

barley's brewhaus

& restaurant



micro plates select three..... \$6

micro plates are available in a larger portion.....\$7 each

haus-made meatballs - heritage farms pork and beef meatballs served over creamy polenta and topped with parmesan fondue.

pork-fried almonds - seasoned with rosemary and garlic.

selection of haus-made pickles - spicy. delicious.

salt-roasted poached beets - served with goat cheese and crispy rosemary.

selection of house-cured olives - marinated olives-prepared in-house by our chef [CAUTION: olives may contain pits].

smoked trout and pears - smoked trout, grilled pears, arugula and manchego cheese tossed in a citrus vinaigrette.

apps

calamari - hand-battered, fried to order with peppadews, anaheim peppers and sweet onions. served with sweet thai aioli.....\$9

bleu cheese pub chips - crispy haus-fried potato chips topped with a bacon bleu cheese sauce, chopped bacon, bleu cheese crumbles and green onions.....\$7

potato skins - potato boats stuffed with our cheese blend topped with bacon and green onions. served with chipotle ranch.....\$8

spinach artichoke dip - a creamy blend of spinach, artichoke hearts, melted parmesan and provolone cheese. served with warm pita and tortilla chips.....\$9

giant bavarian pretzel - a pair of brick-oven baked pretzels served with whole-grain mustard and microbrew cheese fondue.....\$7

chicken tenders - four tenders marinated in buttermilk, hand-breaded and lightly fried. served with french fries, honey-lime mustard and cole slaw.....\$9

chipotle quesadillas - a chipotle tortilla with our cheese blend, pico de gallo and a choice of beef tenderloin or chicken. served with chipotle ranch and homemade salsa.....\$12 steak* | \$10 chicken

fried pickles - a plate full of boulevard wheat beer battered pickles. served with roasted garlic dressing.....\$8

wings - 1 lb of mouth-watering fried chicken wings tossed in buffalo-style hot pepper sauce. served with celery sticks, and choice of roasted garlic or bleu cheese dressing.....\$9

the lighter side of barley's

600 calories or less. all the indulgence. none of the guilt.

superfood kale salad - delicious and nutritious! tender kale, carrots and cherry tomatoes tossed in our homemade sesame soy ginger vinaigrette. topped with soy ginger quinoa, fresh blueberries and dried nori.....\$8 | add grilled salmon** \$5

wood-grilled petite filet mignon* - 5 oz filet served over whipped cauliflower and finished with an aged balsamic glaze. accompanied by fire roasted summer squash.....\$15

chicken puttanesca with angel hair - petite grilled chicken breast served over angel hair pasta and our house-made marinara sauce with red onions, kalamata olives, white wine and capers.....\$9

ancho-honey glazed salmon* - a 6 oz filet of fresh grilled salmon basted with our sweet and spicy ancho-honey glaze. served with sautéed spinach and rice pilaf.....\$15

small plates

bleu cheese tenderloin* - petite filet, seasoned and grilled over live hickory, topped with bleu cheese butter and cabernet onions.....\$11.5

caramelized onion goat cheese tart - petite quiche of caramelized onions and goat cheese baked in a flaky pie crust topped with baby arugula and finished with chive oil.....\$6.5

pork-fried almonds and slab bacon - a larger portion of our pork-fried almonds served with thick slab bacon over toasted brioche.....\$7

7 hour pork poutine - crispy french fries topped with tender pork, rich brown gravy and shaved parmesan cheese.....\$8

haus-made pork rinds - crispy fried pork skins tossed in a haus-made bbq spice and served with a sweet garlic and red pepper vinegar.....\$6.5

salads

barley's haus - crisp greens with chilled roasted peppers, haus-made croutons, chilled vegetables and your choice of dressing.....\$8 | \$4.5 small | add salmon* \$5 | add chicken \$3

napa chopped salad - diced cauliflower, broccoli, tomatoes, carrots, bacon, egg whites, maytag bleu cheese and mixed greens tossed in a mustard vinaigrette. topped with fresh avocado.....\$12 | \$8 small | add salmon* \$5 | add chicken \$3

spicy chicken salad* - crisp greens, grilled chicken, peanuts, cilantro, crushed red pepper and tortilla strips, tossed with honey-lime mustard and peanut sauce.....\$11

cranberry walnut salad* - a bed of fresh spring mix with toasted walnuts, dried cranberries and a brandied-cranberry dressing.....\$9.5 | \$5 small

caesar salad - hearts of romaine and croutons, tossed in our traditional creamy dressing and sprinkled with parmesan.....\$8 | \$4 small | add salmon* \$5 | add chicken \$3

smoked sharp cheddar ale soup - smokey & creamy with a slight kick. made with sierra nevada pale ale...\$5 bowl | \$3 cup

soup of the day - haus-made daily.....\$5 bowl | \$3 cup

salad dressings

roasted garlic	citrus vinaigrette
caesar	red wine vinaigrette
bleu cheese	chipotle ranch
mustard vinaigrette	oil & vinegar
honey-lime mustard	brandied-cranberry

dining out has never been so rewarding

we already know you've got great taste, now get rewarded for it! join our guest rewards club and earn points for every dollar you spend at all kc hopps locations. our members enjoy half price appetizers during happy hour, free dessert on your birthday and special rewards member discounts. be the first to know about special events, restaurant openings, beer dinners, and more! ask your server to get signed up and start earning points today!

