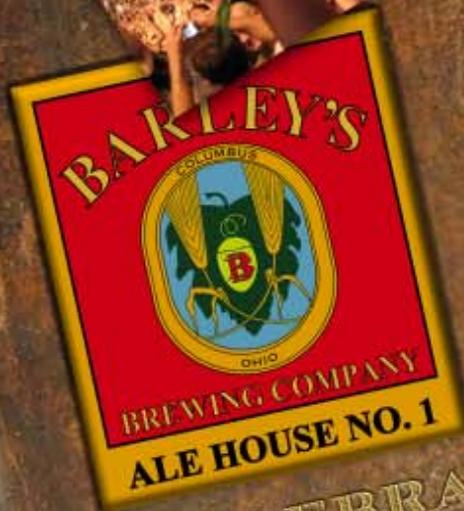
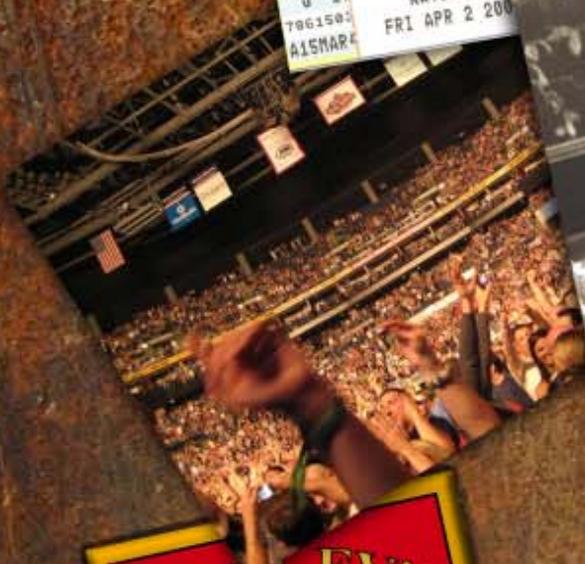


BJ0402 207 0
 34.00 UPPER HOUL F
 207 COLUMBUS BLUE
 245117X 0 17
 BJ0402 207
 34.00 UPPER HOUL F
 207 COLUMBUS BLUE
 245117X 0 17
 7961500
 A15MAR4 FRI APR 2 200



General Manager Jason Fabian
 Banquet Manager Ian Boyland
 Brewpub Chef Ed Meyers
 Brewmaster Angelo V. Signorino, Jr.

Columbus' pioneer brewpub at the crossroads of the Short North, Arena District & the historic North Market District

CELEBRATING 20 YEARS IN 2012

BARLEY'S BREWING COMPANY
 ALE HOUSE NO. 1

A:c! Ale! The Gang's All Here!

BARLEY'S BREWING COMPANY

ALE HOUSE NO. 1

Ale! Ale! The Gang's All Here! Brewers of fine, craft beers on premise. Cheers!

STARTERS

Ale House Crab Cakes

Two crab cakes served with julienned chipotle slaw and remoulade sauce on a bed of lightly tossed mixed greens 7.99

Bavarian Pretzel Rods

A basket of fresh baked soft pretzel rods garnished with pretzel salt and served with our own Pale Ale mustard sauce 7.99
Add Brew Pub cheese sauce for dipping 1.99

Barley's Brew Dip & Pitas

Our famous cheesy brew dip made with Barley's Ale, served with freshly toasted pitas for dipping 6.99

-- WING SAUCES --

BBQ - Chipotle - Buffalo - Sweet Chili - Gates of Hell

Barley's Unconventional Wings

Char-grilled jumbo wings tossed in your choice of sauce, served with celery sticks and bleu cheese. All drums or flappers add .50. Ten wings, one sauce 9.99 Twenty wings, up to two sauces 16.99

Calamari Platter

Cornmeal dusted and flash-fried calamari rings served with sun-dried tomato aioli 9.79

Brew or Bleu? Dip Chips

Your choice!
Choose Gorgonzola bleu or our Brew Dip cheese sauce ladled over Yukon Gold ridged kettle chips topped with bacon bits, diced tomato and chives 8.99



Bucket of Mussels

A platter of Prince Edward Island mussels in white wine garlic butter 10.99

Pile High Chicken Nachos

Spicy chicken, black beans, tomatoes, chives, jalapenos and our spicy shredded cheese blend on house-made tortilla chips. Served with salsa and sour cream 10.59 Without chicken 8.59

