

Cocktails – (1oz) \$6.95

Jamaican Dark & Stormy – Appleton Rum & Ginger Beer

Vampire Tears – Raspberry Sour Puss & Ginger beer

Beam Manhattan – Jim Beam Bourbon, sweet vermouth, angostura bitters & a cherry

Rumerita – Appleton Estate Rum, orange juice, pineapple juice & grenadine

Strawberry Gin Lemonade – Beefeater Dry Gin, lemonade, strawberry purée & splash of soda

Sour Peach – Dr. McGillicuddy's Intense Peach, Raspberry Sour Puss, lemonade & 7Up

White Freezie – Banana Liqueur Raspberry Sour Puss & 7Up

Dirty Shirley – Malibu Rum, Amaretto, Ginger Ale & orange juice, topped with grenadine

Blue Hawaiian – Malibu Rum, Blue Curacao, pineapple juice & splash of 7Up

Sex on the Beach – Peach Schnapps, Alberta Vodka, orange juice and cranberry juice

Melon Crush – Melon liqueur, Absolute Vodka, cranberry juice & splash of lemonade

Paloma – Sauza Tequila, grapefruit juice, soda and a splash of lime - **\$7.25**

Caramel Apple Mule – Alberta Vodka, apple cider, ginger beer and caramel drizzle - **\$7.25**

Southern Mule – Southern Comfort with Ginger Beer & garnished with a lime wedge - **\$7.25**

Fireball Mule – Fireball Whiskey, Ginger Beer, a splash of pineapple juice and lime - **\$7.25**

Cocktails – (2oz) \$9.50

Pumpkin Spice White Russian – Kahlua, Alberta Vodka, milk and pumpkin spice syrup

Creamy Espresso Martini – Shot of espresso, Carolans, Crème de Cacao, served chilled

Cranberry Margarita – Sauza Tequila, Triple Sec, cranberry juice, splash of bar lime & frozen cranberries

Rusty Nail – Johnny Walker Black, Drambuie served over ice

Wine Cocktails

Summer Sangria (3.5oz) – 0.5oz Dr. McGillicuddy's Intense Peach, 3oz of either red or white wine, pineapple juice and a splash of soda, topped with frozen fruit - **\$9.95**

Red Autumn Sangria (3.5oz) – 0.5oz Alberta Rye, 3oz red wine, apple cider, splash of ginger ale, frozen cranberries and a cinnamon stick - **\$9.95**

White Autumn Sangria (3.5oz) – 0.5oz Fire Ball whiskey, 3oz of white wine, apple cider, splash of ginger ale, frozen cranberries and a cinnamon stick - **\$9.95**

From the Lion Brewery

15oz \$5.95, 20oz \$7.75, 60oz Pitcher \$21.95

Wuerzburger Lager (5.5%) – An amber Bavarian style lager with rich malty undertones

Lion Lager (5%) – a smooth, well balanced blonde lager with a subtle hop finish & clean aftertaste

Adlys Ale (5%) – A full bodied red ale, all malt & roasted grains with a slight bitter aftertaste

