

## Cocktails – (1oz) \$6.95

- Melon Crush** – Melon liqueur, Absolute Vodka, cranberry juice & splash of lemonade  
**Jamaican Dark & Stormy** - Appleton Rum & ginger beer  
**Royal Sour** – Crown Royal, splash of bar lime & soda  
**Strawberry Gin Lemonade** – Beefeater Dry Gin, lemonade, strawberry puree & 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, gingerale & orange juice topped with grenadine  
**Blue Hawaiian** – Malibu rum, Blue Curacao, pineapple juice & splash of 7Up  
**Beam Manhattan** – Jim Beam Bourbon, sweet vermouth, angostura bitters & a cherry  
**Sex on the Beach** – Peach Schnapps, Alberta Vodka, Orange Juice and Cranberry Juice  
**Rumerita** - Appleton Estate Rum, orange juice, pineapple juice and grenadine  
**Bourbon Sunrise** - Jim Beam Bourbon, Orange juice and grenadine topped with a cherry  
**Jameson Palmer** - Jameson Irish Whiskey, lemonade and iced tea
- Paloma** – Sauza Tequila, grapefruit juice, soda and a splash of lime - \$7.25  
**Southern Mule** – Southern Comfort with Ginger Beer and 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

- Creamy Espresso Martini** – Shot of espresso, Carolans, Crème de Cacao, served chilled  
**Margarita on the Rocks** – Sauza Tequila, Triple Sec, bar lime & splash of soda  
**Rusty Nail** – Johnny Walker Black, Drambuie served over ice

## Wine Cocktails

- Red or White Sangria (3.5oz) - Dr. McGillicuddy’s Intense Peach (0.5oz), 3oz of either red or white wine, with pineapple juice and a splash of soda, topped with frozen fruit - \$9.95
- Fruity Spritzer - Pelee Island Gewürztraminer, topped with soda and a splash of your favourite juice - \$6.95

## From the Lion Brewery

15oz \$5.95  
20oz \$7.75  
60oz pitcher \$21.95

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

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

**Wuerzburger Lager (5.4%)** – An amber Bavarian style lager with rich malty undertones.

## House Red Wine

**Cabernet Merlot, Peller Estates, Ontario VQA**  
5oz - \$6.85, 8oz - \$9.85, Bottle - \$28.95

**Merlot, Wayne Gretzky, Ontario VQA**  
5oz - \$8.95, 8oz - \$11.95, Bottle - \$32.95

## House White Wine

**Chardonnay, Peller Estates, Ontario VQA**  
5oz - \$6.85, 8oz - \$9.85, Bottle - \$28.95

**Chardonnay, Santa Carolina, Chile**  
5oz - \$7.85, 8oz - \$10.85, Bottle - \$30.75

## Red Wines by the Bottle

**Malbec, Misterio, Argentina - \$30.75**  
**Cabernet Sauvignon, Santa Carolina, Reserva, Chile -**  
\$31.95  
**Carmenere, Santa Carolina, Chile - \$33.95**

**Shiraz Cabernet, Wolf Blass, Australia - \$33.95**  
**Pinot Noir, Kim Crawford, New Zealand - \$46.95**

## White Wines by the Bottle

**Gewurztraminer, Pelee Island, Ontario - \$30.75**

**Sauvignon Blanc, Trius, Ontario - \$32.95**

## Sparkling Wine by the Bottle

**XOXO Sparkling Pinot Grigio Chardonnay, Peller Estates,**  
**Ontario - \$30.95**

## Beer by the Bottle and Draft Cider

**Coors Light, Bud Light, Budweiser - \$6.25**  
**Mill St. Organic - \$6.55**  
**Steam Whistle - \$6.55**  
**Keiths - \$6.55**  
**Corona, Heineken - \$7.30**

**Kronenbourg Blanc - \$7.30**  
**Stella - \$7.30**  
**Non Alcoholic Erdinger Weissbrau - \$5.50**  
**Somersby or Batch 1904 - \$8.20**  
**White Claw - \$7.75**

# 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

## Pork or Brisket Flatbread

Your choice of pulled pork or brisket, Adly's ale BBQ sauce, hot banana peppers, pico de gallo, onions & mixed cheese. \$14.25

## Chip Wagon

French Fries - \$4.50,  
Yam Fries - \$7.50, Waffle Fries - \$8.99,  
Onion Rings - \$10.75  
Poutine - \$9.50

## 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 sautéed 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

## Barley Works Fries Supreme

Waffle cut fries lightly seasoned, oven baked with mixed cheese & jalapenos, topped with pico de gallo, & our signature ranch dressing. \$13.50

## Mushroom Flatbread

Sautéed mushrooms, red onion, feta, topped with fresh lettuce and balsamic glaze reduction. \$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

## **Barley Clubhouse**

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

## **Grill House Burger**

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

## **Beyond Meat Burger**

A Beyond Meat patty topped with lettuce, tomato & 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

## **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

## **Classic Rueben**

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

## **Chicken Tenders**

Crispy chicken s 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

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

## **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

## **Steak Salad**

Romaine lettuce, roasted garlic, roasted red peppers, feta cheese, tomato, red onion and sprinkled with roasted sunflower seeds and honey dijon vinaigrette. \$19.25

# 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 your choice of starch, chef's vegetable & sauerkraut. \$18.99

## **Dry Cajun Salmon**

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

## **Moroccan Lamb**

Tender pieces of marinated lamb, fresh vegetables, and chickpeas in a spicy curry broth served over basmati rice. \$22.50

## **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

## **Vegetable Linguine**

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

## **Bacon and Beer Baked Meatloaf**

Ontario beef and pork blended wrapped with smoked bacon and slow baked in Lion Lager with onion and mushroom gravy, served with chef's veg and your choice of starch. \$22.95

# 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

## **Montellier Sparkling - \$3.99**

**Bottled Water - \$3.99**

**Red Bull - \$ 4.95**

**Coffee - \$3.55**

**Tea - \$3.55**