



APPETIZERS

JAKE'S CHEESE FONDUE A tasty blend of European cheeses served with broccoli florets and breadsticks for dipping.	10.99	SHRIMP COCKTAIL MARTINI Bay shrimp topped with our homemade spicy cocktail sauce on a bed of chopped celery. Served straight up!	11.99
TOMATO AND BASIL BRUSCHETTA Grilled Italian sourdough with extra virgin olive oil, garlic, onion, tomatoes, parmesan and fresh basil.	8.99	BIGHORN ONION RINGS Homemade Blonde Ale beer battered, thick cut and stacked high.	7.99
TEMPURA CHICKEN Jumbo beer battered chicken breast tenders served with ranch and honey mustard dipping sauces.	10.99	GORGONZOLA MUSHROOMS Stuffed marinated jumbo mushroom caps baked with Italian cheeses. Served with a homemade walnut pesto.	9.99
SAMPLER PLATTER Onion rings, tempura chicken, mushrooms, bruschetta, Art's German sausage, served with red chile mayo, ranch, pesto and deli mustard dipping sauces. No substitutions please.	11.99	STEAMED MUSSELS Pacific Ocean mussels prepared in a white wine broth with bell peppers, tomato and garlic.	12.99
WOOD FIRED SHRIMP FLATBREAD Our homemade flatbread brushed with garlic butter and topped with fresh bay shrimp and mozzarella. Served with marinara dipping sauce.	10.99	BARLEY'S BAR STEAK Top sirloin or chicken sautéed in garlic, white wine, crimini mushrooms and onion served with garlic toast points.	10.99
GARLIC CHEESE BREAD Italian bread basted with garlic butter, mozzarella and parmesan. Wood fired and served with marinara.	6.99	MEDITERRANEAN PLATTER Traditional and red pepper hummus, accompanied by stuffed grape leaves, tabouli, kalamata olives and grilled pita bread.	9.99
TOSTADA STYLE NACHOS Six mini tostadas loaded with homemade refried beans, jack and cheddar cheese, tomatoes and salsa. Request your sides: jalapenos and guacamole.	8.99	ART'S GERMAN SAUSAGE Vienna style sausage made exclusively for Barley Brothers, baked to order in flaky puff pastry and served with creamy horseradish/Dijon dipping sauce.	8.99
Add chicken or ground beef	10.99	RIB TEASER A sample of our Barley Brothers Baby Back Ribs complimented by a side of black pepper slaw.	9.99

SALADS Served with scone 'o' day

BLEU CHEESE WEDGE Iceberg wedge, cucumbers, tomatoes, candied walnuts, gorgonzola crumbles, drizzled with gorgonzola bleu cheese dressing.	6.99	FIELD GREEN SALAD Assorted organic baby lettuces with tomatoes, red onion, toasted pine nuts, artichoke hearts, feta cheese and oregano topped with balsamic vinaigrette. With rotisserie chicken With grilled salmon	9.99 11.99 13.99
SESAME SPINACH SALAD Fresh spinach tossed with crimini mushrooms, bacon, red onion, roasted red peppers and tossed in a sesame vinaigrette and garnished with wontons.	9.99	MARGARITA SHRIMP SALAD Tequila and lemon lime marinated shrimp skewers on a bed of spinach and romaine with mushrooms, roasted red peppers, croutons and grated parmesan tossed with a light Italian dressing.	14.99
BARLEY'S CLASSIC CAESAR Chilled romaine, tossed with our homemade dressing, fresh parmesan and topped with croutons and tomatoes.	12.99	CAJUN SEAFOOD SALAD A fresh seafood mix sautéed Cajun style on a bed of greens or tossed Caesar style.	13.99
Small with anchovies Large with anchovies Grilled chicken breast Choose salmon, blackened halibut, grilled shrimp or Cajun sea scallops	6.99 8.99 11.99 13.99	SALMON COBB Crisp mixed greens tossed with bacon, avocado, tomatoes, gorgonzola and topped with a grilled fillet of salmon with your choice of dressing.	13.99

ROTISSERIE CHICKEN Served with fresh vegetables and choice of linguini, garlic mashed or herb red potatoes

CLASSIC CACCIATORE Half rotisserie chicken simmered with chianti, garlic, peppers, tomatoes and onions.	14.99	SOUTHERN BBQ Half rotisserie chicken basted with Caribbean BBQ sauce.	14.99
TERIYAKI Half rotisserie chicken basted with homemade pineapple, soy and pepper glaze.	14.99	HONEY GLAZED Classic southern chicken basted with a tangy sweet honey glaze.	14.99
SPICY CAJUN Half chicken seasoned in Cajun spices and slow roasted with garlic and alfredo sauce.	14.99	SONORAN GREEN CHILE Prepared with a mild green chile sauce and Sonoran spices.	14.99

BURGERS Fresh homemade 10 oz. ground chuck patties served with seasoned fries, cottage cheese, sliced tomatoes or black pepper slaw.

