



Barley's Libations



BOTTLED SELECTIONS

- Budweiser – 4.00
- Bud Light – 4.00
- Miller Lite – 4.00
- Coor's Light – 4.00
- Kaliber-NA – 4.00
- Yuengling Lager – 4.50
- Blue Moon – 4.50
- Woodchuck Cider – 5.00
- Guinness – 5.50

GUEST DRAFTS

- Jackie O's Mystic Mamba American IPA ABV-7% 5.75**
Jackie O's Brewing Company, Ohio
- Thirsty Dog Citra Dog American IPA-ABV 6.5% 5.50**
Thirsty Dog Brewery Company, Ohio
- Rogue Chocolate Stout-ABV 6.0% 5.50**
Rogue Brewing Company, Oregon

CASK CONDITIONED ALES

- Russian Imperial Stout --5.75**
Oaked Russian with Fuggle Hops
- Rye IPA --5.75**
Rye IPA with Columbus Hops and Simcoe Hops

SIGNATURE DRAFTS

- Shandy - 5.50**
Barley's Pilsner topped with Sierra Mist
- Black and Tan - 5.50**
Barley's Pale Ale topped with Guinness
- Black and Gold - 5.50**
Barley's Pilsner topped with Raspberry Liqueur

BARLEY'S DRAFTS

Pilsner – 4.75 Pint, 13.00 Growler(to go only)

Barley's Pilsner looks and drinks like a pilsner, we brew it using ale yeast with a healthy dose of Czech Saaz hops. ABV - 4.8%

MacLenny's Scottish Ale – 4.75 Pint, 13.00 Growler(to go only)

Slightly malty and amber in color. Tricky to brew, easy to drink. If you are not sure what you want, you probably want this beer. ABV - 6.6%

Pale Ale – 4.75 Pint, 13.00 Growler(to go only)

Pale ale was the first beer we brewed in our brewery and continues to be one of our flagship ales. Because of the rich color of British malt, it is not very pale, but the rich flavor matches the color beautifully. ABV-5.6%

Blood Thirst Wheat – 5.50 Pint, 15.00 Growler(to go only)

Wheat Beer with Blood Oranges is citrusy and supremely refreshing with floral notes thanks to Sicilian blood orange zest added to the brew kettle and puree added during and after fermentation. ABV - 5.0%

Centennial IPA IPA – 5.50 Pint, 15.00 Growler(to go only)

First brewed to celebrate our 100th batch. Aging with French white oak contributes a hint of vanilla and whole hop addition adds a citrusy fruitiness. Respect the IPA. ABV-7.6%

Rye IPA – 5.50 Pint, 15.00 Growler(to go only)

Drier than our flagship IPA, Centennial IPA, Rye IPA bites back thanks to generous additions of Simcoe and Nugget hops. ABV-5.9%

Point of Origin -5.50 Pint, 15.00 Growler(to go only)

A Belgian Golden Ale that is hard to beat as a thirst quencher. Note the subtleness of the yeast and the richness of the Belgian candied sugar. ABV - 7.6%

Abbey Normal Belgian Ale – 6.00 Tulip, 17.00 Growler(to go only)

Our first Belgian style ale is a smooth and dangerous dark strong ale. Aromas of spicy yeast, including clove and allspice, and toasted malt, along with hints of concentrated dried figs make for a complex and warming ale. ABV-8.6%

Alexander's Russian Imperial Stout – 5.50 Pint, 15.00 Growler(to go only)

The first time we brewed the Russian we didn't think we'd get all the grain in the mash tun, the result is a roasty, fruity beer that has a true depth of flavor. ABV - 7.6%





Cocktails & More



WINES

.....

- Canyon Road Cabernet – 8.00
- Canyon Road Merlot – 8.00
- Red Rock Merlot – 8.50
- Louis Martini Cabernet – 10.00
- Bridlewood Pinot Noir – 10.00
- Starborough Sauvignon Blanc – 8.50
- Canyon Road Chardonnay – 8.00
- Redwood Creek Pinot Grigio – 8.00
- William Hill Chardonnay – 9.00
- Chateau St. Michelle Reisling – 8.50

NIGHTLY SPECIALS

.....

- Monday Night - Gourmet Dog Night**
All gourmet dogs are \$5. Build your own dogs are \$5 with up to three toppings. Additional toppings are \$.75.
- Tuesday Night - Burger Night**
All burgers are \$6. Build Your Own Burgers are \$6 with up to three toppings. Additional toppings are \$.75.
- Wednesday Night - Wing Night**
\$.55 Wings. Celery, ranch, blue cheese are \$.50 additional.
- Thursday - Grilled Steak Salad 11.99**
Grilled Flat Iron served atop mixed greens, cucumbers, roasted beets, crumbled bleu cheese, red onion marmalade, yukon gold kettle chips, with choice of dressing.
- Friday Night - Shrimp Florentine Pasta 13.99**
8 shrimp sautéed in garlic butter with fresh spinach and grape tomatoes tossed in a classic Alfredo with linguini and topped with shredded parmesan and fresh basil. Served with garlic toast.
- Saturday Night - Barley's Surf and Turf 15.99**
Grilled Flat Iron, southern style crab cakes, garlic whipped mashed potatoes, veggie of the day, topped with tomato gravy, remoulade sauce, and onion strings.
- All Day Sunday-Chorizo Hash 9.99**
Chorizo, potatoes, bell peppers, pablanos, seared to golden brown, topped with 2 fried eggs, shredded cheese, chili verde, and served with a buttermilk biscuit.

SPECIALTY DRINKS

.....

- Blueberry Basil Lemonade – 9.00**
Watershed Vodka, Lemonade, Blueberry Reduction, Basil
- Watershed Freshwater – 9.00**
Watershed Four Peel Gin, Grapefruit Juice, Cointreau, Sierra Mist
- South Beach 8.00**
Pinnacle Orange Vodka, Pinnacle Citrus Vodka, Triple Sec, Orange Juice, and a splash of Grenadine
- Chocolate Espresso Martini – 8.50**
Espresso Vodka, Creme de Cacao, Cream
- Raspberry Martini – 8.50**
Pinnacle Raspberry Vodka, Chambord, Pineapple Juice
- Manhattan – 9.00**
Rye Whiskey, Sweet Vermouth, Dash of Bitters
- Caramel Apple – 7.50**
Pinnacle Vanilla Vodka, Jack Daniels, Apple Pucker, Butterscotch Schnapps, Splash of Sierra Mist
- Carolina Summer – 8.50**
Makers Mark, Peach Liqueur, Orange Juice

HAPPY HOUR MON THRU FRIDAY 3PM TO 7PM

.....

- Garbage Fries --5.00**
Fries, cheese sauce, tomatoes, bacon, chives
- Nachos --5.00**
Tortillas, black beans, tomatoes, jalapenos, chives, sour cream, salsa
- Hummus and Pita --5.00**
Traditional hummus, toasted pita
- Cheese Quesadilla – 5.00**
Cheddar tortilla, spicy cheese blend, shredded lettuce, sour cream, salsa
- Mildred's Sauerkraut Balls – 5.00**
Six sauerkraut balls, parmesan peppercorn ranch

