

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

BARLEY'S

KITCHEN+TAP

1435 & Midland Drive | Shawnee
Sun – Thu | 11am – 11pm
Fri & Sat | 11am – 1am
Brunch Sat & Sun until 2pm



EGGS & OMELETS

CORNED BEEF HASH BENEDICT 11

Corned beef, potatoes, bell peppers and onions on toasted brioche with poached eggs & hollandaise. Served with house potatoes or fresh fruit.

CRAB CAKE BENEDICT 12

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

GF CALIFORNIA OMELET 11

Sliced avocado, marinated tomatoes, sautéed mushrooms, sour cream, Swiss, Cheddar & Provolone cheese. Served with house potatoes or fresh fruit.

GF WESTERN OMELET 11

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

HOUSE FAVORITES

HOUSE BREAKFAST BURRITO 11

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

B&G 9 FULL / 4.5 HALF

Fresh baked jumbo biscuits topped with our own sausage gravy.

GF WOOD-GRILLED STEAK & EGGS* 16

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

CRÈME BRÛLÉE FRENCH TOAST 11

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

GF SLAB BACON & GRITS 10

Thick sliced local slab bacon on white Cheddar cheese grits and smoked tomato cream.

GRIDDLE CAKES 9

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

SIDE ITEMS

2.5

GF house breakfast potatoes \ biscuit toast \ **GF** fresh fruit \ **GF** 2 eggs \ **GF** sausage links \ **GF** mashed potatoes \ **GF** cottage cheese \ **GF** french fries \ **GF** cole slaw \ **GF** grilled asparagus \ **GF** steamed broccoli \ **GF** garlic-braised broccoli \ **GF** low carb whipped cauliflower

3

GF slab bacon \ **GF** white Cheddar cheese grits

3.5

GF sweet potato fries

FOR THE KIDS

BREAKFAST PLATE 7

1 egg any style, choice of sausage link or bacon, house potatoes & fresh fruit.

SHORT STACK 7

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

APPETIZERS

GF BLEU CHEESE PUB CHIPS 8

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

GF HOUSE-MADE PORK RINDS 8

Tossed in a house-made BBQ spice.

GF POTATO SKINS 10

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

SPINACH ARTICHOKE DIP 11

Creamy blend of spinach, artichoke hearts, melted Parmesan and Provolone cheese. Served with warm pita & 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.

FRIED PICKLES 10

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

GF WINGS 13

1 lb of mouth-watering fried chicken wings tossed in Buffalo-style hot pepper sauce. Served with celery sticks & 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.

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

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.

• 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. v.191112



SOUPS & SALADS

BARLEY’S HOUSE 10 | 6 SM

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

☞ NAPA CHOPPED SALAD 13 | 8 SM

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.

☞ CRANBERRY WALNUT SALAD* 10 | 6 SM

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

☞ 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 | 6 SM

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

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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.

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SMOKED SHARP CHEDDAR ALE SOUP
5 BOWL | 3.5 CUP

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

SOUP OF THE DAY 5 BOWL | 3.5 CUP

ALL DRESSINGS ARE ☞

ROASTED GARLIC \ CAESAR \ BLEU CHEESE
MUSTARD VINAIGRETTE \ HONEY-LIME MUSTARD
CITRUS VINAIGRETTE \ CHAMPAGNE VINAIGRETTE
CHIPOTLE RANCH \ BRANDIED-CRANBERRY
OIL & VINEGAR

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 peppers, peanuts, sweet onions, broccoli & cilantro.

FUNGUS AND FROMAGE 13

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

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 brioche bun with crisp lettuce, fresh tomato, pickles & 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.

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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.

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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 & Provolone in a chipotle tortilla. Served with bleu cheese dressing.
SUB GRILLED CHICKEN 1

ENTRÉES

BBQ BACK RIBS 16

Half slab of 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 and topped with Nori, sesame seeds and spicy mayo.

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 rice pilaf.

SAUSAGE PASTA 13

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