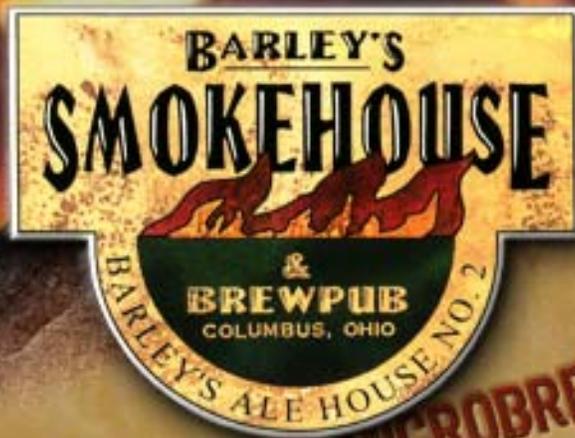


BORN OF SMOKE AND FLAMES
THE ABSOLUTELY, MOST INCREDIBLE, TONGUE-TINGLING,
MOUTH-WATERING, SENSATIONAL AND SUCCULENT BBQ
ON THE PLANET

**WOOD FIRED
BBQ & GRILL**

FORGED BY MALT AND HOPS
TRADITIONAL HANDCRAFTED ALES AND LAGERS
BREWED USING TIME HONORED TECHNIQUES
JUST TEN BARRELS AT A TIME



AWARD WINNING MICROBREW AND BARBECUE
SMOKEHOUSEBREWING.COM



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 our own 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

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

PAIR WITH ONE OF OUR HOPPY IPAs FROM THE 'HOUSE!'

Spinach Artichoke Dip

Our creamy blend of spinach and artichokes is served with house-made corn chips - 6.99

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-made salsa and sour cream - 9.29

Mildred's Sauerkraut Balls

Our classic platter of six savory balls made with sauerkraut blended with cheese and sausage. Served with Barley's own creamy chipotle dipping sauce. Thanks, Mildred! - 6.99

A CLASSIC PAIRING WITH OUR 'HOUSE BREWED PALE ALE!'

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 - 16.99 10 - 9.99



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



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

TAKING IT TO THE HOUSE STARTER PLATTER

no substitutions, please!
onion strings and chipotle hummus. Served with creamy chipotle dip and both Kansas City and Texas Smokedip barbecue sauces

13.49





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 - 8.49

SANDWICHES

SOUPS & SALADS

REAL FOOD SERVED REAL GOOD

Smoked Turkey Club **NEW!**

Sliced turkey breast, Swiss cheese, bacon and avocado ranch dressing on nine-grain wheat is served with lettuce, tomato and onion - 9.99

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

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

Blackened Chicken Sandwich

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

SAVORY SOUPS

Smokehouse Chili

Hearty ground beef and smoked brisket, peppers, onions, kidney beans and black beans 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

Signature Salads

Tipsy Baja Shrimp Salad

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

Cobb Salad

Chopped 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

The 'House Salad

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

ADD:

GRILLED CHICKEN, STEAK* OR BAJA SHRIMP - 3.99
PULLED CHICKEN, PORK OR BRISKET - 2.99

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

BARLEY'S BURGERS

Dressed with lettuce, tomato and onion on a toasted brioche roll Add bacon, mushrooms or cheese to any burger for 79c!

American - Swiss - bleu - cheddar - pepper-jack

'HOUSE SANDWICHES & BURGERS COME WITH CRISP FRIES

"Pile It On" Texas Burger*

All-American burger with cheddar, bacon, onion strings and tangy Texas Smokedip BBQ sauce - 9.99

California Burger*

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

Smokehouse Patty Melt* **NEW!**

Two 1/4 pound beef patties, Swiss, lettuce, tomato & onion, topped with onion strings & 1000 Island on sourdough - 9.99

OUR BURGERS ARE PERFECT PAIRED WITH A CASK-CONDITIONED 'HOUSE ALE FROM OUR BEER ENGINES!

Turkey Nut

'House seasoned and pattied ground turkey seared on the flat top then topped with pecans - 8.79

Char-grilled burger is topped with our 'House cured and smoked beef brisket, sauerkraut, **SMOKEHOUSE REUBEN BURGER*** Swiss cheese and 1000 Island dressing on a toasted brioche roll 10.99

NEW!