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sandwiches

all sandwiches are served with your choice of french fries, pub chips, fresh fruit, cottage cheese or creamy cole slaw unless otherwise noted. substitute haus salad for \$2 | substitute any other side item for \$1.25 | substitute sweet potato fries for \$1 | add cheese for \$0.75.

the big barley* - 1/2 lb burger, served on a homemade brioche bun with crisp lettuce, fresh tomato, pickles and onion.....**\$10**

smoked clubhaus - ham, turkey, cheddar and provolone cheese all smoked in house stacked with bacon, lettuce, tomatoes and mayo served on toasted wheat bread...**\$11**

bleu cheese steak* - 6 oz kc strip grilled over live hickory, topped with bleu cheese butter and caramelized red onions. served on a potato-onion hoagie bun.....**\$14.5**

grilled chicken sandwich - marinated chicken breast topped with honey-lime mustard dressing, smoked bacon and swiss cheese on a grilled bun.....**\$9**

buffalo chicken wrap - hand-breaded chicken fingers tossed in our wing sauce, wrapped up with bacon, lettuce, tomatoes, onions, mozzarella and provolone in a chipotle tortilla. served with bleu cheese dressing.....**\$10** | sub grilled chicken **\$1**

turkey burger - grilled fresh ground turkey topped with goat cheese and grilled red onions. served with lettuce and tomatoes on a grilled bun.....**\$10** | add spicy giardiniera **\$0.5**

the ultimate veggie sandwich - red bell peppers, zucchini, red onions, tomatoes, alfalfa sprouts, avocado, fontina cheese with cream dill spread, piled high on our freshly baked multi-grain bread.....**\$8** | add bacon **\$1.5**

flat bread

don corleone - homemade italian sausage, pepperoni and sweet onions.....**\$11**

thai won on - peanut sauce, bbq sauce, chicken, crushed red pepper, peanuts, sweet onions and broccoli.....**\$11**

fungus and fromage - cremini, shiitake and portabella mushrooms, roasted garlic oregano spread and seven cheese blend.....**\$11**

steak and marinated tomato* - manchego, fontina and romano cheeses with grilled and sliced sirloin steak. topped with marinated tomato bruschetta and mixed baby greens.....**\$11**

windy city pies

authentic chicago style pizza - deep, pie-like crust with tomato basil topping. baked with cheese and your choice of one stuffing [please allow 30-40 minutes per pie]. **10 inch** [serves 2-3 people] | additional toppings **\$0.5 each**.....**\$19**

italian sausage	tomatoes	minced garlic
hamburger	broccoli	roasted red peppers
chicken	green olives	red onions
bacon	black olives	red & yellow peppers
pepperoni	scallions	jalapeños
spinach	mushrooms	

we occasionally use nuts and nut-based oils in some of our menu items. if you are allergic to nuts or any other foods, please let your server know.

**some foods may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

***Adding salmon to the low-calorie option will increase the calories to over 600.*

no checks accepted.

entrées

filet mignon* - 8 oz filet grilled over live hickory, served with your choice of potato and seasonal vegetables.....**\$28.5**

kansas city strip* - 12 oz kc strip locally raised all-natural beef grilled over live hickory. served with your choice of potato and seasonal vegetable.....**\$26.5**

locally crafted sausages - served with whole grain mustard, braised red cabbage and freshly baked brioche bread.....**\$12**

bbq back ribs - tender pork ribs smoked overnight and basted with homemade bbq sauce. served with french fries and cole slaw.....**\$21** full-slab | **\$14.5** half

fish & chips - light and flaky white fish, boulevard wheat beer battered and fried to a golden brown. served with french fries, cole slaw and lemon caper aioli.....**\$13**

haus wiener schnitzel - crispy pork cutlet served with lemon-chive spaetzle, whole-grain mustard cream sauce and seasonal vegetables.....**\$14**

white bean & sausage penne - haus-made italian sausage, white beans, fire roasted tomatoes, kale and penne pasta tossed in a pecorino romano cream sauce.....**\$11**

pan roasted chicken breast - pan-seared and roasted air-line chicken accompanied with crispy yukon potatoes, roasted garlic, arbol chili peppers and caper berries with a buttery chicken jus.....**\$13**

wood-grilled fresh trout - served over green onion risotto, sautéed green beans and topped with a walnut vinaigrette.....**\$16**

7 hour slow-roasted pork - slow-roasted pork over a green onion risotto with grilled asparagus served with natural date jus.....**\$13**

sides

\$2 - whipped mashed potatoes | cottage cheese | french fries | green onion risotto | braised red cabbage | fresh fruit | creamy cole slaw | pub chips | grilled asparagus | french green beans | low carb whipped cauliflower | crispy yukon potatoes | zucchini

\$2.5 - spaetzle | sweet potato fries

\$3 - baked potato

\$4 - loaded baked potato

desserts

black & tan cheesecake - swirled with chocolate stout sauce.**\$6**

apples river - cinnamon apples, caramel walnut topping, served a la mode.....**\$6**

crème brulee - a traditional favorite served with fresh fruit.....**\$6**

chocolate torte - a flourless chocolate torte topped with chocolate mousse and a fresh raspberry sauce.....**\$6**

mini dessert selections - cobbler | white chocolate tiramisu | vanilla bread pudding | chocolate peanut butter parfait...**\$2 ea**



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