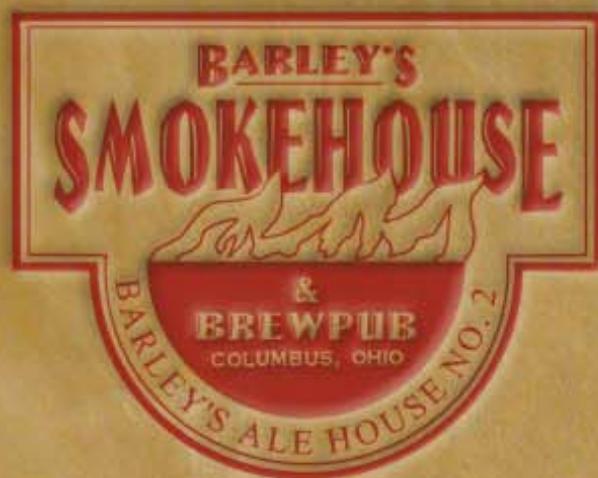


I ♥
BBQ

I ♥
BEER



RIB JOINT
PATIO
CARRYOUT
SPECIAL
EVENTS



ALE HOUSE
BBQ
BANQUETS
HD SPORTS
CASUAL
FUN

BORN OF SMOKE & FLAMES

THE ABSOLUTELY, MOST INCREDIBLE, TONGUE-TINGLING,
MOUTH-WATERING, SENSATIONAL AND SUCCULENT BBQ
ON THE PLANET

AWARD WINNING MICROBREW AND BARBECUE

BARLEYSBREWING.COM/SMOKEHOUSE



WOOD FIRED

BBQ & GRILL



RIB TICKLIN' STARTERS



LIVE SLOW...
EAT REAL BBQ

Chipotle Hummus

Our own hummus made with chipotles for a little heat served with grilled pita points and crispy celery, baby carrots and cucumber slices - 6.99



Ale Steamed Black Mussels

A full pound of PEI black mussels steamed in Barley's ale with herbs and garlic, then garnished with diced tomatoes and green onions. Served with sliced baguette to sop up the juices - 9.99
PERFECT WITH MACLENNY'S SCOTTISH ALE!

Smothered Fries

Fries piled high and smothered with Barley's chili and a heap of our 'House cheese blend - 6.99

BBQ Skillet Nachos

Crisp tortilla chips are topped with your choice of our hand-pulled barbecue chicken or pork, beef brisket or chili with our 'House cheese blend, olives, jalapenos, diced tomato, green onions, salsa & sour cream - 9.99

The 'House Smoked & Grilled Wings

Our award-winning jumbo wings served plain hickory-smoked -yum! - or tossed with your choice of one sauce. Served with bleu cheese & celery 20 - 15.99 10 - 8.99



Boneless Wings

Chunks of marinated chicken breast meat are dusted with seasoned flour and crisp-fried. Tossed in your choice of one sauce or on the side. Served with celery and blue cheese dressing - 6.99

Pick your choice of any of our sauces:
Buffalo - Kansas City BBQ - Honey Chipotle Jerk - Texas Smokedip BBQ - Gates of Hell

== WING SAUCES ==

CRAVING EXTRA SAUCE?
just 50c each

PAIR WITH ONE OF BARLEY'S HOPPY IPAS!



BBQ Quesadilla

A soft flour tortilla filled with our 'House cheese blend and Southwest veggies. Add pulled pork, pulled chicken or beef brisket. Garnished with lettuce, 'House salsa and sour cream - 9.29



Mildred's Sauerkraut Balls

Barley's classic platter of six savory balls made with sauerkraut blended with cheese and sausage. Served with our 'House creamy chipotle dipping sauce. Thanks, Mildred! - 6.29

A CLASSIC PAIRING WITH BARLEY'S PALE ALE!

Enjoy a platter with a little bit of everything:
Mildred's sauerkraut balls, 'House wings, riblettes,

THE HOUSE STARTER PLATTER

onion strings and chipotle hummus. Served with creamy chipotle dip and both Kansas City and Texas Smokedip barbecue sauces

12.99
no substitutions, please!





