

Mon - Thurs | 11am - 12am
Fri - Sat | 11am - 1:30am

BARLEY'S

KITCHEN+TAP

Sunday | 10am - 12am
Brunch Sat & Sun until 2pm



MICRO PLATES

Individual-sized portions. Select 3 for \$6.
Larger portions \$7 each.

HOUSE-MADE MEATBALLS

Heritage Farms pork and beef meatballs served over creamy polenta. Topped with Parmesan fondue.

GF PORK-FRIED ALMONDS

Seasoned with rosemary and garlic.

GF SELECTION OF HOUSE-CURED OLIVES

Marinated olives prepared in-house by our chef.
Olives may contain pits.

IPA PICKLES

House-made and hoppfully delicious.

GF SMOKED TROUT AND PEARS

Smoked trout, grilled pears, arugula and manchego cheese in citrus vinaigrette.

SMALL PLATES

GF HOUSE-MADE PORK RINDS \$6.50

Crispy fried pork skins tossed in a house-made BBQ spice and served with sweet garlic and red pepper vinaigrette.

7 HOUR ROASTED PORK NAPOLEON \$11.00

Slow roasted BBQ pork layered with menonita cheese, beer battered poblano peppers and house-made jalapeño cornbread. Served with cherry pepper aioli and IPA pickles.

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BARLEY'S BRUSCHETTA \$11.00

Trio of hearth-baked breads topped with our seasonal offerings.

Serrano ham + whipped goat cheese +
arugula + local saison honey

heirloom tomato + garlic + basil
+ stout balsamic reduction

Two olive tapenade + Parmesan cheese +
roasted bell peppers + walnuts + chive oil

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SEARED YELLOWFIN TUNA \$10.00

Togarashi-rubbed and seared rare, wrapped in a crispy spring roll and served with Asian slaw, sesame ginger vinaigrette, crispy wontons and wasabi mayo.

BEVERAGES

Pepsi Soft Drinks \ Red Bull Energy Drink
Red Bull Sugarfree \ Parisi Coffee \ Hot Tea \ Parisi Iced Tea

PEACH OR RASPBERRY TEA OR LEMONADE \$3.00
ASK ABOUT OUR SEASONAL KOMBUCHA \$4.50

We occasionally use nuts and nut-based oils in some of our menu items. If you are allergic to nuts or any other foods, please let your server know.

*Some foods may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

GF Items marked as Gluten Free have ingredients that have been verified as gluten free by our suppliers OR can omit ingredients which contain wheat gluten. While we strive to provide accurate information, ingredients do change from time to time and our kitchen is NOT gluten free. Cross contact may occur. Please help us prepare your meal to your satisfaction by stating your dietary needs when ordering.

No checks accepted.

APPETIZERS

CALAMARI \$11.00

Hand-battered, fried to order with peppadews, Anaheim peppers and sweet onions. Served with sweet Thai aioli.

GF BLEU CHEESE PUB CHIPS \$7.00

Crispy house-fried potato chips topped with bacon bleu cheese sauce, chopped bacon, bleu cheese crumbles and green onions.

GF POTATO SKINS \$9.00

Potato boats stuffed with our cheese blend and topped with bacon and green onions. Served with chipotle ranch.

SPINACH ARTICHOKE DIP \$9.00

Creamy blend of spinach, artichoke hearts, melted Parmesan and provolone cheese. Served with warm pita and tortilla chips.

GIANT BAVARIAN PRETZEL \$8.00

A pair of brick-oven baked pretzels served with whole-grain mustard and microbrew cheese fondue.

CHICKEN TENDERS \$10.00

Four tenders marinated in buttermilk, hand-breaded and lightly fried. Served with French fries, honey-lime mustard and cole slaw.

CHIPOTLE QUESADILLAS

\$13 STEAK | \$10 CHICKEN | \$12 BRAISED PORK

Chipotle tortilla with our cheese blend, pico de gallo and a choice of beef tenderloin, chicken or braised pork. Served with chipotle ranch and homemade salsa.

