

# Appetizers

## Spinach & Artichoke Dip

Prepared fresh in house; spinach, artichokes & a blend of cheese topped with pico de gallo, served warm with tortilla chips. **\$14.95**

## Big Plate of Nachos

Crisp tortilla chips, fried in house, oven baked with our shredded cheese blend, topped with pico de gallo, jalapenos, served with salsa & sour cream. **\$18.25**

Add: pulled pork - **\$5.00**

Add Chicken - **\$5.00**

## Panko Breaded Calamari

Hand breaded in house, seasoned panko & lightly fried, served with sun-dried tomato mayo. **\$15.25**

## Pretzels & Mustard

Two jumbo pretzels baked & brushed with garlic butter & sea salt. **\$11.55**

## Smokehouse Pork Tacos

BBQ Pulled pork, pico de gallo, mixed cheese, jalapenos, coleslaw, salsa and sour cream **\$15.95**

## Chip Wagon

French Fries - **\$5.55**

Yam Fries - **\$8.55**

Waffle Fries - **\$9.95**

Onion Rings - **\$11.25**

Poutine - **\$11.95**

## 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. **\$14.55**

## Cheese Stuffed Phippen Bread

Created by the famous Mr. Phippen himself! Fresh made pizza dough, stuffed with mixed cheese, pulled into a twist, baked & brushed with garlic oil, served with a side of tomato sauce **\$11.95**

## Classic Cheese Perogies

Six perogies lightly sautéed in garlic butter with caramelized onions & bacon, served with sour cream. **\$13.95**

## Crispy Fish Tacos

Lion Lager battered cod, pico de gallo, sriracha mayo, and coleslaw. **\$17.95**

## Barley Works Fries Supreme

Waffle cut fries lightly seasoned, oven baked with mixed cheese & jalapeños, topped with pico de gallo & our signature ranch dressing. **\$15.25**

## Crispy Cauliflower Bites

Battered cauliflower bites, deep-fried and tossed in buffalo wing sauce. Served with ranch dressing and carrot sticks. **\$12.55**

## Light Entrées

\*All Light Entrées are served with a choice of fries, Caesar or garden salad. Upgrade to yam fries, waffle fries, onion rings or Mediterranean salad for **\$2.25**

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. **\$16.95**

### **Classic Reuben**

Montreal smoked meat, sauerkraut & Swiss cheese on toasted marble rye. **\$16.25**

### **Smoked BBQ Pork Stack**

Our in house smoked pulled pork smothered in Adlys Ale BBQ sauce on a brioche bun with crunchy coleslaw & jalapeno havarti cheese. **\$16.55**

### **Smokehouse Pork Burrito**

Pulled pork, guacamole, mixed cheese, pico de gallo, jalapenos, baked in flour tortilla, salsa & sour cream on the side. **\$16.55**

### **Chickpea Wrap**

Chickpeas marinated in olive oil, lemon & garlic, In a wrap with garlic herbed cream cheese, spinach, onions, cucumbers and balsamic glaze. **\$15.55**

### **Barley Clubhouse**

Grilled marinated chicken breast, bacon and cheddar on an olive oil & herb focaccia bun with lettuce, tomato & sundried tomato mayo. **\$17.55**

### **Veggie Wrap**

Lettuce, tomato, red onion, roasted red peppers, pesto, guacamole & mixed cheese. **\$15.55**

### **Chicken Tenders**

Crispy chicken served with your choice of plum sauce or any of our wing sauces. **\$16.55**

### **Beer Battered Cod**

Blue cod lightly coated in our crispy Lion Lager beer batter & served with our homemade coleslaw, tartar sauce and lemon wedge. **\$17.95**  
**Extra piece of fish \$6.75**

### **Oktoberfest Sausage on a Bun**

Locally made Oktoberfest sausage, flame grilled, served with sauerkraut and dijon mustard on a gourmet cornmeal crusted bun. **\$15.25**

## Salads

Add: Grilled Salmon - **\$7.95**; Chicken Breast - **\$6.95**

### **Caesar Salad**

Romaine, bacon bits, house-made garlic croutons, parmesan, tossed in our made from scratch garlic Caesar dressing  
Small- **\$10.25**, Large- **\$13.25**

### **Garden Salad**

Romaine topped with tomato, cucumber, carrots, onions and peppers. Served with a side of balsamic, Greek, blue cheese or ranch dressing. Small- **\$9.25**, Large- **\$12.25**

### **Mediterranean Salad**

Romaine topped with Kalamata olives, artichoke hearts, tomatoes, red onions, cucumber, roasted red peppers and feta cheese. Served with Greek dressing on the side.  
Small- **\$11.25**, Large- **\$14.25**

