



Barley Creek Brewing Company is proud to be certified as a 3 Star Certified Green Restaurant® by the Green Restaurant Association.

from the brick oven

(Available after 4pm and all day Saturday & Sunday)

SOUTHWEST CHICKEN EMPANADA a house-made empanada, baked in our brick oven. Stuffed with southwest chicken, onion, cheddar jack cheese and jalapeños. Served with a corn and black bean salad, salsa and sour cream. 13

CHEESE QUESADILLA flour tortilla with a base layer of melted cheddar and Monterey Jack cheese, tomatoes, onions and peppers. Served with salsa and sour cream. 11 with chicken 13.5 | add guacamole + 2

BAKED BEER BITES Creamy combination of artichoke hearts, Asiago cheese and chipped steak baked in the center of a ring of Beer Dough. 12

Brick Oven Pizzas



10" artisan brick oven personal pizzas are available after 4pm and all day on Saturday and Sunday.

TRADITIONAL (V) pomodoro sauce, mozzarella. 10

BUFFALO CHICKEN pomodoro sauce, bleu cheese, Buffalo chicken, ranch. 12.5

HAWAIIAN pomodoro sauce, sliced pineapple, ham, bacon, mozzarella. 12

SMOKED house smoked meatloaf, smoked gouda, sliced mushrooms and peppers. Drizzled with BBQ sauce. 12.5

MARGHERITA (V) pomodoro sauce, basil, fresh mozzarella, Roma tomato, oregano. 11.5

PESTO (V) basil pesto, mozzarella, ricotta, Roma tomato. 11

GARDEN (V) sliced portabella, spinach, green peppers, broccoli, red onion, Roma tomato, goat cheese with a white balsamic vinaigrette drizzle. 12

MEATLOVERS ham, pepperoni, sausage, bacon, mozzarella, pomodoro sauce. 13

SHRIMP BAJA shrimp, cheddar jack cheese, scallions, crushed red pepper flakes. 14

CHICKEN BACON RANCH grilled chicken, chopped bacon, ranch dressing, mozzarella cheese. 12 .5

BIANCA (V) mozzarella, ricotta, basil, oregano. 10.5 | with broccoli 11.5

ITALIAN ground sausage, mozzarella cheese, green pepper, tomato, onion, pomodoro sauce. 12.5

ADDITIONAL TOPPINGS +1 each

Ham	Roma Tomato
Bacon	Sliced Mushroom
Pepperoni	Green Peppers
Sausage	Jalapeños
Grilled Chicken +1	Red Onion
Crispy Onion	Fresh Mozzarella +.50
Black Olives	Bleu Cheese Crumbles
Broccoli	Goat Cheese
Pineapple	Prosciutto +1
Basil Pesto	



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

** Menu items are prepared in a shared fryer, kitchen and establishment. Please notify your server of any food allergy. Some specific allergen menus available.

www.barleycreek.com

MENU KEY:

Vegetarian - V

Vegan - VE



appetizers at the creek

BIG POCONO NACHOS (V) fresh warm tortilla chips topped with cheddar and Monterey Jack cheese, lettuce, tomatoes, onions, black olives and jalapeños. Served with sour cream, salsa and queso cheese. Mountain size 13 | Mogul size 10 | add guacamole +2

MOZZARELLA STICKS (V) you know 'em - you love 'em! Golden brown, warm and oh so cheesy. Served with a side of marinara for dipping. 8

PHOENIX PRETZEL DIP (signature item) (V) two Bavarian pretzels served with a duo of dipping sauces, warm jalapeño spinach queso and dijon mustard. 9.5

LAMB SLIDERS* three lamb burgers, grilled and topped with sautéed onions and goat cheese. Drizzled with our cucumber dill aioli. Served on our potato rolls. 13.5

EDAMAME WONTON (VE) Fried dumplings stuffed with smashed edamame beans. Served with a sesame ginger sauce for dipping. 10

SPICY PUB PICKLES (V) jalapeño dill pickle spears, beer battered and lightly fried. Served with ranch dressing for dipping. 8.5

BRUSCHETTA BOARD a perfect trio of bruschettas. Classic roasted tomato bruschetta, a Santa Fe inspired avocado, black bean and corn bruschetta and lastly a mediterranean bruschetta with roasted tomatoes, grilled artichokes and olives served over toasted baguette. 13