Black Bean

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

Blackened Bleu*

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

Bacon Ranch Burger* **NEW!**

Char-grilled burger with American cheese, ranch dressing, bacon and honey chipotle BBQ sauce on a brioche roll - 10.99



Greek Salad

Fresh spring mix, red onion, green and red peppers, diced Roma tomatoes and cucumber, feta, black olives and grilled chicken served with red wine vinaigrette - 10.99

NEW!

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

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

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

Southwest Barbecue Salad

Pulled chicken and pork, cheddar and pepper-jack, Southwest veggies, diced tomatoes and avocado on a bed of lettuce. Served with house creamy chipotle dressing - 9.99

SAINT LOUIS SPARERIBS -OR- BABY BACK RIBS

Square-cut from the spare rib, rubbed with our championship seasoning, then slow-smoked on hickory for up to seven smoky hours
Full rack - 21.99 Half-rack - 14.99

Off the loin of the pig, slow-smoked with hickory for up to 5 hours 'til it surrenders to fall-off-the-bone tenderness
Full rack - 21.99 Half rack - 14.99

THE GREAT DEBATE

CAN'T DECIDE?

GET A HALF RACK OF BOTH!
JUST 22.99!

Try The Great Debate with a pint of Smokehouse cask-conditioned Real Ale from our beer engine!

SMOKEHOUSE BARBECUE

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 BBQ sauce slathered on the bird or served on the side - 13.99

"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 - 9.99

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

Our BBQ entrees served with brisket bits baked beans & fries

MICROBREW & BARBECUE ARE THE REASON WE EXIST.
ASK YOUR SERVER WHAT PAIRS UP WITH YOUR FAVORITE 'CUE!



SANDWICH
ADD

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

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

Pulled Chicken Sandwich

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

Pulled Pork Sandwich

Dry-rubbed whole pork shoulders are hickory slow-smoked overnight, then hand pulled and mixed with our North Carolina vinegar sauce. Topped with coleslaw on a brioche roll - 8.59



MEALS FROM THE 'HOUSE

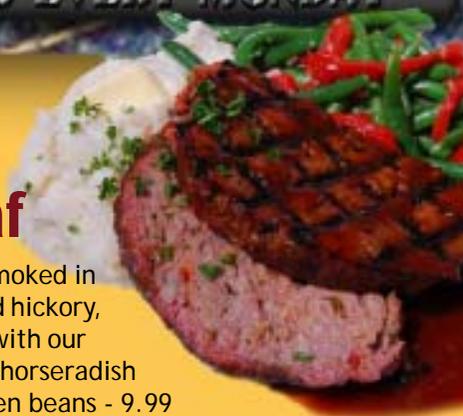
HAPPY HOUR
 AT THE HOUSE
 MONDAY-FRIDAY 4 TO 7PM
 60 CENT WINGS EVERY MONDAY



Baja Shrimp Ol' Hickory
NEW! Linguini BBQ Meatloaf

Seasoned and seared shrimp on linguini with creamy tomato-basil cream sauce garnished with diced tomato and green onion - 11.99

'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

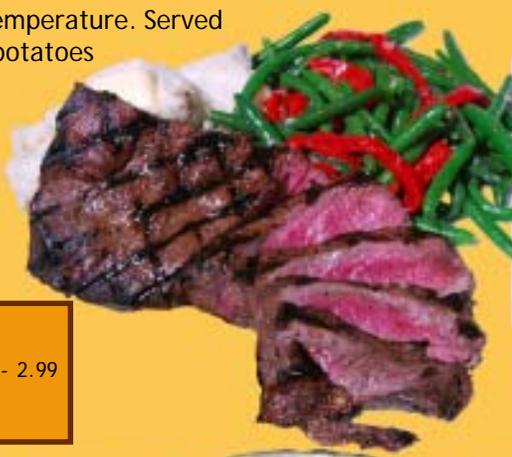
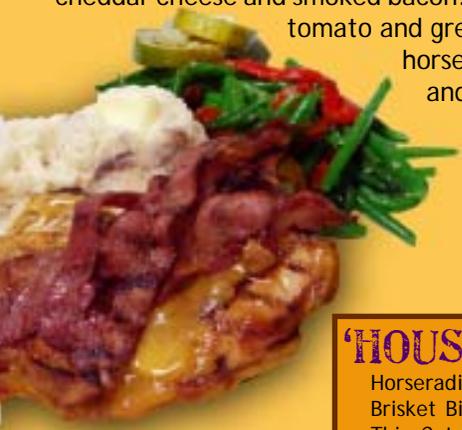


