

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

BARLEY'S

KITCHEN+TAP

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



EGGS & OMELETS

CORNED BEEF HASH BENEDICT \$11.00

Corned beef, potatoes, bell peppers and onions on toasted brioche with poached eggs and hollandaise sauce.

CRAB CAKE BENEDICT \$12.00

Pan-seared lump crab cakes, asparagus, pancetta, poached eggs and whole grain mustard hollandaise. Served with house potatoes or fresh fruit.

CALIFORNIA OMELET \$11.00

Sliced avocado, marinated tomatoes, sautéed mushrooms, sour cream, Swiss, cheddar and provolone cheese. Served with house potatoes or fresh fruit.

WESTERN OMELET \$11.00

Smoked ham, bell peppers, onions and American cheese. Served with house potatoes or fresh fruit.

SPANISH FRITTATA \$11.00

Italian-style flat omelet with serrano ham, sliced Yukon potatoes, yellow onions and manchego cheese topped with spicy roasted tomato sauce.

VEGGIE FRITTATA \$11.00

Italian-style flat omelet with asparagus, spinach, caramelized onions and zucchini topped with goat cheese and mixed greens.

HOUSE FAVORITES

HOUSE BREAKFAST BURRITO \$11.00

Stuffed with eggs, spicy serrano sausage, potatoes, sour cream, peppers and onions. Topped with melted cheese and spicy roasted tomato sauce.

B&G \$9.00 FULL / \$4.50 HALF

Fresh baked jumbo biscuit topped with our own sausage gravy.

WOOD-GRILLED STEAK & EGGS* \$15.00

5 oz filet grilled to your liking served with two eggs any style. Served with house potatoes or fresh fruit.

CRÈME BRÛLÉE FRENCH TOAST \$9.00

Brioche bread soaked in decadent vanilla custard served with fresh fruit and hand-whipped chantilly crème.

BAGEL & LOX* \$11.00

Vodka and beet juice cured salmon gravlox with fresh bagels, pickled red onions, capers, arugula and dill cream cheese.

THICK CUT BACON & GRITS \$10.00

Thick sliced local slab bacon on white cheddar cheese grits topped with Parisi red eye gravy.

OLD-FASHIONED CINNAMON ROLL \$6.00

A giant freshly baked cinnamon roll topped with traditional glaze and melted butter.

GRIDDLE CAKES \$9.00

With vanilla yogurt, fresh berries, granola and maple syrup.

BEVERAGES

Pepsi Soft Drinks \ Parisi Coffee \ Hot Tea \ Parisi Iced Tea
Red Bull Energy Drink \ Red Bull Sugar-free

PEACH OR RASPBERRY TEA OR LEMONADE \$3.00

ASK ABOUT OUR SEASONAL KOMBUCHA \$4.50

FOR THE KIDS

BREAKFAST PLATE \$4.95

1 egg any style, choice of sausage link or bacon, breakfast potatoes and fresh fruit.

SHORT STACK \$4.95

3 mini griddle cakes topped with whipped butter. Served with a sausage link, maple syrup and fresh fruit. Add chocolate chips or blueberries upon request.

APPETIZERS

GF BLEU CHEESE PUB CHIPS \$8.00

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

GF HOUSE-MADE PORK RINDS \$7.50

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

SPINACH ARTICHOKE DIP \$10.00

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

GIANT BAVARIAN PRETZEL \$9.00

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

FRIED PICKLES \$9.00

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

GF WINGS \$12.00

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 WINGS \$10.00

THE LIGHTER SIDE

Indulge for 600 calories or less.

SUPERFOOD KALE SALAD \$10.00

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**

WOOD-GRILLED PETITE FILET MIGNON* \$17.00

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 \$10.00

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 \$16.00

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 \$10.00 | \$5.50 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.

GF CRANBERRY WALNUT SALAD* \$10.00 | \$5.50 SM

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

CAESAR SALAD \$10.00 | \$5.50 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 \$10.00

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

Smoky & 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

ROASTED GARLIC \ CAESAR \ BLEU CHEESE

MUSTARD VINAIGRETTE \ HONEY-LIME MUSTARD

CITRUS VINAIGRETTE \ RED WINE VINAIGRETTE

CHIPOTLE RANCH \ BRANDIED-CRANBERRY

OIL & VINEGAR

ENTRÉES

BBQ BACK RIBS \$16.00

Half slab of tender pork ribs smoked overnight and basted with homemade 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.

CHICKEN TENDERS \$13.00

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 \$12.00

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

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.

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 \$1.50.

THE BIG BARLEY* \$12.00

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

SMOKED CLUB \$13.00

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 \$9.00

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-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 \$11.50

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 \$11.50

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 piled high on our freshly baked multi-grain bread with dill cream cheese schmear.

ADD BACON \$2.00

FLATBREADS

Gluten-free crust available for \$3

DON CORLEONE \$12.50

Homemade Italian sausage, pepperoni and sweet onions.

THAI WON ON \$12.50

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

FUNGUS AND FROMAGE \$12.50

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

3 LITTLE PIGS \$13.00

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

\$2.50

house potatoes \ biscuit \ bagel \ toast \ fresh fruit \ 2 eggs
sausage links \ mashed potatoes \ cottage cheese French fries
green onion risotto \ cole slaw \ grilled asparagus
French green beans \ steamed broccoli \ garlic-braised broccoli
low carb whipped cauliflower \ crispy Yukon potatoes

\$3.00

slab bacon \ white cheddar cheese grits

\$3.50

sweet potato fries