

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 8

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 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.

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.

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

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 pound 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! 1/2 pound of boneless wings served with celery sticks and choice of roasted garlic or bleu cheese dressing.

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. v.190719

BARLEY'S

KITCHEN+TAP

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 3. Sub sweet potato fries 1. Sub house salad 3.

Add cheese for .75. Sub Gluten-free bun for 1.5.

THE BIG BARLEY* 13

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

BLACK BEAN VEGETARIAN BURGER 11

A spicy blend of black beans and brown rice, grilled and topped with fresh avocado, lettuce, tomato, onions and pickles on a grilled bun.

SMOKED CLUB 13

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

1/2 SMOKED CLUB W/SOUP OR SALAD 10

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.

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

BRICK CHICKEN SANDWICH 13

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

BUFFALO CHICKEN WRAP 12

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

TURKEY BURGER 12

Grilled fresh ground turkey topped with goat cheese and grilled onions. Served with lettuce, tomatoes, and pickles on a freshly baked Farm to Market bun.

DAILY SPECIALS

TUESDAY: TACO TUESDAY

Celebrate TACOS for \$11 - 2 featured tacos served with black beans, chipotle rice and salsa.

WEDNESDAY: PRIME RIB WEDNESDAY

11AM - 5PM Prime Rib Sandwich + French Fries \$15

5PM - CLOSE Prime Rib Dinner with our house salad, home-made mashed potatoes, au jus, and creamy horseradish sauce 12oz - \$24 | 16oz - \$29

THURSDAY: \$5.00 BURGER THURSDAY

Our 8oz Classic Burger is Choice Black Angus Beef, served with lettuce, tomato, dill pickles & onions.

Also, enjoy discounted specialty burgers plus onion rings, fries & tater tot additions!

FRIDAY: ALL-YOU-CAN-EAT FISH & CHIPS

\$15 Lunch (11AM-5PM) | \$16 dinner (5PM-Close)

DAILY DRINK SPECIALS

MONDAY: \$3.50 16 oz Local Beers

TUESDAY: Mexican Beers 80 Pesos (\$4.00)

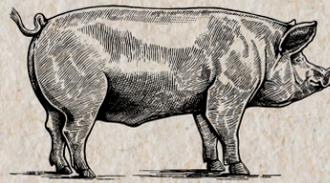
WEDNESDAY: \$4.00 IPAs | \$5.00 Double IPAs

THURSDAY: \$4.00 Pints

FRIDAY: \$3.50 Featured Draft

SATURDAY & SUNDAY: \$3.00 All Can Beer until 6PM

ENTRÉES



LOCALLY CRAFTED SAUSAGES 14

Choice of 2 - Served with local saison honey, whole grain mustard, braised red cabbage and freshly baked brioche bread.

ASK ABOUT OUR FEATURE SAUSAGE!

BBQ BACK RIBS FULL 24 | HALF 16

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

FISH & CHIPS 15

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.

CHICKEN TENDERS 14

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

GF PAN-ROASTED CHICKEN BREAST 16

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

7 HOUR SLOW-ROASTED PORK 15

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

ANCHO-HONEY GLAZED SALMON* 16

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

WOOD-GRILLED PETITE FILET MIGNON* 18

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

GF FILET MIGNON* 29

8 oz filet grilled over live hickory.

Served with your choice of potato and seasonal vegetables.

GF KANSAS CITY STRIP* 27

12 oz KC strip locally raised, all-natural beef grilled over live hickory. Served with your choice of potato and seasonal vegetable.

SIDE ITEMS

GF 2.5

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

GF 3.5

baked potato \ sweet potato fries

GF 4

loaded baked potato

BEVERAGES

Ask to see our extensive list of beer, wine and cocktails

Pepsi Soft Drinks \ Red Bull Energy Drink \ Red Bull Sugar-free

Parisi Coffee \ Hot Tea \ Parisi Iced Tea

PEACH OR RASPBERRY TEA OR LEMONADE 3

ASK ABOUT OUR SEASONAL KOMBUCHA 4.5

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. v. 190719