Grilled Chicken Monterey

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

Flat Iron Steak*

Marinated and grilled to temperature. Served with horseradish mashed potatoes and green beans - 16.99



WANT MORE?
ADD TO YOUR CHICKEN OR STEAK
BAJA SHRIMP - 3.99

'HOUSE SIDES	
Horseradish Mashed Potatoes - 2.59	Low Country Coleslaw - 2.59
Brisket Bits Baked Beans - 2.59	Garlicky Green Beans & Red Peppers - 2.99
Thin Cut Fries - 2.59	Creamy Mac and Cheese - 2.99
	Ale-Washed Onion Strings - 2.99

Saturday Nite Hickory Smoked Brisket

This is it! We dry rub whole briskets on Friday morning, then smoke overnight using hardwood hickory until it is melt-in-your-mouth tender. We expertly trim, slice and serve you the most tender beef brisket in town, slathered with our Texas Smokedip BBQ sauce. Served with horseradish mashed potatoes and green beans - 13.99

*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 - 9.59





D E S S E R T

Our 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



BEER PAIRING TIP: ANY 'HOUSE DARK ALE WITH DESSERT

'House Chocolate Stout Mousse

An intoxicating blend of creamy chocolate & our stout in a smooth decadent mousse - 4.99

Caramel Brownie Sundae

A warm slab of decadant chocolate brownie topped with vanilla ice cream, more chocolate and candied walnuts - 5.99

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

Diet Mt Dew - Sierra Mist

Coffee

Fresh Brewed - 2.00

Velvet Ice Cream

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

smokehouse 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!

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
- Smokehouse TO GO! ales & food are for off-premise consumption only
- We don't accept personal or business checks

ASK

about
our private
banquet
rooms for
your affair!

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.

Executive Chef Jake Kellstadt and our 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. 'House brewmaster Angelo Signorino, Jr. has been brewing world-class beer for you for two decades.

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.

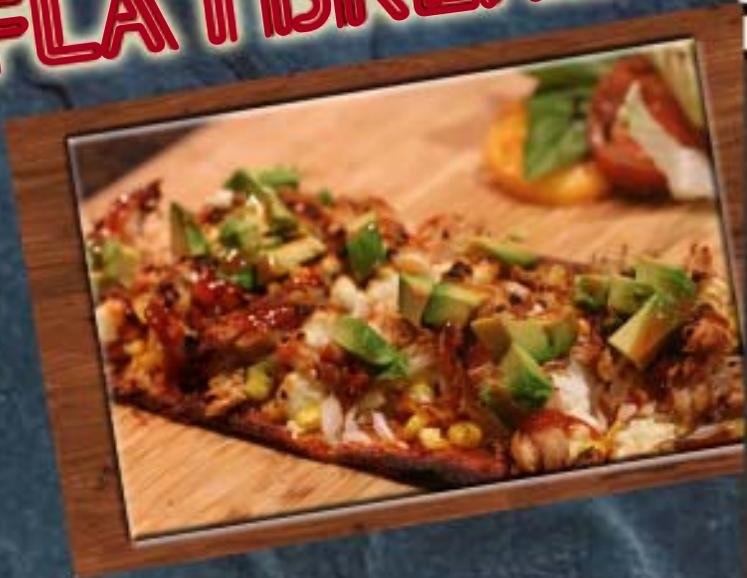
Award-Winning Microbrew and Barbecue. Mmm!



AWARD-WINNING MICROBREW & BBQ!



BBQ FLATBREADS



SMOKED CHICKEN

Tender pulled chicken, fresh avocado slices, South-west veggies, diced tomatoes, sweet & spicy BBQ sauce with provolone - 9.99

SMOKED PORK

Hickory smoked pulled pork, diced tomatoes, cool creamy coleslaw and BBQ sauce with a blend of monterey jack and cheddar cheeses - 9.99

VEGGIE

Chipotle pepper hummus topped with fire roasted zucchini, artichokes, crumbled feta and balsamic drizzle - 8.99

BEEF BRISKET

Our famous Texas style hickory smoked chopped BBQ brisket, Southwest style veggies, diced tomatoes and pepper jack cheese - 9.99



KIDS

Rule

BBQ



TUESDAY
Kids Eat **FREE**
after 4 pm
with adult meal purchase

For kids under 12
served with fries or
Mandarin orange
slices - 4.99



This promotional offer is not valid
with any other discount promotions or
on holidays