"STOUT" BURGER "Stout" means BIG! Ten ounce freshly ground chuck served on a homemade sesame bun with lettuce, tomato, dill pickle and our red chile mayo.	9.99	TEXAS STYLE Topped with BBQ sauce and a jumbo Barley Brother's onion ring.	10.99
CALI BURGER Pepper jack cheese and sliced avocado.	10.99	SUPER G- NO BUN! Bacon, Swiss, lettuce, tomato, onion and traditional white mayo.	10.99
SOUTHWESTERN STYLE Mild green chile sauce and pepper jack cheese.	10.99	CHICAGO STYLE Sautéed bell peppers, onions, provolone cheese on homemade ciabatta bread.	10.99
CAJUN BACON SWISS BURGER Brushed with Cajun spices, bacon and Swiss.	10.99	GARDEN BURGER A meatless burger topped with avocado, tomato, cucumbers and baby greens. Served on a homemade sesame bun and topped with red chile mayo.	8.99
GORGONZOLA BURGER Grilled red onion and bleu cheese crumbles	10.99		

SANDWICHES Served with seasoned fries, cottage cheese, sliced tomatoes or black pepper slaw.

NEW YORK STEAK SLIDERS Slow roasted New York steak sliced thin on two homemade parmesan rolls with red ale sautéed onions and horseradish cream sauce.	10.99	TURKEY RUSTIQUE Layers of roasted turkey, tomatoes, havarti cheese and cranberry sauce served on a toasted rustique roll.	9.99
ARIZONA CHICKEN CLUB Grilled chicken breast on a homemade roll with lettuce, tomato, bacon, avocado and red chile mayo.	10.99	BLACKENED SALMON SANDWICH Six ounce salmon fillet pan blackened, served open face with avocado, field greens, red tomato and topped with a red chile mayo.	12.99
MARSHALL'S STEAK SANDWICH Charbroiled top sirloin served open face over grilled focaccia bread and topped with crispy fried onions.	14.99	CHUCKWAGON Thinly sliced rotisserie top round, baked in our BBQ sauce, topped with crispy fried onions, and stacked on a homemade onion roll.	9.99
BREWMEISTERS BRATWURST Braised in our Blond Ale, then grilled and topped with fresh sauerkraut and melted provolone. Served on a French stout roll with deli mustard.	9.99	PASTRAMI STRAW Hot pastrami layered with black pepper slaw, melted Swiss and Thousand Island, served on grilled rye.	9.99
SICILIAN SUB Cappicola ham, Genoa salami, smoked turkey, provolone and fresh bell peppers on a homemade Italian roll with pesto mayo. Choice of wood fired or cold.	9.99	FRESH VEGGIE SANDWICH Sliced tomato, cucumber, avocado, baby spinach, red onion, havarti cheese and red pepper hummus spread on seven grain bread.	8.99

HOUSE SPECIALTIES Served with soup or house salad and focaccia bread

PORTERHOUSE Eighteen ounce porterhouse prepared with an olive oil and garlic rub, charbroiled and served with fresh vegetables and garlic mashed potatoes.	25.99	PEPPERCORN TOP SIRLOIN Nine ounce top sirloin topped with a peppercorn blend, garlic mashed potatoes and fresh sautéed vegetables.	19.99
BBQ GRILLED PORK CHOPS Two 8 oz. center cut pork chops grilled and glazed with our homemade BBQ sauce. Served with fresh veggies, apple sauce and choice of garlic mashed or herb red potatoes.	19.99	JAMAICAN BBQ SALMON Grilled Atlantic salmon fillet basted with zesty Jamaican BBQ sauce, herb red potatoes and fresh vegetables.	21.99
BABY BACK RIBS Tender pork ribs slow cooked in our own BBQ sauce. Served with cracked black pepper slaw and seasoned fries.	16.99 22.99	SEAFOOD MICHELANGELO Sautéed salmon, halibut, scallops, shrimp and langostinos in a red pepper cream sauce, garnished with little neck clams and served over linguini.	21.99
WOOD FIRED HALIBUT Fresh fillet of halibut served scampi style topped with two jumbo shrimp and lemon butter sauce. With your choice of garlic mashed or herb red potatoes.	22.99	CHICKEN PICATTA Fresh chicken breast lightly floured and pan seared prepared with lemon butter, white wine, artichoke hearts and capers served on a bed of linguini or sautéed spinach.	16.99
CHICKEN PARMESAN Lightly breaded chicken breast topped with marinara and provolone atop a bed of linguini.	17.99	OAK ROASTED VEGETABLES Fresh seasonal vegetables tossed in a herb virgin olive oil, then roasted in our wood burning oven. Served with our homemade tabouli and grilled bruschetta.	12.99