Red Wine

Cabernet Merlot, Peller Estates, Ontario VQA

5oz - \$6.85, 8oz - \$9.85

Pinot Noir, Kim Crawford, New Zealand

5oz – \$8.95, 8oz - \$11.95, Bottle - \$32.95

Malbec Misterio, Argentina, Bottle - \$30.75

White Wine

Chardonnay, Peller Estates, Ontario VQA

5oz- \$6.85, 8oz - \$9.85

Gewurztraminer, Pelee Island, Ontario

5oz - \$7.95, 8oz - \$10.95, Bottle - \$30.95

Pinot Grigio, Ogio, Italy

5oz - \$8.95, 8oz - \$10.95, Bottle - \$32.95

White Zinfandel, Gallo, California, Bottle - \$30.95

XOXO Sparkling Pinot Grigio Chardonnay, Peller Estates, Ontario

Bottle - \$30.95

Beer and Coolers By The Bottle

Bud Light, Coors Light, Budweiser - \$6.25

Mill St Organic, Steam Whistle, Keiths, Michelob Ultra - \$6.55

Corona, Heineken, Kronenbourg Blanc, Stella - \$7.30

White Claw Hard Seltzer - \$7.75

Non Alcoholic Erdinger Weissbrau - \$5.50

Cider On Tap

Somersby - \$8.20

Batch 1904 - \$8.20

Appetizers

Spinach & Artichoke Dip

Prepared fresh in house, spinach, artichokes & a blend of cheese topped with pico de gallo, served warm with tortilla & wonton chips. \$12.99

Big Plate of Nachos

Crisp tortilla chips fried in house, oven baked with our shredded cheese blend, topped with jalapenos & pico de gallo, served with salsa & sour cream. \$16.99

Add: Chicken, pulled pork or brisket - \$4.50

Panko Breaded Calamari

Hand breaded in house seasoned panko & lightly fried, served with sundried tomato mayo. \$13.99

Pretzels & Mustard

Two jumbo pretzels baked & brushed with garlic butter & sea salt. \$10.50

Antojitos

Barley Works' signature app, a spicy blend of hot banana peppers, artichokes, cream cheese & spices rolled & baked in a crisp tortilla with sour cream & salsa. \$12.99

Cheese Stuffed Phippen Bread

Created by the famous Mr. Phippen himself! A delicious mouthful that's near impossible to pronounce! Fresh made pizza dough, stuffed with mixed cheese, pulled into a twist, baked & brushed with garlic oil, served with a side of tomato sauce. \$9.75

Classic Cheese Perogies

Six perogies lightly sauteed in garlic butter with caramelized onions & bacon, served with sour cream. \$12.99

Greek Flatbread

Kalamata olives, onions, sundried tomato, artichokes & feta cheese finished with roasted garlic oil. \$13.99

Light Entrees

All Light Entrees are served with a choice of fries, Caesar or garden salad. Upgrade to yam fries, waffle fries, onion rings or Mediterranean salad for \$1.50

Add: bacon, mozzarella, cheddar, jalapeno havarti, sautéed onions or sautéed mushrooms - \$1.50 each

Crispy Buffalo Chicken Wrap

Chicken tenders tossed in our famous buffalo butter sauce with lettuce, tomato, signature ranch dressing served in a tortilla wrap. \$15.75

Grill House Burger

Grilled to perfection and topped with lettuce, tomato and onion. \$14.25

Vegetarian Portobello Burger

Grilled jumbo Portobello mushroom brushed with basil pesto oil, topped with smoked cheddar, lettuce, tomato, onion & sundried tomato mayo. \$14.95

Classic Rueben

Montreal smoked meat, sauerkraut & Swiss cheese on toasted marble rye. \$15.25

Barley Clubhouse

Grilled marinated chicken breast, bacon and cheddar on a toasted focaccia bun with lettuce, tomato, & sundried tomato mayo. \$16.95

Beyond Meat Burger

A Beyond Meat patty topped with lettuce, tomato & onion. \$14.25

Chickpea and Veggie Wrap

Chickpeas marinated in garlic, parsley & lemon juice in a tender wrap with lettuce, tomato, mushrooms, pesto and feta, topped with balsamic drizzle. \$15.25

Chicken Tenders

Crispy chicken served with your choice of plum sauce or any of our wing sauces. \$14.99

Beer Battered Cod

Blue cod lightly coated in our crispy Lion Lager beer batter & served with our homemade coleslaw, tartar sauce and lemon wedge. \$16.99

Salads

Caesar Salad

Romaine, bacon bits, house-made garlic croutons, shredded parmesan tossed in our made-from-scratch garlic Caesar dressing.

