

Broken Barrel Bar

2548 N Southport Ave 60614-2136 · +17733274900 · Updated: Jan 14, 2026

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APPETIZERS 9

Cheese Curds

\$11.00

Local Wisconsin cheddar, homemade beer batter, chili aioli

Spinach Dip with Heart of Palm

\$11.00

Hearts of palm and spinach mixed with creamy Parmesan cheese sauce, topped with diced tomatoes, served with pita and homemade tortilla chips

Mini Steak Sliders

\$14.00

Beef Tenderloin topped with lemon horseradish cream, crispy onions and marinated tomatoes (served with 3 sliders)

Warm Pretzel Twist

\$7.00

served with Jalapeno-Cheddar Sauce, honey mustard, and pimento cheese

Angry Tots

\$11.00

crispy tots, chopped smoked brisket, garlic-buffalo, three cheese blend, pickled onions, scallions, creamy malt vinegar

Roasted Sprouted Nachos

AVAILABLE OPTIONS

tortilla chips, jalapeno-cheddar sauce, pickled onions & jalapenos, radish, crispy sprouts, roasted salsa, sour cream

\$13.00

Add Chopped Hickory Brisket: \$5.00

Add Pulled Pork: \$5.00

Add Grilled Chicken: \$5.00

Add Crispy Chicken: \$5.00

Smoked Brisket Flatbread

\$11.00

bourbon bbq sauce, chopped hickory brisket, cheese curds, red onions, chili aioli drizzle

Quesadilla

AVAILABLE OPTIONS

cheddar blend, scallions, pickled onions, salsa, sour cream

\$10.00

Add Grilled Chicken, Pulled Pork, Smoked Brisket, Braised Short Rib:

\$5.00

Smokin' Sliders

\$10.00

on toasted Hawaiian buns with cross cut pickles; choose 2: cheeseburger, pulled pork, chopped hickory brisket, crispy chicken or grilled chicken

SALADS 4

Chefs Chopped

\$12.00

romaine, boiled egg, bacon, bleu cheese, scallions, cucumber, roasted tomatoes, avocado, crispy onions, sherry vinaigrette

Brussel Sprout

\$12.00

butter lettuce, roasted brussel sprouts, Parmesan cheese, croutons, maple-dijon vinaigrette

Southwest

\$12.00

romaine, scallions, marinated tomatoes, pepperjack, black beans, avocado, chipotle ranch, topped with corn tortilla chips

Side Salad

\$6.00

romaine, tomato, cucumber, croutons

MAIN 3

Award Winning - Wings

AVAILABLE OPTIONS

Smoked over Oak Logs & Fried Crispy. Sauces Dry Rub, Bourbon-BBQ, Chili-maple, Buffalo, Garlic Buffalo, Smoky Chipotle, Honey-habanero, Sex Panther

Small (8 Pcs): \$12.00

Large (14 Pcs): \$18.00

Crispy Chicken Tenders

\$10.00

toss 'em in our homemade sauces

Award-Winning - Mac & Cheese

AVAILABLE OPTIONS

(choose 2): Bacon, Pulled Pork, hickory brisket, Crispy or Grilled Chicken, Roasted Tomatoes, Caramelized Onions, Crispy Onions, Pickled Jalapeno & Fresno Peppers, Crispy Brussel Sprouts

\$17.00

Additional Toppings:

\$3.00

TACOS 4

Smoked Pork Carnitas

\$10.00

smoked pork, goat cheese, yellow onions, cilantro, homemade salsa

Hickory Brisket

\$11.00

chopped hickory smoked brisket, bourbon bbq, crispy pickled jalapenos, cheddar

Fish

\$12.00

sauteed salmon, creamy malt vinegar, jalapeno slaw, lemon wedge

Spicy Steak

\$13.00

thinly sliced beef tenderloin, seared in a chipotle homemade salsa, cilantro, yellow onions, lime wedge

BETWEEN THE BUNS 8

Double Diner Burger

AVAILABLE OPTIONS

well done smashed patties, merks cheddar, caramelized onions, peppered bacon, chipotle mayo, arugula, cross cut pickles, brioche bun

\$13.00

Make it with a Fried Egg Add:

\$2.00

Homemade Black Bean Burger

\$13.00

avocado, chipotle mayo, arugula, marinated tomato, red onion, brioche

BBQ Pulled Pork	\$13.00
12 hour smoked pork shoulder, bourbon bbq, crispy onions, jalapeno slaw, cross pickles, brioche bun	
Nashville Spicy Chicken	\$14.00
buttermilk fried chicken breast, homemade Nashville spicy hot sauce, pimento cheese, red onion, pickles, arugula, buttermilk ranch, toasted brioche bun	
Crispy BBQ Chicken	\$14.00
homemade fried chicken breast, bourbon bbq sauce, cheddar, avocado, red onions, pickles, buttermilk ranch, brioche bun	
Steak Sandwich	\$15.00
tenderloin filet sliced thick, topped with baby arugula, marinated tomatoes, caramelized onions, horseradish cream, hoagie bun	
Reuben Sandwich	\$13.00
thin slices of corn beef, sauerkraut, swiss cheese, thousand island dressing, toasted rye Make it vegetarian sub brussel sprouts	
Clean Living Plate	\$18.00
Twin marinated chicken breasts, grilled broccolini, green salad, avocado, marinated tomatoes	

SIDES 8

Jack Daniels Turkey Chili

Grilled Broccolini

white-balsamic vinaigrette

Roasted Brussel Sprouts

crispy onions, Parmesan cheese

Mac & Cheese

Sweet Potato Fries

served with a trio of sauces

Homemade Tortilla Chips & Salsa

French Fries

served with a trio of sauces

Crispy Tots

served with a trio of sauces

DAILY SPECIALS 6

MONDAY SPECIALS

\$5 Wells \$6 House Wine KIDS EAT FREE (with \$15 purchase off dinner menu)

TUESDAY SPECIALS

\$3 Chefs Choice Tacos \$5 Chips & Salsa \$5 Modelo Draft \$5 Margarita

WEDNESDAY SPECIALS

75 Cent Wings \$6 Stadium Craft Drafts

THURSDAY SPECIALS

\$10 DINER BURGER + DOMESTIC TALLBOY \$6 7&7 \$10 LONG ISLAND

FRIDAY SPECIALS

\$10 HOUSE OLD FASHIONED \$6 SEASONAL SANGRIA

SATURDAY & SUNDAY SPECIALS

\$25 Bottomless Mimomas \$5 20oz Domestic Stadium Draft \$9 20oz Stadium Bloody Mary

BOTTLES & CANS 6

Heineken	\$6.00
Heineken Non-Alcoholic	\$5.00
Two Brothers Prairie Path	\$7.00
Peroni	\$6.00
White Claw Hard Seltzer	\$6.00
black cherry, raspberry or mango	
White Claw Trough	\$28.00

TALLBOYS 8

PBR	\$4.00
Hamms	\$5.00
Bud Light	\$5.00
Michelob Ultra	\$6.00
Tecate	\$5.00
Revolution Anti Hero	\$7.00
Goose Island 312	\$7.00
Coors Light	\$5.00

MAKE IT A TROUGH 2

Domestic	\$20.00
Premium	\$25.00

ALL DAY EVERYDAY 2

PBR Tall Boys **\$4.00**

Holy Water Shots **\$4.00**

bartender's creative choice

FEATURED COCKTAILS 2

Southport Slinger **\$10.00**

bombay dry gin, peach liquor, ginger beer

Margarita **AVAILABLE OPTIONS**

Tequila, Triple Sec, Agave. Upgrade to Patron: spicy, strawberry, tropical

\$12.00

Upgrade to Patron: \$3.00

TRADITIONAL COCKTAILS 4

Manhattan **\$12.00**

prepared with bulleit rye

Old Fashioned **\$12.00**

prepared with Buffalo Trace bourbon

Broken Mule **\$12.00**

vodka, Ginger beer, lime, mint

Negroni **\$12.00**

tanqueray gin, campari, sweet vermouth

WHISKEY & BOURBON 21

Makers Mark

Crown Royal

Bulleit Bourbon

Bulleit Bourbon Rye

Jim Beam

Whistlepig

Woodford Reserve

Jack Daniels

Buffalo Trace

Basil Haydens

Rittenhouse Rye

Jameson

Knob Creek Bourbon

Canadian Club

Templeton Rye

Monkey Shoulder

Four Roses

Seagrams 7

Seagrams VO

Fireball

Screwball Peanut Butter Whiskey

SCOTCH ⁸

Macallan 12 Yr

Glenfiddich 12 Yr

Dewers White Label

Johnnie Walker Black

Glenlivet 12 Yr

Dalwhinnie 15 Yr

Balvenie 12 Yr

Chivas 12 Yr

FEATURED DRINK ¹

BB Seasonal Sangria

\$8.00

LIL BRUNCH ⁶

Hangover Breakfast Sandwich

\$13.00

Hickory brisket, fried egg, merkets cheddar, arugula, chipotle mayo, crispy onions, toasted pretzel bun, breakfast potatoes (Can be prepared vegetarian with fresh sliced avocado in place of brisket)