Mildred's Sauerkraut Balls

Our signature appetizer for two decades now, made with spicy sausage and cheese. Served with parmesan peppercorn dressing (4) 4.59 / (8) 7.79

Mediterranean Fare

Traditional hummus, mixed salad greens, feta cheese, kalamata olives and tzatziki sauce served with freshly toasted pita wedges 10.59

Chicken Strips

Golden fried chicken strips with your choice of honey mustard, ranch, buffalo, chipotle or BBQ sauce on the side 7.79

Soups & Salads

Barley's Pale Ale Chili

Slow-simmered ground beef and sausage, tomatoes, onions, peppers, black beans and Barley's Pale Ale cup 3.79 bowl 4.79

Soup of the Day

Chef's favorite recipes made fresh daily cup 3.49 bowl 4.49

ADD: _____
to any grilled chicken or portabella 3.29
salad _____

Buffalo Chicken Tender Salad

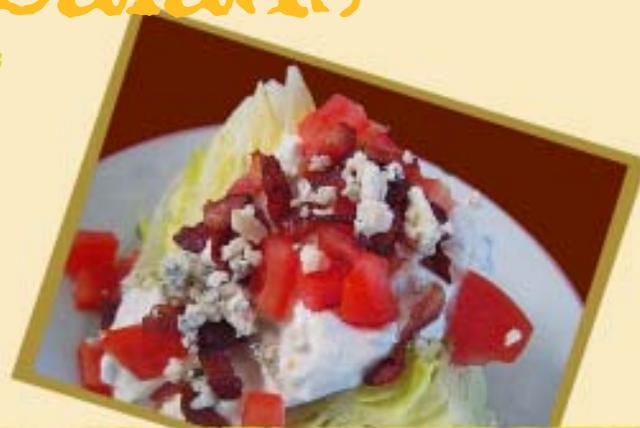
Chicken tenders coated in Buffalo-style wing sauce sit on top of fresh mixed greens, carrots, cucumbers, tomatoes and onions with your choice of dressing 10.89

Barley's House Salad

Mixed greens garnished with tomatoes, onions, carrots and cucumbers with your choice of dressing 4.29 / 7.29

Salad Dressings

Honey Mustard - Parmesan Peppercorn - Red Wine Vinaigrette
Italian - Balsamic Vinaigrette - Bleu Cheese - Tzatziki



The Wedge

Crisp iceberg lettuce wedge with diced tomatoes, smokey bacon bits, balsamic marinated cherry tomatoes, red onion and crumbled Gorgonzola bleu, then drenched with our bleu cheese dressing and a drizzle of balsamic reduction 6.29

Greek Salad

Fresh mixed greens, feta cheese, pepperoncini, Kalamata olives, diced tomato, red onion and tzatziki dressing 4.79 / 8.99

Barley's Bistro Salad

House mixed greens with roasted garlic balsamic vinaigrette, toasted pecans, red onions, Gorgonzola bleu cheese and dried cranberries 4.99 / 8.99

BARLEY'S ENTREES

Hearty, satisfying pub-centric fare

ADD:
Barley's House Salad
to any Entree or Pasta 2.99

Barley's Brew Ribbon Meatloaf

Ground beef and spicy sausage blend topped with MacLenny's Scottish Ale rosemary gravy and onion strings. Served with buttermilk chive mashed potatoes and veg du jour 11.99

Ale House Crab Cakes

Three classic southern style crab cakes with remoulade sauce, served on top of lightly dressed micro greens with buttermilk chive mashed potatoes and veg du jour 14.99



Flat Iron Steak

Beefy steak is grilled to temperature, glazed with balsamic reduction syrup and topped with ale-washed onion strings. Served with buttermilk chive potatoes and veg du jour 15.99

Fish and Chips

Beer battered cod served in a basket with house-made Yukon Gold ridged potato chips, coleslaw and tartar sauce 13.59

Clevelander Polski Feast

Char-grilled kielbassa, bratwurst and bangers served with hot fresh sauerkraut and balls, buttermilk chive mashed potatoes and gravy. Fresh horseradish sauce and Pale Ale mustard are served on the side 13.99

Center Stage Chicken Strips

Crisp-fried chicken breast strips are served with your choice of dipping sauce, fries and coleslaw 11.59