Small - \$8.99, Large - \$12.50

Garden Salad

Romaine topped with tomato, cucumber, carrots, onions and peppers. Served with a side of balsamic, greek, blue cheese or ranch dressing. Small - \$7.95, Large - \$10.75

Mediterranean Salad

Romaine topped with Kalamata olives, artichoke hearts, tomato, onion, cucumber, roasted red peppers and feta, served with greek dressing on the side. \$12.99

Add: Grilled Salmon: \$7.95
Grilled Chicken Breast: \$6.95
Grilled 6 oz. Steak: \$6.95

Pizza and Panzerotti

BBQ Chicken

Roasted red pepper, onion, grilled chicken, mozzarella, tomato sauce and Adlys Ale BBQ sauce. \$12.75

Barley Works

Pepperoni, mushroom, peameal bacon, green pepper, onion, tomato sauce & mozzarella. \$14.75

Thai Chicken

Spicy peanut ginger sauce, grilled chicken, hot banana peppers, onion, roasted garlic & mozzarella
\$13.75

Chicken Alfredo

Grilled chicken, tomato, mushroom, onion, Alfredo sauce & mozzarella
\$13.75

Carnivore

Pepperoni, sausage, bacon, peameal bacon, onion, tomato sauce & mozzarella. \$14.75

Hawaiian

Pineapple, bacon, peameal bacon, tomato sauce & mozzarella
\$12.75

Build your own Pizza or Panzerotti

\$9.75 + \$1.00 per topping

Sauces: Tomato, BBQ, Pesto, Alfredo, Spicy Thai Peanut

Toppings: Tomato, Kalamata Olives, Jalapenos, Roasted Red Peppers, Mushrooms, Onions, Green Peppers, Hot Banana Peppers, Roasted Garlic, Pineapple, Green Olives, Artichokes, Sun-dried Tomatoes, Grilled Chicken, Bacon, Peameal Bacon, Pulled Pork, Brisket, Sausage, Pepperoni, Feta

Legendary Wings

Available New York style or breaded, tossed (or on the side) in one of our famous sauces, served with carrot sticks & blue cheese dipping sauce. Extra sauce on the side: \$0.99

Single Order: One sauce
\$13.99

Party Pack: Up to two sauces
\$41.50

Double Order: Up to two sauces
\$24.25

Sauces: Mild, Medium, Hot, Honey Garlic, Dry Cajun, Buffalo, Suicide, BBQ

Entrees

Wiener Schnitzel

A Huether specialty, you have to try our hand breaded centre cut pork schnitzel, served with fries, chef's vegetable & sauerkraut. \$18.99

Thai Coconut Curry

Coconut green curry sauce, sautéed peppers, onions, carrots & zucchini served on a bed of aromatic basmati rice. \$17.95, Add Focaccia bun - \$1.00

Dry Cajun Salmon

Try our new salmon dish with a Cajun kick, served with chef's vegetable & fries. Guaranteed to wake up your taste buds! \$23.95

Vegetable Linguine

Your choice of marinara or alfredo sauce tossed with peppers, onions, zucchini & carrots. \$17.95

Barley Tacos

Smokehouse

BBQ pulled pork or brisket, pico de gallo, mixed cheese, jalapenos, cilantro lime coleslaw, roasted corn, salsa & sour cream on the side.

\$14.50

Crispy Fish

Lion Lager battered cod, pico de gallo, sriracha mayo and cilantro lime coleslaw.

\$15.25

Honey Chipotle Chicken

Grilled chicken, pico de gallo, guacamole, cilantro lime crema.

\$15.25

Beyond Meat

Grilled Beyond Meat, chili powder, lime juice, onion, red peppers, tomatoes, mixed cheese, and lettuce.

\$14.25

Non-Alcoholic Beverages

Bottomless Soft Drinks - \$3.79

Pepsi, Diet Pepsi, Ginger Ale, 7 Up, Root Beer, Soda Water, Tonic,
Lemonade, Iced Tea, Cranberry juice

Juice - \$3.79

Apple, Orange, Grapefruit, Tomato, Pineapple, V8, Apple Cider

Montellier Sparkling Water - **\$3.99**

Bottled Water - **\$3.99**

Red Bull - **\$4.95**

Coffee - **\$3.55**