Breakfast Burrito

\$12.00

Scrambled eggs, peppered bacon, marinated tomatoes, scallions, pickled banana peppers, black beans, cheddar cheese, flour tortilla, chipotle-tomatillo salsa on the side, breakfast potatoes

Smoked Salmon Toast

\$14.00

smoked lox, multigrain toast, garlic cream cheese, avocado, cucumber, arugula salad (not served with potatoes)

Chilaquiles

AVAILABLE OPTIONS

tortilla chips, smoky chipotle salsa, scrambled eggs, pickled onions, sour cream, goat cheese

\$12.00

Smoked Pork, Hickory Brisket, Braised Short Rib Add:

\$5.00

Bacon Melt

\$14.00

peppered bacon, butterkase cheese, chipotle mayo, fried egg, pickles, texas toast

Chicken & Waffles

\$14.00

homemade waffle, crispy fried chicken & melted cheddar, maple hollandaise, scallions

WINGS & TENDERS 2

Award-Winning Oak-Smoked Wings

AVAILABLE OPTIONS

Small (8 Pcs): \$12.00

Large (14 Pcs): \$18.00

Crispy Chicken Tenders

AVAILABLE OPTIONS

toss 'em in our homemade sauces

Small (4 Pcs): \$12.00

Large (8 Pcs): \$18.00

MAC & CHEESE 1

Mac & Cheese

AVAILABLE OPTIONS

Chef Bryant won first place at Mac & Cheese Fest Chicago with his secret recipe

\$17.00

Additional Toppings: \$3.00

SAVORY SIDES 5

Roasted Brussel Sprouts

\$6.00

crispy onions, bella vitano cheese

Homemade Breakfast Potatoes

\$5.00

Plate of Bacon

\$7.00

Mac & Cheese

\$6.00

Plain Waffle

\$8.00

LIL LUNCH 11

Quesadilla

AVAILABLE OPTIONS

smoked cheddar blend, scallions, pickled onions, salsa, sour cream

\$10.00

Add Grilled Chicken, Pulled Pork, Smoked Brisket, Braised Short Rib: \$5.00

Cheese Curds

\$11.00

local wisconsin cheddar,
homemade beer batter, chili
aioli

Crispy Cauliflower

\$11.00

sweet chili glaze, sesame
seeds, micro cilantro

Cheesy Monkey Bread

\$12.00

Great for sharing! Cheese &
garlic butter stuffed warm
french bread with roasted
tomato sauce

Angry Tots

\$11.00

crispy tots, smoked brisket,
garlic-buffalo, butterkase
cheese, pickled onions,
scallions, creamy malt vinegar

Roasted Sprouted Nachos

AVAILABLE OPTIONS

tortilla chips, smoked
jalapeno-cheddar sauce,
pickled onions & jalapenos,
radish, crispy sprouts, roasted
salsa, sour cream, micro
cilantro

Chopped Hickory Brisket, Pulled Pork, Braised Short Rib, Crispy Chicken Breast, or Grilled Chicken Add:

\$13.00

\$5.00

Chopped Salad

AVAILABLE OPTIONS

romaine, boiled egg, bacon,
bleu cheese, scallions,
cucumber, roasted tomatoes,
avocado, Crispy onions, sherry
vinaigrette

\$12.00

Grilled Chicken or Atlantic Salmon Add: \$5.00

Brussel Sprout Salad

AVAILABLE OPTIONS

butter lettuce, roasted brussel
sprouts, bella vitano cheese,
croutons, maple-dijon
vinaigrette

\$12.00

Grilled Chicken or Atlantic Salmon Add: \$5.00

Double Diner Burger

AVAILABLE OPTIONS

merkts cheddar, caramelized
onions, peppered bacon,
chipotle mayo, arugula,
zucchini pickles, toasted
cheddar bun

\$13.00

Make it with a Fried Egg Add: \$2.00

**Nashville Spicy
Chicken**

\$14.00

buttermilk fried chicken
breast, homemade nashville
spicy hot sauce, pimento
cheese, red onion, pickles,
arugula, buttermilk ranch,
toasted challah knot bun

Crispy BBQ Chicken

\$14.00

homemade fried chicken
breast, bourbon bbq sauce,
cheddar, avocado, red onions,
pickles, buttermilk ranch,
challah bun