Old Havana Cubano

Smoked pork, ham, Swiss, mustard and pickle slices pressed on the flat-top between two slices of brioche for a Cuban treat - 8.29

BARLEY'S BURGERS

Burgers come with lettuce, tomato and onion on a toasted bun. Add bacon, mushrooms or cheese to any burger for just 79c!

American - Swiss - bleu - cheddar - pepper-jack

BARLEY'S SANDWICHES & BURGERS COME WITH CRISP FRIES

California Burger

Char-grilled burger is topped with Swiss cheese, bacon and freshly sliced avocado - 9.99

Pile It On" Texas Burger

We pile this All American burger large with cheddar cheese, smoked bacon, onion strings and tangy Texas Smokedip barbecue sauce - 9.99

A HAPPY HOUR FAVORITE!

Blackened Bleu Burger

Cajun spices are dusted on a beef burger, then finished off on a cast iron griddle and topped with bleu cheese - 8.99

Black Bean Burger

A vegetarian burger cooked on our griddle and served on a perfectly toasted bun - 8.79

GREAT WITH BARLEY'S STOUT!

Turkey Nut Burger

'House seasoned and pattied fresh ground turkey seared on the flat top and topped with pecans - 8.99



SAVORY SOUPS

Smokehouse Chili

Hearty chili made with ground beef and smoked brisket, peppers, onions, kidney beans, black beans and garnished with sour cream and shredded cheddar cheese - 4.99

Soup of the Day

Ask your server what our offering is today - 4.99

Soup and Salad

Our small house salad and your choice of soup - 8.99

SANDWICHES

SOUPS & SALADS

REAL FOOD SERVED REAL GOOD

Smokehouse Turkey Reuben

A twist on an original... sliced smoked turkey with Swiss cheese on marble rye bread with coleslaw and our 'House creamy chipotle dressing - 8.79

Ol' Hickory Meatloaf Sandwich

Our smoked meatloaf on marbled rye with Kansas City BBQ sauce, American cheese, lettuce, tomato and onion - 8.59

Buffalo Chicken Wrap

Fried chicken tenders tossed in Buffalo sauce and wrapped in a spinach wrap with lettuce, diced tomatoes, bleu cheese crumbles and bleu cheese dressing - 8.99

Tipsy Baja Shrimp Wrap **NEW!**

Dry rubbed grilled shrimp wrapped with lettuce, tomatoes, Southwest veggies, pepper-jack cheese and our 'House tequila-lime vinaigrette in a spinach tortilla - 11.99

Smoked Chicken Salad Wrap **NEW!**

Savory house-smoked chicken breast in a traditional creamy chicken salad including grapes with tomatoes and lettuce in a spinach tortilla - 7.99

Blackened Chicken Sandwich

Cajun seasoned chicken breast is seared on cast iron and topped with pepper-jack cheese and Cajun remoulade - 8.99

Tipsy Baja Shrimp Salad **NEW!**

Seasoned grilled shrimp on top of fresh mixed lettuce greens with tomatoes, Southwest veggies, pepper-jack cheese and garnished with crispy tortilla strips. Served with our signature tequila-lime vinaigrette - 11.99



Grilled Steak Salad

Grilled marinated steak on a bed of mixed lettuce, Southwest vegetables, diced tomatoes, red onion and our 'House cheese blend and fries. Served with ranch dressing - 11.99

Signature Salads

Barley's Cobb Salad **NEW!**

Grilled chicken breast, bacon, hard-boiled egg, tomato, avocado and bleu cheese crumbles on a bed of mixed salad greens with bleu cheese dressing - 9.99

want more?
ADD: grilled chicken, steak or Baja shrimp - 3.99
pulled chicken, pork or brisket - 2.99

Granny's Salad

Sliced Granny Smith apples, dried cranberries and mixed lettuce greens, served with balsamic vinaigrette. Topped with candied walnuts and crumbled bleu cheese - 8.99

Smokehouse Salad

Fresh garden greens topped with diced tomatoes, red onions, house cheese blend, ale-washed onion strings and our 'House creamy chipotle dressing - 6.99