HUMMUS AND CHUTNEY PLATTER (V) Roasted garlic hummus and tomato chutney, served with baby corn, celery, cucumber and flat bread for dipping. 13

SHORT RIB POUTINE* Crisp French fries topped with gravy, cheese curds and shredded braised beef short ribs. 14

TWISTED CALAMARI lightly breaded planks of calamari served with red pepper and smoked gouda sauce and a strawberry horseradish sauce for dipping. 12

KOBE MEATBALL SLIDERS Hickory smoked meatballs made with Kobe beef, fresh garlic and parmesan, topped with marinara, fresh mozzarella cheese and fresh basil, served on a mini brioche roll. 16

GARLIC EDAMAME (V) edamame pods sautéed in garlic and soy sauce. Sprinkled with Cajun seasoning. 8

BARLEY'S PLOUGHMAN* this shareable platter comes with prosciutto, salami, local Stryker Farms cheeses of applewood smoked cheddar, white cheddar with raw goat milk, pepper jack cheese from organic milk, Roma tomatoes, red grapes, olives, pickle half, Branston pickle relish and sliced baguette. 18

AVOCADO EGGROLL (signature item) (V) fresh smashed avocado, tomato, onion and our Barley's Boom sauce tucked inside a sun-dried tomato wrap, lightly fried. You can't pass on this one! 9.5

OUR AWARD-WINNING WINGS

10 wings 11 | 20 wings 20

Choice of traditional or boneless wings.

Served with celery and bleu cheese dressing.

Explore our amazing range of sauces:

- Garlic Buffalo (mild)
- Sweet Sesame Ginger
- Tangy Barbeque
- Honey Garlic
- Traditional Buffalo - Hot
- Stupid Hot
- Mango Habanero

soups & jumbo salads

FRENCH ONION SOUP our classic French onion soup topped with garlic crostini and toasted provolone cheese. 5.5

SOUP DU JOUR Ask your server what we have simmering today. Bowl 4.5 | Cup 3.5

BEER CHEESE SOUP made with our Antler Brown Ale! Bowl 4.5 | Cup 3.5

EDAMAME DUMPLING & KALE SALAD (V) Sweet baby kale, chick pea pasta, julienne carrots and peppers, sliced red beets and sesame seeds tossed with a white balsamic vinaigrette, topped with steamed edamame dumplings and drizzled with cusabi sauce. 12

SOUTHWEST SALAD a chopped combo of crisp romaine, roasted corn, avocado, red onion, black beans, Roma tomatoes, bacon and Monterey Jack cheese. Tossed in a chipotle ranch dressing, topped with crispy tortilla strips. 12.5

MOUNTAIN BOOST (V) wild ancient grains with kale, romaine, diced avocado, black beans, tomatoes, apples, cucumber, sunflower seeds, squeezed citrus juice and choice of dressing. 12

BARLEY'S BERRY SALAD (V) hearty spring mix with blueberries, strawberries, goat cheese and candied walnuts drizzled with a blueberry pomegranate vinaigrette 10

BARLEY CAESAR SALAD crisp romaine lettuce, diced red onion, tomatoes and croutons tossed in a Caesar dressing with shredded Romano cheese. Side salad 5 | Entrée 10

CALI CHOPPED SALAD* (signature item) chopped crisp romaine, Roma tomatoes, Kalamata olives, fresh basil, chopped chicken breast, tossed with mozzarella cheese and a red wine vinaigrette. 14

ADD TO ANY SALAD:

Grilled Chicken Breast + 5 | Portabella Mushroom + 3 | Grilled Shrimp or Sirloin Steak + 6 | Grilled Salmon + 8

sandwiches & wraps

SMOKED PRIME RIB MELT* (signature item) hickory smoked prime rib, sliced and topped with sautéed mushrooms and onions under melted Swiss cheese. Served on a herb focaccia. 14 ≡ Pair with **Antler Brown Ale**

SALMON AVOCADO WRAP* grilled salmon fillet, sliced avocado, shredded romaine lettuce and diced tomatoes snuggled in a sun-dried tomato tortilla. Finished off with a cusabi tzatziki sauce. 15 ≡ Pair with **Iron Arm Belgian Style Witbier**

VEGGIE SUPREME (V) a grilled portabella mushroom stacked with sliced zucchini, tomato, kale and basil pesto spread. Served on herb focaccia. 12.5