Chicken Paprikas

Sauteed chicken breast, spaetzle, Hungarian paprikas sauce and garlic toast 10.99

Pork Schnitzel

Pan-fried pork cutlet with spaetzle, sauteed mushrooms, Scottish Ale rosemary gravy and garlic toast 13.99

Scottish Ale Roast Beef & Spuds

Slowly simmered pot roast on toasted rye is topped with buttermilk chive mashed potatoes and Scottish Ale rosemary gravy and garnished with ale-washed onion strings. Served with veg du jour 9.99

Cajun Chicken Quesadilla Platter

A huge tortilla with smoked cheddar and pepper jack, tomatoes and chives. Served with black beans and rice, salsa and sour cream 11.49

Ask about Firkin Friday!

Pasta

Beef and Noodles

A hearty portion of slow roasted pot roast with onion and mushrooms, finished in delicious sour cream accented gravy tossed with a generous portion of Kluski noodles. Served with garlic bread 10.99



Pierogi Platter

A plateful of Cheddar potato pierogies, sauteed onions, and brown butter with grilled bratwurst, bangers and kielbassa 13.99 no sausage 9.99

Cajun Chicken Penne

Spicy chicken, tasso, bell peppers and penne are tossed in our own Cajun cream sauce 14.79

White Truffle Mac n' Cheese

Penne, white truffle oil, three cheese blend, fresh basil, herbed bread crumbs, tomatoes and garlic toast 13.79

KID'S MENU 4.99

Beverage included. 12 and under

Cheeseburger with fries

Grilled cheese with fries

Chicken Tenders with fries

Penne with butter or Alfredo

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

BARLEY'S *gourmet* BURGERS

We use only 100% fresh ground steak, fresh ground turkey & house-made bratwurst patties

Our 100% steak burgers are custom ground for us using only the finest beef tenderloin trimmings, sirloin and strip loin, grilled to temperature and served on a bed of lightly dressed micro greens.

The Clevelander

Char-grilled steak burger topped with split and grilled kielbassa, pierogies and sauteed ale-washed onions 10.99

Midnight Hour Breakfast

Fresh bratwurst patty with fried egg and American cheese 8.99

The Lone Star

Char-grilled steak burger topped with white cheddar cheese, bacon and zesty BBQ sauce 10.29

Holey 'Shroom

Steak burger topped with sauteed mushrooms and Swiss 9.99



Caprese Breezy

Char-grilled steak burger, thick tomato slice, basil, fresh mozzarella and balsamic reduction 10.99

Bob Barley

Grilled steak burger with jerk seasonings, Jamaican style relish, pepper-jack cheese and topped with crisp-fried ale-washed onion strings 10.59

The Wurst Reuben

Char-grilled bratwurst patty topped with sauerkraut, Swiss cheese and Russian dressing on toasted marble rye 9.99



The 'Burger

Want some messy goodness? Char-grilled steak burger topped coleslaw, fries then doused with ranch dressing and zippy chipotle sauce drizzle 9.99



Turkey Nut

Barley's classic for nearly two decades... ground turkey seasoned with parmesan and herbs and topped with pecans. Served with spicy mayo 9.79

Sam I Am

Char-grilled steak burger topped with white cheddar, ham and green pesto aoli on top of a fried egg 10.59



Barley's gourmet burgers served with choice of side. Tomato and onion served upon request!

Behemoth Barley Burger

Two Steak burger patties, American cheese, ale-washed sauteed onions, sauteed mushrooms and smokey bacon 14.99

Veggie

House blend of black beans, portabella, rice, garlic and fresh veggies on an onion roll 8.99

Ask what's in the Cask!

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

BARLEY'S DECONSTRUCTED BURGER

Design your own burger! Start with a Steak Burger patty 8.99
Select Cheese and Toppings .75 each
Select a sauce to top it off! Free!



