

119th & Quivira | Overland Park  
 I-435 & Midland Drive | Shawnee  
 Mon - Thurs | 11am - 12am  
 Fri - Sat | 11am - 1:30am  
 Sunday | 10am - 12am  
 Brunch Sat & Sun until 2pm  
 Managing Partner - Shawn Gruber

# BARLEY'S KITCHEN+TAP

Knowing full well that man cannot live on beer alone (have you tried?), Barley's is proud to provide exceptional modern American cuisine made with locally sourced ingredients from trusted purveyors.

## SMALL PLATES

### HOUSE-MADE MEATBALL LOLLIPOPS 7

Heritage Farms pork and beef meatballs served over creamy polenta. Topped with jalapeño-pesto fondue.



### GF PORK-FRIED ALMONDS + BACON TOAST 8

Seasoned with rosemary and garlic.

### GF JUST PORK-FRIED ALMONDS 5

### GF V SELECTION OF HOUSE-CURED OLIVES 7

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

### V SELECTION OF HOUSE-MADE PICKLES 6

sweet. spicy. delicious.

### GF SMOKED TROUT AND PEARS 8

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

### GF HOUSE-MADE PORK RINDS 8

Tossed in a house-made BBQ spice and served with sweet garlic and red pepper vinaigrette.

### SEARED YELLOWFIN TUNA 11

Togarashi-rubbed and seared rare, wrapped in a crispy spring roll and served with seaweed salad, sesame ginger vinaigrette, pickled cucumber and wasabi mayo.

## APPETIZERS

### GF BLEU CHEESE PUB CHIPS 8

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

### GF POTATO SKINS 10

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

### CRISPY CALAMARI 12

Peppadews, Anaheim peppers and sweet onions. Served with sweet Thai aioli.

### SPINACH ARTICHOKE DIP 10

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

### GIANT BAVARIAN PRETZEL 10

2 brick-oven baked pretzels with whole-grain mustard and microbrew cheese fondue.

### CHIPOTLE QUESADILLAS

### CHICKEN 12 | BRAISED PORK 13 | STEAK 15

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.

### V FRIED PICKLES 9

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

### GF WINGS 12

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 10

All the flavor with no bones to get in the way! 8 boneless wings served with celery sticks and choice of roasted garlic or bleu cheese dressing.

## SOUPS & SALADS

### V BARLEY'S HOUSE 10 | SMALL 6

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 | SMALL 8

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

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

### GF V CRANBERRY WALNUT SALAD\* 10 | SMALL 6

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



### V CAESAR SALAD 10 | SMALL 6

Hearts of romaine and croutons, tossed in our traditional creamy dressing and sprinkled with Parmesan cheese. **ADD SALMON\* 5 | ADD CHICKEN 3**

### SOUP & SALAD LUNCH COMBO 9

Choose a small house salad or small Caesar salad and a cup of smoked sharp cheddar ale soup or a cup of our soup of the day.

**Upgrade to a small Napa Chopped Salad for an additional charge.**

### SMOKED SHARP CHEDDAR ALE SOUP BOWL 5 | CUP 3.5

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

### SOUP OF THE DAY BOWL 5 | CUP 3.5

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

## FLATBREADS

Gluten-free crust available for 3

### DON CORLEONE 13

Homemade Italian sausage, pepperoni and sweet onions.

### THAI WON ON 13

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

### V FUNGUS AND FROMAGE 13

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

### THE WHOLE HOG 14

Smoked tomato cream topped with slow-roasted pork, hickory smoked bacon smoked ham, bbq sauce, roasted poblano peppers, and queso fresco.

## WINDY CITY PIES

10 inch pie serves 2-3 people. Please allow 30-40 minutes per pie.



### AUTHENTIC CHICAGO STYLE PIZZA 22

Deep, pie-like crust with tomato basil marinara. Baked with cheese and your choice of one stuffing.

### ADDITIONAL TOPPINGS .5 EACH

house-made Italian sausage \ hamburger \ chicken \ bacon pepperoni \ spinach \ tomatoes \ broccoli \ green olives black olives \ scallions \ mushrooms \ minced garlic \ roasted red peppers \ onions \ jalapeños

V = Vegetarian GF = Gluten-Free

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 foodborne illness.

No checks accepted.