FRIED PICKLES \$9.00

A plate full of Boulevard Wheat beer battered pickles with roasted garlic dressing.

GF WINGS \$11.00

1 lb of mouth-watering fried chicken wings tossed in Buffalo-style hot pepper sauce. Served with celery sticks and choice of roasted garlic or bleu cheese dressing.

BONELESS BUFFALO WINGS \$8.00

8 boneless buffalo wings served with celery sticks and choice of roasted garlic or bleu cheese dressing.

THE LIGHTER SIDE Under 600 calories

SUPERFOOD KALE SALAD \$9.00

Tender kale, carrots and cherry tomatoes tossed in homemade sesame soy ginger vinaigrette. Topped with soy ginger quinoa, fresh blueberries and dried nori.

ADD SALMON** \$5 | ADD CHICKEN \$3

GF WOOD-GRILLED PETITE FILET MIGNON* \$15.00

5 oz filet served over whipped cauliflower and finished with Stout balsamic glaze. Accompanied by choice of garlic-braised or steamed broccoli.

GRILLED CHICKEN PESTO PASTA \$9.00

Petite chicken breast marinated and grilled over live hickory. Served with angel hair pasta tossed in basil pesto cream sauce with fresh heirloom tomatoes.

ANCHO-HONEY GLAZED SALMON \$15.00

6 oz filet of fresh grilled salmon basted with sweet and spicy ancho-honey glaze. Served with sautéed spinach and white rice.

**Adding salmon or chicken will increase the calories to over 600.



SOUPS & SALADS

BARLEY'S HOUSE \$9.00 | \$4.50 SM

Crisp greens with chilled roasted peppers, house-made croutons, chilled vegetables and your choice of dressing.

ADD SALMON* \$5 | ADD CHICKEN \$3

GF NAPA CHOPPED SALAD \$13.00 | \$8.00 SM

Diced cauliflower, broccoli, tomatoes, carrots, bacon, egg whites, Maytag bleu cheese and mixed greens tossed in mustard vinaigrette. Topped with fresh avocado.

ADD SALMON* \$5 | ADD CHICKEN \$3

SPICY CHICKEN SALAD* \$12.00

Crisp greens, grilled chicken, peanuts, cilantro, crushed red pepper and tortilla strips, tossed with honey-lime mustard and peanut sauce.

SEARED TUNA TATAKI SALAD* \$14.00

Crispy greens, Asian cabbage, jicama, bell peppers and cilantro tossed in a light citrus vinaigrette. Served with lightly-seared togarashi tuna, crispy wontons and sesame ginger vinaigrette.

GF CRANBERRY WALNUT SALAD* \$10.00 | \$5.00 SM

A bed of fresh spring mix with toasted walnuts, dried cranberries and brandied-cranberry dressing.

CAESAR SALAD \$9.00 | \$4.50 SM

Hearts of romaine and croutons, tossed in our traditional creamy dressing and sprinkled with Parmesan cheese.

ADD SALMON* \$5 | ADD CHICKEN \$3

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SOUP & SALAD LUNCH COMBO \$9.00

Choose a small napa chopped, spicy chicken or cranberry walnut salad and a cup of smoked sharp cheddar ale soup or a cup of our soup of the day.

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SMOKED SHARP CHEDDAR ALE SOUP

\$5.00 BOWL | \$3.50 CUP

Smokey & creamy with a slight kick. Made with Sierra Nevada Pale Ale.

SOUP OF THE DAY \$5.00 BOWL | \$3.50 CUP

ALL DRESSINGS ARE GF \ OIL & VINEGAR
ROASTED GARLIC \ CAESAR \ BLEU CHEESE
MUSTARD VINAIGRETTE \ HONEY-LIME MUSTARD
CITRUS VINAIGRETTE \ RED WINE VINAIGRETTE
CHIPOTLE RANCH \ BRANDIED-CRANBERRY

ENTRÉES

LOCALLY CRAFTED SAUSAGES \$12.00

Served with local saison honey, whole grain mustard, braised red cabbage and freshly baked brioche bread.