SHORT RIB TACO FAJITAS* corn and flour tortilla shells stuffed with braised short ribs, sautéed peppers and onions, Monterey Jack cheese with a creamed cilantro avocado drizzle. 13.5 | add guacamole +2

SMOKED TURKEY house smoked carved turkey breast, piled on top of a garlic hummus spread, sliced cucumber and kale. Served on toasted or not toasted honey wheat bread. The choice is yours! 12.5

MAHI MAHI* blackened Mahi Mahi fillet topped with a tomato chutney. Served on herb focaccia with lettuce. 14

GREEK CHICKEN SANDWICH* grilled chicken breast, goat cheese crumbles, roasted red peppers, sliced cucumbers, lettuce and red onion drizzled with tzatziki sauce. Served on herb focaccia. 13.5 ≡ Pair with **Antler Brown Ale**

CHICKEN SALAD WRAP* tender chicken breast diced and combined with a seasoned mayonnaise, chopped walnuts, sliced grapes all snuggled in a sundried tomato wrap with shredded lettuce. 12

PULLED PORK SANDWICH* (signature item) move over Memphis, North Carolina, Kansas City and Texas! Our tender pulled pork topped with tangy BBQ sauce, crispy fried onions and melted cheddar cheese on a brioche roll will make you say yee-haw! 12.5

CHICKEN CHEDDAR BACON RANCH* a tender, juicy chicken breast, melted cheddar cheese, crisp bacon, ranch dressing served with lettuce and tomato on a brioche roll. 13

SHRIMP TACOS* three soft corn and flour tortilla shells, stuffed with Cajun grilled shrimp, pico de gallo, cheddar jack cheese and a cusabi sauce. Served with lettuce and tomato. 13.5 ≡ Pair with **Rescue India Pale Ale**

SMOKED MEATLOAF SANDWICH* (signature item) smoked in our very own Meadow Creek smoker, brushed with BBQ sauce and topped with smoked Gouda cheese. Served with chips and a pickle. 13 ≡ Pair with **Angler Black Lager**

All sandwiches include potato chips and a pickle. Add any of the following in place of chips:

Steak Fries 2	Side Salad 3
Sweet Potato Fries 3	Corn & Black Bean Salad 3
Onion Rings 4	Cup of Soup +3.5
Fruit Salad 3	Vegetable Medley 2.5

burgers*

Step 1: Choose your Burger **Step 2:** Select a style **Step 3:** Enjoy!
8 ounce Certified Angus Beef Burger | Turkey Burger | Chipotle Black Bean Burger (V)

BREWER'S BURGER this is a classic! Traditional American cheeseburger with lettuce and tomato. 12.5

JALAPEÑO POPPER jalapeño queso cheese sauce, fried onion ring and sliced jalapeños. 13

BARLEY BITES three burger bites, topped with American cheese, lettuce and onion straws, stacked up and ready to slide down. 12.5

PIGGY BURGER our pulled pork and applewood smoked bacon top this burger with cheddar cheese and barbeque sauce. 15

BACON BLEU BURGER topped with melted bleu cheese and crispy bacon. Served with lettuce and tomato. 13.5

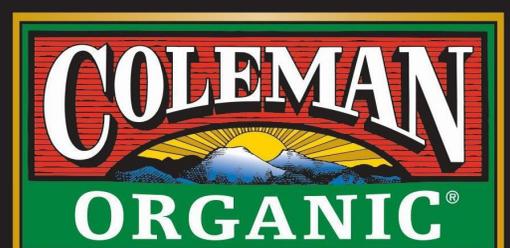
BACON GUAC BURGER topped with crisp bacon, housemade guacamole, cheddar cheese, lettuce and tomato. Served on your choice of roll. 13.5

THE HANGOVER CURE BURGER (signature item) fried egg, crispy bacon and American cheese piled atop a grilled half-pound burger. Let the healing begin. 13.5

MOUNTAIN BURGER (signature item) that's right, we upped the ante, that's two burgers piled high with American cheese, crispy fried onions, lettuce, tomato and Barley's own aioli sauce. 18.5

All beef burgers are half-pound Certified Angus Beef* and include a side of French fries and a pickle, served on choice of **brioche roll, onion poppyseed roll, herb focaccia roll or sun-dried tomato wrap**. **Gluten-free rolls are also available (+2.5).**

Barley Creek Brewing Company proudly uses only Certified Angus Beef for all steak, burgers and meats and Non-GMO, free range, antibiotic free Coleman Organic chicken breast.





steaks from the grill

The choice is yours! Select a steak, tell us which topper and how you like it prepared. All steaks are served with choice of two sides.