## Gourmet Burgers

\*All Burgers are served with a choice of fries, Caesar or garden salad. Upgrade to yam fries, waffle fries, onion rings or Mediterranean salad for **\$2.25**

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

### Grill House Burger

Grilled 8oz burger on a brioche bun and topped with lettuce, tomato and onion. **\$16.95**

### Spicy Black Bean Veggie Burger

A Black Bean Patty served on a brioche bun with lettuce, tomato, feta cheese and sundried tomato mayo. **\$15.95**

### Bacon Cheddar BBQ Burger

Grilled 8oz burger on a brioche bun with BBQ sauce, bacon, cheddar, lettuce, tomato and onion. **\$19.95**

### Brew House Burger

Grilled 8oz burger on a brioche bun with lettuce, tomato, onion, jalapeno havarti, guacamole and sun-dried tomato mayo. **\$19.95**

## Entrees

### Baby Back Ribs

Slow smoked in house, these delicious ribs are smothered in Adly's Ale BBQ sauce and served with coleslaw

Half Rack - **\$22.95**

Full Rack - **\$29.95**

Add Pulled Pork - **\$5.00**

### Bacon Beer Baked Meatloaf

Ontario beef & pork blend, wrapped with smoked bacon, slow baked, topped with our Lion Lager, onion & mushroom gravy, served with chef's vegetable & choice of starch. **\$18.95**

### Dry Cajun Salmon

Grilled Cajun salmon served with Chef's vegetable & starch **\$24.95**

## 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

### Wiener Schnitzel

In-house breaded & served plain. **\$19.95**

### Stroganoff Schnitzel

Smothered in caramelized onion & mushroom gravy. **\$20.95**

### Parmesan Schnitzel

Topped with marinara sauce, mozzarella & parmesan cheese. **\$20.95**

## Pizza and Panzerotti

**BBQ Chicken:** Roasted red pepper, onion, grilled chicken, mozzarella, tomato sauce and BBQ sauce.

**S-\$13.00, M-\$24.00, L- \$27.25**

**Barley Works:** Pepperoni, mushroom, peameal bacon, green pepper, onion, tomato sauce & mozzarella.

**S-\$15.00, M-\$27.00, L- \$30.75**

**Hawaiian:** Bacon, peameal bacon, pineapple, tomato sauce & mozzarella

**S- \$13.00, M- \$24.00, L- \$27.25**

**Carnivore:** Pepperoni, sausage, bacon, peameal bacon, red onion, mozzarella and tomato sauce.

**S- \$15.00, M- \$27.00, L- \$31.00**

**Veggie:** Green pepper, red onion, mushroom, green olive, spinach, mozzarella and tomato sauce

**S- \$15.00, M- \$27.00, L- \$31.00**

**Thai Chicken:** Spicy Thai peanut sauce, grilled chicken, hot banana peppers, roasted garlic and mozzarella

**S- \$13.00, M- \$24.00, L. \$27.25**

### Build your own Pizza or Panzerotti

**Small- \$10.00 Medium- \$19.50, Large- \$22.00**

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

**Toppings:** Tomato, Kalamata Olives, Jalapeños, Roasted Red Peppers, Mushrooms, Onions, Green Peppers, Hot Banana Peppers, Roasted Garlic, Pineapple, Green Olives, Artichokes, Sun-Dried Tomatoes, Bacon, Peameal Bacon, Sausage, Pepperoni, Feta, Pulled Pork, Chicken.

**Small - \$1.00 per topping, Medium- \$1.50 per topping, Large - \$1.75 per topping**

#### Greek Flatbread

Kalamata olives, onions, sundried-tomato, artichokes, feta cheese. **\$14.75**

#### Pork Flatbread

Adly's Ale BBQ sauce, pulled pork, hot banana peppers, pico de gallo, onions, mixed cheese. **\$14.75**

## 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

**\$15.95**

**Double Order:** Up to two sauces

**\$26.95**

**Party Pack:** Up to two sauces

**\$43.95**

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

### **Cocktails – (1oz) \$7.50**

**Melon Ball-** Melon Liqueur, Beefeater Dry Gin, Pineapple Juice, Lime Juice & Soda.

**Canadian Sour** – Alberta Premium Whiskey, Cranberry Juice & Lemonade

**Southern Tea** – Jim Beam Bourbon, Lemonade & Iced Tea

**Fiery Redhead** – Jim Beam Bourbon, Cranberry Juice & Ginger Ale

**Strawberry Gin Lemonade** – Beefeater Dry Gin, Lemonade, Strawberry Purée & 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 & 7up

