



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)

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

BEEF AND CHEDDAR EMPANADA a house-made empanada, baked in our brick oven. Stuffed with shaved ribeye, caramelized onions and cheddar cheese. Served with a corn and black bean salad, sour cream and brown gravy.

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.

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.

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

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

CLAMS CASINO clam meat, bell pepper, onion, bacon, Parmesan cheese, Caesar drizzle.

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

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

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

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

IPA PIE Rescue IPA butter spread, prosciutto, spinach, Roma tomatoes and fresh mozzarella cheese.

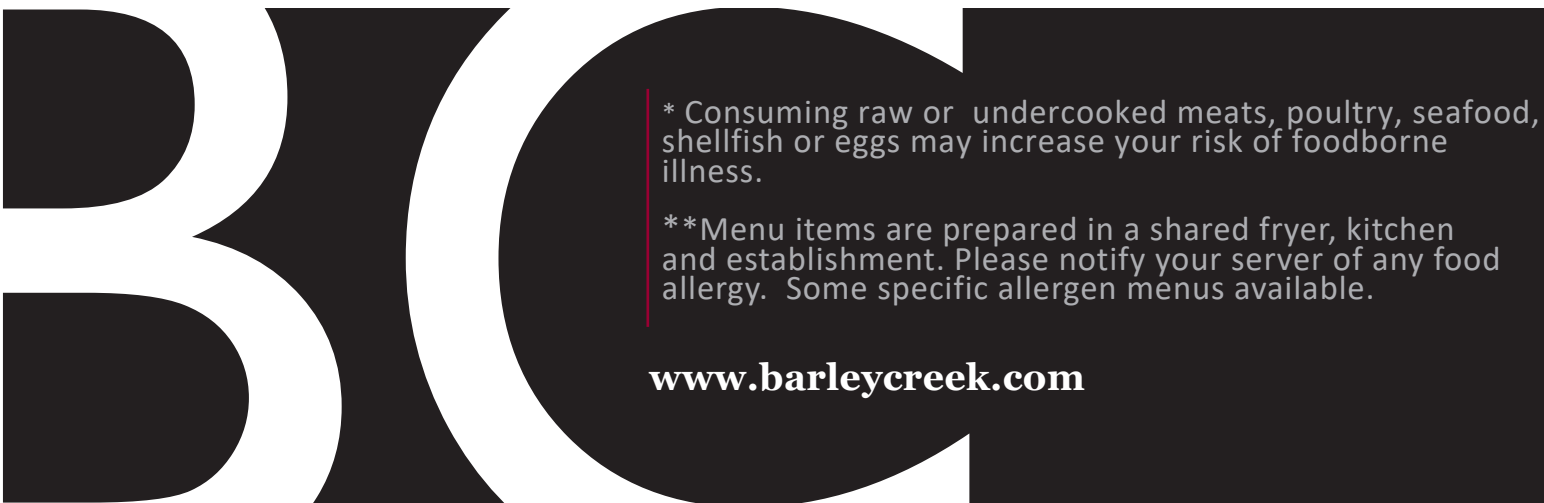
CHICKEN BACON RANCH grilled chicken, chopped bacon, ranch dressing, mozzarella cheese.

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

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

ADDITIONAL TOPPINGS +1 each

- | | |
|----------------------|-----------------------|
| Ham | Roma Tomato |
| Bacon | Sliced Mushroom |
| Pepperoni | Green Peppers |
| Sausage | Jalapeños |
| Grilled Chicken +.50 | Red Onion |
| Crispy Onion | Fresh Mozzarella +.50 |
| Black Olives | Bleu Cheese Crumbles |
| Broccoli | Feta Cheese |
| Pineapple | Banana Pepper |
| 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

BC

appetizers at the creek

BIG POCONO NACHOS (V) fresh warm tortilla chips topped with Monterey Jack cheddar, our jalapeño queso, lettuce, tomatoes, onions, black olives, jalapeños, sour cream, salsa and guacamole. | add pulled pork or grilled chicken | add flank steak

KICK'N FRIED CHEESE CURD (V) Golden brown, warm and oh so cheesy. Lightly fried Wisconsin cheese curd with a jalapeño breading. Served with a smoked Gouda sauce for dipping.

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

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

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

TRICKY TRIANGLE DIP (VE) (signature item) a combination of three perfect dips for our house-fried tortilla chips. Housemade guacamole, fresh salsa and our black bean corn salad.

SHORT RIB POUTINE* crisp sidewinder French fries topped with brown gravy, cheese curds and shredded braised beef short ribs.

GARLIC KNOTS (V) baked in our own brick oven, classic garlic knots with a twist. Served in a cast iron skillet with a smoked Gouda and fontina cheese sauce, drizzled with tomato sauce. **(Not available Monday-Friday until 4pm)**

PAN-SEARED SCALLOPS tender sea scallops, pan seared with garlic and topped with a Dijon and avocado sauce.

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

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

BARLEY'S BRUSSELS (VE) pan-seared brussel sprouts seasoned and tossed with Mandarin oranges and cranberries, with a citrus glaze.

OUR AWARD-WINNING WINGS

10 wings | 20 wings

Choice of traditional or boneless wings.

Served with celery and bleu cheese dressing.