ROSE ALL DAY 4

Pink Ocean Watermelon

\$11.00

Ah So

\$10.00

La Vie Rose

AVAILABLE OPTIONS

Gl: \$12.00

Btl: \$46.00

Vanderpump Rose

AVAILABLE OPTIONS

Gl: \$14.00

Btl: \$54.00

FEATURED DRINKS 5

Mimosa

\$7.00

Bottomless Mimosa

\$25.00

Hot Chocolate or Tea

\$3.00

Metropolis Coffee

\$3.00

Irish Coffee

\$10.00

with baileys and jameson

ALL DAY EVERY DAY 2

PBR Tall Boys

\$4.00

Holy Water Shots

\$4.00

bartenders creative choice

ENTREES & MORE 10

Oak-Smoked Pulled Pork

AVAILABLE OPTIONS

Half Pan (4 lbs): \$45.00

Full Pan (8 lbs): \$90.00

Hickory-Smoked Chopped Brisket

AVAILABLE OPTIONS

Half Pan (4 lbs): \$55.00

Full Pan (8 lbs): \$110.00

Braised Short Ribs

AVAILABLE OPTIONS

Half Pan (4 lbs): \$70.00

Full Pan (8 lbs): \$140.00

Crispy Chicken Tenders

AVAILABLE OPTIONS

Half Pan (15 Pcs): \$35.00

Full Pan (30 Pcs): \$70.00

Cheeseburger Sliders

AVAILABLE OPTIONS

Half Pan (20 Pcs): \$50.00

Full Pan (40 Pcs):
\$100.00

Grilled Chicken Breast

AVAILABLE OPTIONS

Half Pan (15 Pcs): \$50.00

Full Pan (30 Pcs):
\$100.00

Mac & Cheese

AVAILABLE OPTIONS

Half Pan: \$60.00

Full Pan: \$120.00

Roasted Brussel Sprouts

\$40.00

Grilled Broccoli

\$50.00

Salads

AVAILABLE OPTIONS

Choice of salad: Chopped, Brussel Sprout, Kale and Goat Cheese. Choice of dressing on the side: ranch, chipotle ranch, bleu cheese, sherry vinaigrette, maple Dijon vinaigrette, mustard-IPA vinaigrette, honey mustard

Half Pan: \$30.00

Full Pan: \$50.00

AWARD-WINNING WINGS ¹

Award-Winning Wings

choose two sauces / with buttermilk ranch & carrots

AVAILABLE OPTIONS

Half Pan (25 Wings): \$35.00

Full Pan (50 Wings): \$70.00

EXTRAS ⁸

Homemade Pimento Cheese & Vegetables

pint of homemade pimento cheese, fresh vegetables, toasted Italian bread

\$40.00

Grilled Veggie Platter

selection of marinated and grilled seasonal vegetables with ranch on the side

\$40.00

Homemade BBQ Kettle Chips	\$20.00
Tortilla Chips, Salsa & Guacamole	\$40.00
full pan homemade tortilla chips, pint of salsa, pint of guacamole	
Guacamole	\$15.00
Slider Buns	\$10.00
Homemade Cookies	\$1.50
Broken Barrel Homemade Pickles	\$10.00
Zucchini pickle, jalapenos & fresnos, pickled red onions, banana peppers, curry cauliflower. Take a pint home with you	

CHEF BRYANT'S HAND-CRAFTED SAUCES 9

Bourbon BBQ

Sticky Curry

Chili Maple

Buffalo

Garlic Buffalo

Smoky Chipotle

Honey-Habanero

Don't-Be-A-Jerk

Sex Panther

DESSERT 4

Ice Cream Sundae **\$10.00**

Three scoops vanilla, chocolate, caramel, cherries, walnuts, sprinkles, M&M's and whipped cream

Mini Donuts **\$8.00**

made to order fresh mini donuts, triple berry sauce, whipped cream

Brown Butter Cookie Skillet **\$8.00**

Chef Bryant's fresh from the oven cookie skillet with vanilla ice cream, chocolate and caramel drizzle, whipped cream

Vanilla Ice Cream **\$4.00**

ROOT BEER FLOAT 1

Root Beer Float

Local root beer served with vanilla ice cream and whipped cream

AFTER DINNER DRINKS 3

Hot Chocolate or Tea	\$3.00
Metropolis Coffee	\$3.00
Irish Coffee	\$10.00
With baileys and Jameson	