SIDES

Buttermilk Chive Mashed Potato
Barley's Kettle Chips
Black Beans & Rice
Vegetable du Jour
Chipotle Slaw
Crispy Fries
Cheddar & Potato Pierogi

Substitute any of the following for just 1.29
Ale-Washed Onion Strings
Side Salad
Cup of Soup or Chili

TOPPINGS

Bacon . Jalapenos . Salsa . Jamaican Relish
Onion Strings . Kraut . Sauteed Mushrooms
Ale-Washed Sauteed Onions . Chipotle Slaw

CHEESES

American . White Cheddar . Pepper Jack
Smoked Cheddar . Swiss . Goat Cheese
Bleu Crumbles

Our cheeses are Ohio sourced from Middlefield Original Cheese Co-op

SAUCES

Buffalo Wing
Chipotle Wing
BBQ
Sweet Chili
Gates of Hell
Spicy Mayo
Pesto Aoli
Balsamic Reduction
Remoulade
Bleu Cheese

SANDWICHES

& Such

FROM THE GRILL

Pot Roast & Swiss Melt

Slowly simmered pot roast, sauteed onions and peppers are topped with Swiss on a hoagie roll with horseradish sauce 9.99

Jamaican Me Chicken

Jerk seasoned grilled chicken breast topped with Jamaican relish and pepper-jack cheese 9.99

Grilled Turkey & Bacon

Smoked turkey, apple-smoked bacon and white cheddar on honey wheat 8.99



Grilled Reuben Classic

A mound of shaved corned beef, sauerkraut, Swiss cheese and Russian dressing on grilled rye bread 10.59

AMERICAN CLASSICS

BLT

Lettuce, thick-sliced tomato and a pile of applewood-smoked bacon on panini bread with pesto mayo 9.59

Club

Smoked turkey, ham, applewood-smoked bacon and Swiss double decker on whole wheat with lettuce and tomato and mayonnaise 9.79

Caprese Cheesy

Toasted panini bread serves as the backdrop for a bed of lightly dressed micro greens, fresh mozzarella and tomato slices, finished with balsamic reduction 9.99

Big Fish

Beer battered cod with tomato, lettuce and house-made tartar sauce on a hoagie roll 10.99

blas-phe-my (blas-fuh-mee):

-noun, 1. ordering awesome food at Barley's without ordering a pint of Barley's award-winning ale!

*Don't forget
to choose your side!
We include one with every
sandwich!*

WRAPS & SUCH

California Reuben

Smokey turkey, Swiss cheese and chipotle slaw on grilled rye bread 9.79

Chicken Cordon Bleu

Grilled chicken breast with ham, Swiss cheese and honey mustard on a Kaiser roll 10.29

Grilled Portabella

Grilled portabella cap with goat cheese, lettuce and sun-dried tomato aioli on an onion roll 9.59

Chicken Pita

Grilled chicken, lettuce, feta cheese, onion and tomato with tzatziki sauce 8.79

Buffalo Chicken Wrap

Spicy roasted breast tossed with Buffalo sauce, lettuce, tomato and bleu cheese dressing in a cheddar wrap 8.59

Back to the Garden Wrap

A bounty of veggies including lettuce, onion, julienned carrots and cucumbers with goat cheese and hummus in a cheddar wrap 8.59

(We love) HAPPY ENDINGS

We make all our desserts fresh in-house.

LIFE IS UNCERTAIN.
EAT DESSERT FIRST.
-Ernest Ulmer



BREAD PUDDING RUSTICA

Rustic biscuit shaped bread pudding with dried cranberries and red apple bits covered with bourbon-scented sauce and raspberry coulis garnish 5.99
Pair with Barley's Pale Ale!

CRÈME BRÛLÉE

Cinnamon accented baked custard classic with a hard sugar top that cracks like glass 5.99
Pair with a Barley's full-bodied dark ale!



BREW PUB BROWNIE BASH

Ghirardelli brownie made with Barley's stout, vanilla ice cream, whipped cream and chocolate sauce 5.99
Pair with any of Barley's maltier seasonal ales!

DESSERTS SPELLED
BACKWARDS IS STRESSED.
WE HAVE THE CURE.

HAPPY HOUR

3:00 - 7:00 PM Monday thru Friday

\$Five Dallah\$ Happy Hour Starters

Nachos - Hummus & Warm Pita - Brat Basket
Cheese Quesadilla - Garbage Fries

HAPPY HOUR \$3.50 Select Barley's Pints EVERY FRIDAY IS FIRKIN FRIDAY!

5 for \$10 Fizzy, Yellow Beer Buckets
Coors or Miller Lite

BEVERAGES

Pepsi
Diet Pepsi
Dr. Pepper
Mountain Dew
Sierra Mist
Ginger Ale
Root Beer

Iced Tea
Lemonade
Coffee
Herbal Tea

And of course, Barley's hand-crafted ales brewed right here, 10 bbl at a time!