Buffalo Chicken Salad

Seasoned tenders tossed in Buffalo sauce on top of lettuce greens with Southwest veggies, diced tomatoes and bleu cheese dressing and crumbles - 9.99

Barley's 'House Salad **NEW!**

Fresh mixed salad greens with tomato, cucumber, red onion, shredded carrot, 'House cheese blend and croutons served with our 'House creamy chipotle dressing - 7.99

Southwest Barbecue Salad

Pulled chicken and pork, cheddar and pepper-jack, Southwest veggies, diced tomato and avocado on a bed of lettuce, served with our creamy chipotle dressing - 9.99

Square-cut from the spare rib, rubbed with our championship seasoning, then slow-smoked on hickory for up to 7 hours

Off the loin of the pig, slow-smoked with hickory for up to 5 hours 'til it surrenders

SAINT LOUIS SPARERIBS -OR- BABY BACK RIBS

until it's fall-off-the-bone tender
Full rack - 20.99 Half-rack - 14.99

to come-off-the-bone tenderness
Full rack - 20.99 Half rack - 14.99

THE GREAT DEBATE

**CAN'T DECIDE?
GET A HALF RACK OF BOTH!
JUST 21.99!**

Try the combo rib platter and Barley's cask-conditioned real ale!

SMOKEHOUSE BARBECUE

All BBQ entrees served with our brisket bits baked beans & fries

Wholly Smoke! Carnivore Sampler

Your choice of the BBQ you love - a platter of two, three or (even!) four of Barley's Smokehouse & Brewpub's signature smoked meats.

2 Meats - 14.99 3 Meats - 19.99 4 Meats - 22.99

Choose from 1/4 rack St Louis or Baby Back ribs; sliced beef brisket; pulled pork; quarter chicken

Smokehouse Half Chicken

Talk about doing chicken right! Ours is tender and tasty, hickory-smoked and served with your choice of Kansas City or Texas Smokedip sauce slathered on the bird or served on the side - 13.99

PAIR WITH A BARLEY'S SEASONAL CRAFT ALE!

YA GOTTA HAVE YOUR 'CUE!

Our sandwiches, burgers and BBQ are served with fries. Craving more? Swap the fries for Barley's onion strings, green beans or mac & cheese - just 1.59 more! Or, sub a side salad or soup for your fries - just 2.59!

**SANDWICH
ADD**

Pulled Pork Sandwich

Whole pork shoulders are dry-rubbed, then hickory slow-smoked for up to 15 hours until they surrender, then hand pulled and mixed with our North Carolina vinegar sauce. Topped with coleslaw on a brioche roll - 8.29

Pulled Chicken Sandwich

Whole chickens are seasoned and hickory slow-smoked until just right, then hand pulled off the bone and put on a brioche roll and topped with our own Kansas City BBQ sauce- 8.59

"BOY, OH BOY, BBQ!"

Why settle for one taste, when you can have all three! Our succulent pulled pork, pulled chicken and beef brisket served on slammer rolls. Includes a taste of coleslaw - 9.79

Sliced Beef Brisket Sandwich

Whole beef brisket is rubbed with spices and hickory slow-smoked for up to 14 hours until fork tender, then sliced on a brioche bun and topped with our Texas BBQ sauce - 8.99

MEALS FROM THE 'HOUSE

HAPPY HOUR
AT THE HOUSE
MONDAY-FRIDAY 4 TO 7PM
55 CENT WINGS EVERY MONDAY

Chipotle-Lime Shrimp Linguini **NEW!**

Seasoned and seared shrimp on linguini with our 'House chipotle-lime cream sauce garnished with diced tomato and green onion - 11.99

Grilled Chicken Monterey

Grilled chicken breast topped with KansasCity BBQ sauce, cheddar cheese and smoked bacon. Garnished with diced tomato and green onion. Served with horseradish mashed potatoes and green beans - 10.99

Ol' Hickory BBQ Meatloaf

House recipe meatloaf smoked in our BBQ pit with hardwood hickory, then finished on the grill with our Kansas City BBQ sauce on horseradish mashed potatoes and green beans - 9.99

Flat Iron Steak

Marinated and grilled to temperature. Served with horseradish mashed potatoes and green beans - 15.99

WANT MORE?