GF BBQ BACK RIBS \$16.00 HALF | \$24.00 FULL

Tender pork ribs smoked overnight and basted with home-made BBQ sauce. Served with French fries and cole slaw.

FISH & CHIPS \$14.00

Light and flaky white fish, Boulevard Wheat beer-battered and fried to a golden brown. Served with French fries, cole slaw and lemon caper aioli.

PAN-ROASTED CHICKEN BREAST \$11.00

Pan-seared and roasted airline chicken accompanied with crispy Yukon potatoes, roasted garlic, arbol chili peppers and caper berries with a buttery chicken jus.

7 HOUR SLOW-ROASTED PORK \$14.00

Slow-roasted pork over green onion risotto with grilled asparagus. Served with natural date jus.

SANDWICHES

All sandwiches are served with your choice of French fries, pub chips, fresh fruit, cottage cheese or creamy cole slaw unless otherwise noted. Sub cup of soup \$1. Sub sweet potato fries \$1. Sub house salad \$2. Add cheese for 75¢.

Sub Gluten-free bun for \$1.50.

THE BIG BARLEY* \$11.00

1/2 lb burger, served on a freshly baked brioche bun with crisp lettuce, fresh tomato, pickles and onion.

SMOKED CLUB \$12.00

Ham, turkey, cheddar and provolone cheese all smoked in-house. Stacked with bacon, lettuce, tomatoes and mayo, and served on toasted wheat bread.

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1/2 SMOKED CLUB W/SOUP OR SALAD \$8.00

Lunch portion of our smoked club with your choice of a cup of smoked sharp cheddar ale soup, cup of our soup of the day, small house salad or small caesar salad.

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BRICK CHICKEN SANDWICH \$12.00

Chablis chicken layered with tomato-bacon jam, Brie cheese and basil pesto. Pressed and grilled in a freshly baked ciabatta roll.

BUFFALO CHICKEN WRAP \$11.00

Hand-breaded chicken fingers tossed in wing sauce, wrapped up with bacon, lettuce, tomatoes, onions, mozzarella and provolone in a chipotle tortilla.

Served with bleu cheese dressing.

SUB GRILLED CHICKEN \$1.00

TURKEY BURGER \$11.00

Grilled fresh ground turkey topped with goat cheese and grilled onions. Served with lettuce and tomatoes on a grilled bun.

THE ULTIMATE VEGGIE SANDWICH \$10.00

Red bell peppers, zucchini, red onions, tomatoes, alfalfa sprouts, avocado, fontina cheese with cream dill spread, piled high on our freshly baked multi-grain bread.

ADD BACON \$2.00

FLATBREADS

Gluten-free crust available for \$3

DON CORLEONE \$12.00

Homemade Italian sausage, pepperoni and sweet onions.

THAI WON ON \$12.00

Peanut sauce, BBQ sauce, chicken, crushed red peppers, peanuts, sweet onions, broccoli and cilantro.

FUNGUS AND FROMAGE \$12.00

Cremini, shiitake and portabella mushrooms, roasted garlic oregano spread and seven cheese blend.

3 LITTLE PIGS \$12.00

Slow-roasted pork, hickory smoked bacon and smoked ham topped with pickled cherry pepper and BBQ sauces, roasted poblano peppers, menonita cheese and crispy kale.

SIDE ITEMS

GF \$2.50

whipped mashed potatoes \ cottage cheese \ French fries
green onion risotto \ braised red cabbage \ fresh fruit
cole slaw \ pub chips \ grilled asparagus \ French green beans
low carb whipped cauliflower \ crispy Yukon potatoes
zucchini \ steamed broccoli \ garlic-braised broccoli

GF \$3.50

GF \$4.00

baked potato \ sweet potato fries loaded baked potato