SELECT A STEAK*

- SIRLOIN 8 oz steak 18
- NY STRIP STEAK 12 oz steak 29
- T-BONE STEAK 20 oz steak 35

SELECT A STYLE

- BLACK & BLEU - Cajun spiced with black lager bleu cheese sauce
- SMOTHERED - topped with sautéed mushrooms and onions
- BARLEY SEASONING - house blend of salt, pepper and spices.

Top your steak with **Lobster Au Gratin +12**

entrées & creek classics

SMOKED MEATLOAF* (signature item) better than Grandma's! Smoked 8 hours in our very own Meadow Creek smoker. Brushed with BBQ sauce and served with mashed potatoes and a choice of one side. 17 **≡ Pair with Angler Black Lager**

SMOKED PRIME RIB* Hickory smoked, slow roasted prime rib, served with creamy horseradish sauce and choice of a two sides. 27 *limited quantities available. **≡ Pair with Angler Black Lager**

ROSEMARY ROASTED CHICKEN* ten ounces of tender, fall-off-the-bone chicken roasted with a fresh herb and rosemary au jus. This one is bone-licking delicious! Served with a choice of two sides. 18.5

CILANTRO LIME SALMON FILLET* Atlantic salmon fillet, broiled with cilantro and lime. Served over a bed of ancient grains. Choice of one side. 19 **≡ Pair with Rescue India Pale Ale**

BRITISH PUB STYLE SHEPHERD'S PIE* ground beef and onions simmered in our Antler Brown Ale and sherry gravy, with peas and corn, covered with mashed potatoes. 15.5

SHRIMP AND LOBSTER RAVIOLI* a combination of Maine lobster and jumbo shrimp sautéed with garlic, baby spinach, tomatoes and three-cheese ravioli in a lemon and white wine sauce. 29

BARLEY'S STIR FRY (VE) roasted red peppers, zucchini, kale, broccolli and Indian corn sautéed in sesame ginger sauce, served over a bed of ancient grains. Sprinkled with sesame seeds. Served with choice of side. 16 Add chicken +5 | portabella + 3 | steak or shrimp + 6 | Mahi Mahi or Salmon + 8

ST LOUIS BBQ RIBS* (signature item) a full rack of classic St Louis style pork barbeque ribs with our renowned dry-rub, and finished off with a brushing of our tangy original barbeque sauce. Served with choice of two sides. 27 | half rack 18

FISH & CHIPS* a traditional British classic. The finest haddock, fried golden brown and served with homemade potato chips and our original tartar sauce. Full size 20 | Half size 15 **≡ Pair with Rescue India Pale Ale**

GOURMET MAC-N-CHEESE (signature item) a gourmet combination of Asiago, Gruyere, fontina, Romano, cheddar and Monterey Jack cheese tossed in a corkscrew pasta. Sprinkled with a bread crumb topping. 13.5

BROCCOLI MAC-N-CHEESE 15

CAROLINA STYLE topped with pulled pork, crispy onion and a drizzle of BBQ sauce. 17.5

LOBSTER MAC-N-CHEESE 24

TOUR THE WORLD* (signature item) grilled Kielbasa, Knockwurst, Andouille, and Chorizo links over wine-cured sauerkraut and mashed potatoes. Topped with our creamy dijon sauce. 17 | Mini tour-you pick two links. 12 **≡ Pair with Angler Black Lager**

MANGO MAHI* six-ounce blackened Mahi Mahi topped with a refreshing mango salsa. Served with choice of two sides. 19

CHICKEN AND WAFFLES* Featuring our sweet Belgian waffle from The Morning Toast, topped with southern style fried boneless chicken thighs smothered with a pure maple gravy. 17

side choices

additional sides available for 4.5 each

- Beer Cheese Soup-cup
- Soup Du Jour-cup
- House Salad
- Side Caesar Salad
- French Onion Soup +1.5

- French Fries
- Baked Potato
- Sweet Potato Fries
- Mashed Potatoes
- Steamed Broccoli
- Vegetable Du Jour

- Onion Rings
- Ancient Grains
- Gluten-Free Pasta +2
- Corn & Black Bean Salad
- Coleslaw
- Fruit Salad