

THE BREWPUB PHILOSOPHY

The Barley's family of beers uses only the finest ingredients acquired from around the world. Our yeast is the famous strain from the Weiherstephan brewery in Freising Germany. Our hops are exclusively Bavarian Hallertau, a noble hop. All our malts are imported from Canada, Great Britain, and of course Germany. At Barley's we provide our guests with consistent high-quality brews, while keeping things interesting with a wide selection of Seasonal and Select beers. We encourage you to try all of our great beers finding the one that you love. Don't worry about drinking too much, we will make more.

JEFFREY "BUBBA" AMAS | BREWMASTER

WWW.WILDFIREGAMING.COM/BARLEYS

WILDFIRE GAMING

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OPEN DAILY

BARLEY'S

DINE IN / TAKE OUT

MENU

QUALITY MEALS *with* GREAT BEER

LOCALLY RENOWNED FOR GOOD FOOD, GREAT GAMING, AND OF COURSE - HAND-CRAFTED BEER.



WHEN YOU'RE HERE YOU'RE AMONG FRIENDS

Since 1996 Barley's has been the venue to meet friends while indulging in great food, all complemented by our very own hand crafted brews.

Quality
FOOD

No stone has been left unturned during our search for the best quality and freshest food product. It is our mission to prepare these quality ingredients for delivery directly to your table.

Our kitchen is open 24 hours a day, 7 days a week to cater to your needs. Or if you are in a hurry, head to our pizza kitchen and grab a slice of brick oven pizza to go.

Barley's brews are made fresh on site in our very own brewery. We only use premium malt, hops, water, and yeast with no artificial ingredients, adjuncts, or preservatives allowing us to make the purest beer possible.

Local
BREWS

We specialize in traditional Munich style beers. However, we aren't afraid to step out and give you a taste of England, Ireland, Belgium, or the west coast of the good old U.S. of A. Check with your server to see what special treat the Brewmaster has on tap today!

APPETIZERS

Start your meal with one of our signature appetizers

PULLED PORK SLIDERS 6.99

Slow-roasted pork tossed in our signature barbeque sauce topped with coleslaw and served in our mini burger buns

PRETZEL BITES 5.49

Bite-size pretzels served in our cone basket with cheese and honey mustard dipping sauce. Pairs well with our Blue Diamond Beer

ONION RINGS 6.99

A basket of our beer-battered onion rings fried to a golden brown and served with barbeque or ranch dressing

LOADED NACHOS 7.99

Tortilla chips, cheddar and jack cheese, ground beef or chicken, refried beans, tomatoes, jalapeños, black olives, green onions, sour cream, guacamole and salsa fresca

LOADED POTATO SKINS 6.99

Potato skins stuffed with cheese and bacon and served with sour cream

COCONUT SHRIMP 7.99

Our jumbo shrimp lightly coated in coconut flakes and fried to a golden brown. Pairs well with our Hefeweizen

QUESADILLAS

Grilled flour tortilla stuffed with cheese and served with salsa and sour cream

CHEESE 5.99 CHICKEN 7.99

CHICKEN FINGERS 7.49

Lightly breaded and fried to a golden brown then tossed in your favorite sauce and served with ranch dipping sauce

CHICKEN WINGS 7.99

Our signature wings tossed in your favorite sauce served with carrot & celery sticks and ranch dressing. Our Brewmaster recommends a glass of our hand-crafted Red Rock with this great appetizer.

Choose from the following Wings & Finger Sauces

Plain, Mild, Hot or "Super Hot"

Honey Jalapeno	Teriyaki
Garlic Parmesan	Sweet Chili
Herb	Barbeque

SOUPS AND SALADS

SOUP OF THE DAY

Ask our friendly servers about today's selection
Cup 2.49 Bowl 3.99

CLASSIC CAESAR SALAD 5.99

Romaine lettuce tossed in our creamy Caesar dressing with croutons
Add grilled chicken for only 2.00

TACO SALAD 7.99

Served in a large tortilla shell topped with grilled chicken and a side of sour cream and fresh salsa

ALL YOU CAN EAT SALAD BAR 7.99

Create your own salad from an array of crisp lettuce, fresh toppings, house-made salads, dressings and soups

Add our salad bar to any sandwich or dinner entree
for only 3.99

QUALITY FOOD MADE WITH THE FINEST INGREDIENTS



Our Chefs and Team Members work diligently to bring you a great dining experience. It is our pleasure to serve you.

ENTREES

All entrees are served with vegetables du jour and your choice of french fries, mashed potatoes rice or cole slaw

PRIME RIB*

Available 11:00am - 10:00pm
Tender Prime Rib slow roasted to perfection

10oz 10.99 14oz 13.99

GRILLED SALMON*

Fresh, succulent salmon broiled to perfection. Try it with a glass of our Blue Diamond

12.99

BARBEQUE RIBS

Braised in our house-brewed beer, slow roasted and basted with our own barbeque sauce. Try it with a glass of our Red Rock

1/2 Rack 10.49 Full Rack 13.99

FILET MIGNON* 16.99

The most tender piece of meat cooked to perfection. Pairs well with our hand-crafted Red Rock

GROUND SIRLOIN* 9.99

Served with sauteed mushrooms and grilled onions

CHICKEN CORDON BLEU 12.99

Freshly breaded chicken breast stuffed with ham and cheese and fried to a golden brown. Pairs well with our hand-crafted Blue Diamond.

T-BONE STEAK* 14.99

Our gigantic 1lb T-bone Steak cooked to perfection. Our Brewmaster recommends a glass of Black Mountain with this great steak.

ORANGE ROUGHY* 13.99

New Zealand roughy baked or egg battered to your liking

CHICKEN PARMESAN 12.99

Parmesan crusted chicken breast topped with our own marinara sauce and mozzarella cheese served over spaghetti

RIBEYE STEAK 13.49

Juicy ribeye steak cooked to perfection

TERIYAKI CHICKEN BOWL 8.49

Marinated in teriyaki sauce and served over a bed of rice and vegetables

BRICK OVEN PIZZAS

Served 11:00am - 10:00pm daily.

Enjoy one of our fresh-made brick oven pizzas made from the finest ingredients

Or build your own by starting with our cheese pizza and add: Italian sausage, bacon, mushrooms, bell peppers, tomatoes, jalapenos, chicken, onion, pepperoni, ham, pineapple or black olives for 1.00 per topping on a medium pizza or 1.25 per topping on a large pizza

CHEESE

Medium 7.99

Large 10.99

PEPPERONI

Medium 8.99

Large 11.99

MEAT LOVERS

Medium 9.99

Large 13.99

VEGGIE

Medium 9.49

Large 13.49

* Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shellstock reduces the risk of food borne illnesses. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