ADD TO YOUR CHICKEN OR STEAK

BAJA SHRIMP - 3.99

'HOUSE SIDES

Horseradish Mashed Potatoes - 2.59
Brisket Bits Baked Beans - 2.59
Thin Cut Fries - 2.59

Low Country Coleslaw - 2.59
Garlicky Green Beans and Red Peppers - 2.99
Creamy Mac & Cheese - 2.99
Ale-Washed Onion Strings - 2.99

Saturday Nite Hickory Smoked Brisket

This is it! We dry rub whole briskets on Friday, then smoke overnight using hardwood hickory until it is melt-in-your-mouth tender Saturday Nite. We expertly trim, slice and serve you the most tender beef brisket in town, slathered with Texas SmokeDip BBQ sauce. Served with horseradish mashed potatoes and green beans - 13.79

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



100%
HICKORY-SMOKED
BBQ

Chicken Tenders

Our southern-spiced chicken tenders are crisp-fried to a golden brown. Served with fries, coleslaw and dipping sauce - 8.99 Toss in house made Buffalo sauce add 1.

Fish & Chips

Six ounces of beer battered cod fried until flakey. Served with coleslaw, fries and house tartar sauce - 8.99





D E S S E R T

Barley's Famous Bread Pudding

This outstanding dessert includes raisins and apples with a splash of amaretto, then slathered with bourbon sauce. We like it with cinnamon ice cream. Too good to share! - 5.99

Make it a la mode for just \$1 more

Chocolate Chunk Cookie Sandwich

Velvet Old Tyme Vanilla ice cream, made in Johnstown, Ohio, is sandwiched between two warm house-baked chocolate chunk cookies - 4.99



Barley's Chocolate Stout Mousse

An intoxicating blend of creamy chocolate and Barley's stout in a smooth decadent mousse that is to die for - 4.99

Velvet Ice Cream

Simply a scoop or more of vanilla or cinnamon ice cream
1 Scoop - 2. 2 Scoops- 3. 3 Scoops - 4.

BEER PAIRING TIP: ANY BARLEY'S DARK ALE WITH DESSERT

barleys swag & gift cards

Stop in the lobby to see Barley's wearables and other goodies. Barley's gift cards are always a great touch...available any size!

SOFT DRINKS

Bottled

Bottled Water - 1.50

Fountain Drinks

Unlimited refills - 2.25

Pepsi - Diet Pepsi - Iced Tea

Mug Root Beer - Lemonade

Mountain Dew - Dr. Pepper

Sierra Mist - Ginger Ale

Coffee

Fresh Brewed - 2.00

KID'S CORNER

For kids under 12. Served with fries or mandarin orange slices - 4.99

Mini Pulled Pork - Mini Pulled Chicken - Chicken Tenders

Grilled Cheese, Please! - Mini Cheeseburger - Corn Dog

THE FINE PRINT...

- Let your server know before you order if you want separate checks
- Parties of eight or more on one check with 18 percent gratuity added
- Barley's TO GO! ales and food are for off-premise consumption only
- We don't accept personal or business checks

THE REASON WHY

Barley's Smokehouse & Brewpub was created for one reason: to showcase great beer and great pit-style hickory-smoked barbecue under one roof.

Our Chef and pit crew smoke fresh hogs, pork shoulders, beef briskets, chicken and wings; they trim our spareribs to the classic Saint Louis cut and they do baby back ribs righteously. We take no shortcuts, using our own rub and sauce recipes, because the final product is worth it.

The same is true of our house-brewed craft beer. Barley's brewmaster Angelo Signorino, Jr. has been brewing world-class beer for you for two decades now.

He oversees the brewing process just ten barrels at a time, producing award-winning hand-crafted ales and lagers. We hope you notice the difference. We do.

One thing for sure: you can travel near and far, but you'll never get the unique combination of offerings as those at Barley's Smokehouse & Brewpub.

Award-Winning Microbrew and Barbecue. Mmm!

ASK

about our private banquet rooms for your affair!



AWARD-WINNING MICROBREW & BBQ!