WOOD FIRED PIZZAS California Style 10 inch - Add salad for \$2.99 - Substitute wheat dough for additional \$0.99

SHRIMP & PESTO Marinated gulf shrimp with sundried tomatoes, mozzarella, red onion and fresh basil.	13.99	ONION AND ROSEMARY CHICKEN White pizza with sweet oak roasted onions, rotisserie chicken, mozzarella, parmesan and gouda cheeses. Add Alfredo	12.99 .99
SALSICCIA Spicy Italian sausage, marinara, grilled bell peppers, mushrooms, mozzarella, fresh garlic and oregano.	11.99	SPICY BAJA CHICKEN Baja sauce, gouda, garlic and rotisserie chicken topped with marinated tomatoes, fresh cilantro, lime and crispy tortilla strips. Or shrimp	12.99 13.99
OMAHA Baked with seasoned ground beef, onion, mushrooms, garlic, alfredo sauce, gouda and provolone.	12.99	CHICKEN CAESAR Brushed with olive oil, roasted garlic, parmesan and sliced grilled chicken. Topped with fresh Caesar salad.	12.99
SPINACH FETA Pesto sauce, gouda cheese, fresh spinach, garlic, red peppers, warm feta and Greek olives.	12.99	MARGHERITA A classic favorite featuring thinly sliced tomatoes, mozzarella and fresh basil on whole wheat dough.	10.99
BBQ CHICKEN Our homemade BBQ sauce, mozzarella and gouda cheeses, rotisserie chicken and red onions.	11.99		

WOOD FIRED CALZONES House salad served with any pizza entrée \$2.99 - Additional toppings \$0.99

THE DON CALZONE A wood fired calzone brushed with olive oil then stuffed with ground beef, pepperoni, mushrooms, garlic, marinara and mozzarella.	11.99	SICILIAN CALZONE Bell peppers, salami, turkey, provolone, pesto and cappicola.	10.99
NEW YORK CALZONE With Italian sausage, ricotta and mozzarella.	10.99	HAWAIIAN CALZONE Pineapple, sweet onions, Canadian bacon, marinara, mozzarella and gouda.	10.99

CREATE YOUR OWN PIZZAS OR CALZONES

THE WORKS Choice of sauce, cheese, two veggies and two meats 12.99	THE CLASSIC Choice of sauce and two cheeses 10.99	THE VEGGIE Choice of sauce, cheese and four veggies 11.99
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SAUCES

Marinara, basil pesto, Alfredo, BBQ

MEATS

Pepperoni, sausage, rotisserie chicken, bacon, shrimp, anchovies, ground beef, Canadian bacon, BBQ chicken

CHEESES

Mozzarella, parmesan, gouda, provolone, feta, ricotta

VEGGIES

Artichoke hearts, grilled peppers, mushrooms, tomatoes, roasted garlic, jalapenos, oak roasted sweet onions, sundried tomatoes fresh broccoli, zucchini, black olives, pineapple

PASTA Add a house salad 2.99

LOBSTER RAVIOLI Large raviolis stuffed with lobster, shrimp and crab in a red pepper cream sauce and served with lobster meat.	16.99	ANGEL HAIR POMODORO Capellini with tomato sauce, garlic and basil. With broccoli florets With meat sauce With shrimp	11.99 12.99 13.99 14.99
ROASTED GARLIC ALFREDO Sundried tomatoes and crimini mushrooms tossed with fettuccini in a light roasted garlic cream sauce. With homemade Italian sausage With grilled chicken With shrimp	11.99 13.99 13.99 14.99	RED PEPPER SHRIMP Linguini with gulf shrimp, sautéed in olive oil with crushed red chiles and fresh oregano in a roasted red pepper sauce.	14.99
RIGATONI RUSTICA Homemade Italian sausage with bell peppers, marinara and a touch of parmesan.	11.99	LINGUINI AND CLAMS Baby clams sautéed in garlic, fresh herbs, red pepper flakes, red and green peppers, white wine and olive oil garnished with little neck clams.	14.99

Gratuity will be added to parties of 8 or more

CONSUMER ADVISORY *Consuming raw or undercooked beef, eggs, fish, lamb, poultry or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.*