



Barley's Libations



BOTTLED SELECTIONS

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- Budweiser – 4.00
- Bud Light – 4.00
- Miller Lite – 4.00
- Coor's Light – 4.00
- Kaliber-NA – 4.00
- Leinenkugel Summer Shandy – 4.50
- Yuengling Lager – 4.50
- Strongbow – 5.50
- Guinness – 5.50
- Blue Moon – 4.50

GUEST DRAFTS

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- Dream Weaver Wheat ABV-4.8% --5.50**
Troeg's Brewing Company, Pennsylvania
- Avery IPA, ABV-6.5% --5.50**
Avery Brewing Company, Colorado

TWISTED DRAFTS

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- Black and Tan – 5.50**
Barley's Pale Ale with Guinness
- Black and Gold – 5.50**
Barley's Pilsner topped with a shot of Black Raspberry Liqueur
- Snakebite – 5.50**
Half Barley's Pilsner and Half Strongbow Cider
- Shandy – 5.25**
Barley's Pilsner topped with Sierra Mist

BARLEY'S DRAFTS

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Cask

One of the many IPA's or Ales dry hopped and cask conditioned. Ask your server or bartender for details.

Pilsner – 4.75 Pint, 12.00 Growler(to go only)

Full-bodied, light, & crisp. In the tradition of a continental pilsner. ABV-4.8%

MacLenny's Scottish Ale – 4.75 Pint, 12.00 Growler(to go only)

Slightly malty and amber colored ale. 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, 12.00 Growler(to go only)

Well balanced, flavorful, and red amber in color. Rich, complex, and yet supremely drinkable ale. ABV-5.6%

Blood Thirst Wheat – 5.25 Pint, 14.00 Growler(to go only)

Wheat Beer with Blood Oranges is a 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%

Beyond – 5.50 Pint, 14.00 Growler (to go only)

A Belgian IPA with notes of raisin, plum, and a generous dose of centennial hops. ABV-8.4%

Rye IPA – 5.25 Pint, 14.00 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%

Infinity Grand Cru – 6.00 Pint, 16.00 Growler(to go only)

Barley's Infinity Grand Cru is a wonderfully complex Belgian dark strong ale. ABV-9.2%

Ivan Porter – 5.25 Pint, 14.00 Growler(to go only)

Our first dark beer was named after our brewmaster's son. A generous dose of British crystal malt gives this beer a caramel chewiness that is quite satisfying. ABV-6.0%

Russian Imperial Stout – 5.25 Pint, 14.00 Growler (to go only)

This stout has a roasted malt nose and flavor. Two-time gold medal winner at the National Real Ale Festival. ABV-7.6%





Cocktails & More



WINES

- Canyon Road Cabernet – 7.50
- Canyon Road Merlot – 7.50
- Red Rock Merlot – 8.00
- Louis Martini Cabernet – 8.50
- Canyon Road Chardonnay – 7.50
- Redwood Creek Pinot Grigio – 7.50
- Clos du Bois Chardonnay – 8.50
- Chateau St. Michelle Reisling – 8.00

NIGHTLY SPECIALS

- Monday-Fried Bologna Sandwich with Barley's Pint 9.99**
Fried bologna, fried egg, american cheese, roasted garlic mayo, lettuce, tomato, onion, and pickle.
- Tuesday-Night 1/2 Price Burger Night**
All burgers are 1/2 price with toppings \$.75 extra
- Wednesday Night Wings**
\$.55 Wings. Celery, ranch, blue cheese \$.50 additional
- Thursday Night Shrimp and Grits – 12.59**
Cheesy grits, sauteed shrimp, bacon, white wine, asparagus
- Friday Night Tilapia Stack – 14.99**
Lemon and herb crusted tilapia, sauteed shrimp, buttermilk chive potatoes, creamed spinach
- Saturday Night-Bourbon Glazed Pork Strip Steak –14.99**
Grilled pork strip steak, grilled polenta, southern greens, jalapeno cheddar polenta, and peach bourbon glaze
- Sunday-Chili Lime Pork Tacos – 9.59**
Three chili-lime pork tacos, avocado sour cream, tomatoes, and cheese blend.

DESSERTS

- Bread Pudding Rustica – 5.99**
Rustic biscuit shaped bread pudding with dried cranberries and red apple bits covered with bourbon-scented sauce
- Brewpub Brownie Bash – 5.99**
Ghirardelli brownie, vanilla ice cream, whipped cream, chocolate sauce
- Creme Brulee – 5.99**

SPECIALTY DRINKS

- Pan Galactic Gargle Blaster – 8.50**
3 Olives Raspberry, 3 Olives Orange, Blue Curacao, Triple Sec, Grenadine, Splash of Sour Mix
- Mexican Martini – 8.00**
Patron XO Cafe, Butterscotch Schnapps, Creme de Cocoa, cream
- OYO Vodka Martini – 9.00**
Featuring the smooth locally made OYO vodka with just a dash of vermouth; up or on the rocks
- Apple Jack – 6.25**
Jack Daniels, Apple Pucker, Sierra Mist
- South Beach – 7.50**
Smirnoff Orange Vodka, Smirnoff Citrus Vodka, Triple Sec, Orange Juice, and a splash of Grenadine
- Bird of Paradise – 7.50**
Dark Rum and Banana Liqueur combined with Pineapple Juice and 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
- Brat Basket – 5.00**
Two bratwurst, kraut, pale ale mustard