**Sex on the Beach** – Dr. McGillicuddy's Intense Peach, Alberta Vodka, Orange and Cranberry Juice

**Long Cosmo** – Alberta Vodka, Triple Sec, Cranberry juice, Lime Juice & Soda

### **Cocktails – (1oz) \$7.95**

**Moscow Mule** - Alberta Pure Vodka, Ginger Beer, Lime Juice

**Southern Mule** – Southern Comfort, Ginger Beer, garnished with a lime wedge

**Fireball Mule** – Fireball Whiskey, Ginger Beer, splash of Pineapple Juice & lime wedge

**Mojito** – Lamb's White Rum, Muddled Mint, Lime Juice & Soda

**Peach Mojito** – Dr. McGillicuddy's Intense Peach, Muddled Mint, Lime Juice & Soda

**Jalisco Fizz** – Sauza Tequila, Orange Juice & 7Up

**Margarita Rox (2oz)** - Sauza Tequila, Triple Sec, Lime Juice, Soda **\$13.45**

**Creamy Espresso Martini (2oz)** – Shot of espresso, Carolans, Kahlua, served chilled **\$12.05**

### **Sangria – (3.5oz) - \$10.25**

**Summer Sangria** - 0.5oz Peach Schnapps, 3oz Red or White Wine, Pineapple Juice, Frozen Fruit & Soda

**Autumn Sangria** – 0.5oz Goldschlager, 3oz Red or White Wine, Apple Cider, Frozen Fruit, Gingerale, Cranberry Juice & Cinnamon Stick

### **Shots**

**House Brands- \$5.95**

Alberta Premium Whiskey, Alberta Pure Vodka, Lamb's White Rum, Beefeater Gin

**Back Bar- \$6.65**

Crown Royal, Jack Daniel's, Jameson Irish Whiskey, Northern Keep Vodka,  
St. Remy Brandy, Appleton Rum, Jim Beam Bourbon, Pinnacle Vodka

**Premium - \$6.95**

Tanqueray Gin, Sauza Gold Tequila, Jagermeister, Fireball, Maker's Mark

**Top Shelf - \$8.50**

Glenfiddich, Glenlivet, Courvosier, Auchentosan, Glenmorangie

**Liqueurs - \$6.50**

Southern Comfort, Amaretto, Goldschlager, Carolans Irish Cream, Kahlua, Malibu Rum, Melon,  
Capt. Morgan Spiced Rum, Peppermint Schnapps, Peach Schnapps, Butter Ripple, Banana,  
Crème de Cacao, Blue Curacao, Sourpuss Raspberry

**Premium - \$8.50 Grand Marnier**

## Non Alcoholic Beverages

Bottomless Fountain - \$3.79

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

Juices - \$3.79

Orange, Pineapple, Apple Cider

Bottled

Fever Tree Club Soda - \$3.25, Ginger Beer - \$4.50, Montellier - \$3.99, Tonic Water - \$3.79

Coffee & Tea - \$3.55

## From the Lion Brewery

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

Lion Lager (5%) Blonde Lager

Lion Light (4.2%) - Light Bodied Lager

Wuerzburger Lager (5.4%) Bavarian Style Lager

Serpent's Fang (5%) Blend of Lion Light & Adlys Ale

Adlys Ale (5%) Full Bodied Red Ale

## Import Draught

15oz \$6.95, 20oz \$8.75, 60oz Pitcher \$24.95

Kronenbourg Blanc (5%) Wheat Beer

## Cider on Tap - \$8.25

Somersby Cider (4.5%)

## Bottled Beer and Seltzers

Bud Light, Coors Light, Budweiser - \$6.25

Michelob Ultra - \$6.55

Mill St. Organic, Corona, Stella, Kronenbourg Blanc, Heineken - \$6.95

Guinness Pub Draught - \$8.65

Heritage Hops IPA, White Claw Hard Seltzer - \$7.95

Non Alcoholic Erdinger Weissbrau - \$5.50

## Red Wine

Cabernet Merlot, Peller Estates, Ontario VQA

5oz \$7.25, 8oz \$10.25, Bottle \$29.95

Cabernet Sauvignon, Santa Carolina, Chile

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

## White Wine

Chardonnay, Peller Estates, Ontario VQA

5oz \$7.25, 8oz \$10.25, Bottle \$29.95

Pinot Grigio, Oggi, Italy

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

## Sparkling Wine

Pinot Grigio, Peller Estates, Ontario, Bottle \$31.95

Prosecco, Blu Giovello, Italy, Bottle \$39.95

Huether Hotel T-shirts \$19.95