

119th & Quivira | Overland Park
Sun - Thu | 11am - 11pm
Fri & Sat | 11am - 12am
Brunch Sat & Sun until 2pm

I-435 & Midland Drive | Shawnee
Sun - Thu | 11am - 11pm
Fri & Sat | 11am - 1am
Brunch Sat & Sun until 2pm

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.

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.

BREWER'S BOARD 14

House-made (Yes, we make them here!) smoked sausages paired with Chef's choice of artisan cheeses. Served with pickled accoutrement, house-made chutney, whole grain mustard and crispy crostini

GF V SELECTION OF HOUSE-CURED OLIVES 7

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



GF POTATO SKINS 10

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

ASIAN TUNA TARTARE 13

Raw yellowfin tuna tossed in sesame-ginger vinaigrette and served with fresh avocado, soy glaze, spicy mayo and crispy wonton chips

SPINACH ARTICHOKE DIP 11

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

GIANT BAVARIAN PRETZEL 10

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

Try them SWEET with cinnamon, sugar and crème anglaise dipping sauce.

CHIPOTLE QUESADILLAS

CHICKEN 13 | 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 10

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

GF HOUSE-MADE PORK RINDS 8

Tossed in a house-made BBQ spice

GF WINGS 13

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 breaded 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, marinara, pepperoni & 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.

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

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 STEAK* 5 | 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 STEAK* 5 | 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.
ADD STEAK* 5 | ADD SALMON* 5 | ADD CHICKEN 3



GF KETO PROTEIN BOWL* 14

Wood-grilled Angus beef Sirloin served over a hearty mix of cauliflower "rice", garlic-roasted broccoli, wild mushrooms, local microgreens, house-made basil pesto, fresh kale and toasted pistachios.
680 calories | 30g protein | 4g carbohydrates | 100% delicious

CAESAR SALAD 10 | SMALL 6

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

SIDE ITEMS

GF 2.5

whipped mashed potatoes \ cottage cheese \ french fries
green onion risotto \ braised red cabbage \ fresh fruit \ creamy cole slaw
slaw \ pub chips \ grilled asparagus \ low carb whipped cauliflower
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

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.191112

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

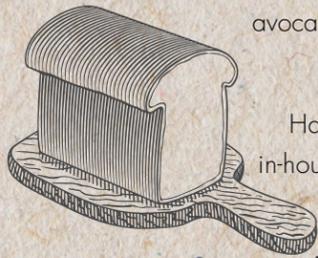
Add cheese for .75. Sub Gluten-free bun for 1.5.

THE BIG BARLEY* 13

Black Angus beef burger, served on a freshly baked Farm to Market bun with crisp lettuce, fresh tomato, pickles and onion.

BLACK BEAN VEGETARIAN BURGER 12

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, & served on toasted wheat bread.

1/2 SMOKED CLUB W/SOUP OR SALAD 10

Half 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.

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

STROUD'S SPICY HOT CHICKEN SANDWICH 13

Hand-breaded, lightly fried and dipped in Stroud's Nashville-style hot sauce. Served on a freshly baked Farm to Market pretzel bun and some house-made slaw to cool things down.

BUFFALO CHICKEN WRAP 13

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

DAILY SPECIALS

\$5 BURGER MONDAY

Our Classic Burger is Choice Black Angus beef, served with lettuce, tomato, dill pickles & onions. Also, enjoy specialty add-ons & toppings, plus onion rings, fries & tater-tots!

TACO TUESDAY WEDNESDAY

Celebrate TACOS for \$12

2 featured tacos served with black beans, chipotle rice, and salsa.

BBQ THURSDAY

BBQ Pulled Pork Sandwich \$12

Slow-cooked pulled pork topped with cole slaw on a freshly baked Farm to Market pretzel bun. Served with french fries.

BBQ Platter \$16

Pulled pork, half chicken and Barley's house-made smoked sausage.

Served with fries, cole slaw and thick cut toasted brioche bread.

Sub ribs +\$2.

ALL-YOU-CAN-EAT FISH & CHIPS FRIDAY

\$15 lunch (11am-5pm) | \$17 dinner (5pm - Close)

GF GRILLED PRIME RIB SATURDAY

Grilled Prime Rib Dinner with our house salad, home-made mashed potatoes, au jus, and creamy horseradish sauce (5pm - Close)

12oz - \$24 | 16oz - \$29

WEEKEND BRUNCH SATURDAY & SUNDAY

Special a la carte menu featuring fresh, local ingredients.

ENTRÉES



MADE
IN-HOUSE

LOCALLY CRAFTED SAUSAGES 14

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

ASK ABOUT OUR FEATURE SAUSAGE!

STOUT-BRAISED PORK BELLY 16

Tender beer-braised pork with caramelized onions and apricots. Served over roasted root vegetables and our house-made pork chicharrón

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 16

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 and honey-lime mustard.

PORK SCHNITZEL 14

Tender pork cutlet pounded flat and lightly pan-fried. Served with warm German-style potato salad, steamed broccoli and topped with whole grain mustard cream sauce.

TUNA POKÉ BOWL 14

Soy-glazed raw yellowfin tuna, house-made cucumber salad, edamame, fresh avocado, wakame seaweed salad and cilantro served over steamed white rice. Topped with Nori, sesame seeds and spicy mayo

7 HOUR SLOW-ROASTED PORK 15

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

ANCHO-HONEY GLAZED SALMON* 16

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

GF FILET MIGNON* 8OZ - 29 | 5OZ - 18

Our most tender steak! Grilled over live hickory and served with your choice of potato and seasonal vegetable.

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.

SAUSAGE PASTA 13

House-made Italian sausage and rigatoni tossed in a rich parmesan cream sauce with tender braised kale and smoked tomato.

DAILY DRINK SPECIALS

MONDAY: \$4 16 oz Local Beers

TUESDAY: \$4 IPAs | \$5 Double IPAs

WEDNESDAY: Mexican Beers 80 Pesos (\$4)

THURSDAY: \$4 Everything in a Pint

FRIDAY: \$4 Featured Draft

SUNDAY: \$3 Can Beers