Explore our amazing range of sauces:

- Garlic Buffalo (mild)
- Garlic Parm
- Tangy Barbeque
- Thai Chili
- Traditional Buffalo - Hot
- Sticky Honey Orange
- Stupid Hot
- BCBC Whiskey BBQ

soups & jumbo salads

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

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

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

BELGIAN SALMON SALAD* spring mix lettuce, feta cheese, slivered almonds, Mandarin oranges, radishes, grilled Atlantic salmon filet and our housemade Iron Arm Wheat vinaigrette.

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.

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.

FLANK STEAK SALAD* chopped romaine, bleu cheese crumbles, banana peppers, red onions and roasted corn and sliced flank steak, drizzled with a wasabi dressing.

SPINACH BERRY SALAD (V) fresh baby spinach, strawberries, blueberries, candied walnuts, feta cheese and red onion, topped with a blueberry pomegranate vinaigrette.

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

WEDGE SALAD iceberg wedge topped with grape tomatoes, hardboiled eggs, bacon, bleu cheese crumbles and diced avocado. Served with choice of dressing.

ADD TO ANY SALAD:

Coleman Organic Grilled Chicken Breast
Black Bean Patty
Grilled Shrimp or Flank Steak
Grilled Salmon or Tuna

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 an herb focaccia. ≡ 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 cucumber dill sauce. ≡ Pair with Iron Arm Belgian Style Witbier

SMOKED TURKEY SALAD WRAP* house-smoked turkey breast, diced and combined with onion, celery, cranberries, pistachios and a seasoned mayonnaise, nestled in a spinach wrap.

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. | add guacamole

CHICKEN CHEDDAR BACON RANCH* Coleman organic tender chicken breast, melted cheddar cheese, thick-cut smoked bacon, and ranch dressing served with lettuce and tomato on a brioche roll.

POCONO PORTABELLA* (V) grilled portabella, zucchini, roasted red peppers, baby spinach, tomato, and a basil pesto spread, served on an herb focaccia. ≡ Pair with Antler Brown Ale

WAFFLE CHICKEN SANDWICH* Southern-fried crispy chicken breast, sriracha aioli, lettuce and tomato snuggled between two Belgian waffle wedges.

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. ≡ 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 Muenster cheese. Served on a brioche roll. ≡ Pair with Angler Black Lager

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!

CALIFORNIA TUNA* sesame seared tuna, sliced avocado, sliced red onion and a cucumber and wasabi aioli. Served on an herb focaccia.

GRILLED CHEESE SUPREME cheddar and American cheese panini with sliced tomato, thick-cut smoked bacon and a sprinkle of oregano, served on a ciabatta roll. Served with a side of smoked Gouda and tomato sauce for dipping.

FLANK STEAK PANINI marinated tender flank steak, basil pesto, roasted red peppers and fresh mozzarella pressed on a ciabatta roll.

All sandwiches include potato chips and a pickle. Substitute any side choice for + 3

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.

FRISKY WHISKEY BURGER BCBC'S own whiskey BBQ sauce, thick-cut smoked bacon and coleslaw.

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

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

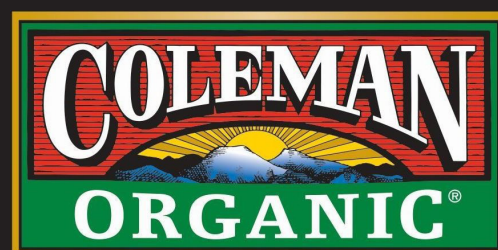
TERIYAKI BURGER topped with teriyaki glaze, grilled pineapple and sliced onion.

BACON GUAC BURGER topped with thick-cut smoked bacon, housemade guacamole, cheddar cheese, lettuce and tomato. Served on your choice of roll.

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

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.

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 poppy seed roll, herb focaccia or sun-dried tomato wrap. Gluten-free rolls are also available (+2.5).



pubfare & creek classics

All entrées include a choice of Caesar salad, house salad, cup of soup du jour or beer cheese soup. Substitute crock of French onion soup +2.

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. ≡ 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 side.

CATCH OF THE DAY* your choice to have our fresh catch prepared either grilled and topped with a cilantro lime butter or Vera Cruz style, blackened and smothered with peppers, onion, olive and capers in a tomato sauce. Choice of a side. Market price

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.

BARLEY'S STIR FRY (VE) portabella, roasted red peppers, zucchini, broccoli, and Indian corn sautéed in soy ginger and garlic sauce, served over a bed of ancient grains. Sprinkled with sesame seeds. Add chicken | shrimp | Salmon

SEAFOOD FRA DIAVOLO* combination of sautéed shrimp, scallops, mussels and clam meat, in a spicy tomato sauce served over linguini with toasted garlic bread.

CHARCUTERIE PLATTER* this platter comes with duck prosciutto, wild boar salami, Stryker Farm's cheeses of applewood smoked cheddar, raw goat milk white cheddar, pepper jack from organic milk, Roma tomatoes, red grapes, sliced apple, green olives, pickled brussel sprouts, Branston pickle relish and sliced baguette.

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. ≡ Pair with Angler Black Lager

GARLIC CHICKEN AND BROCCOLI*

Coleman's organic chicken breast, floured and pan seared, served atop a bed of penne pasta and broccoli. Topped with a seasoned garlic butter glaze and served with garlic bread. .

CHICKEN AND WAFFLES* featuring our sweet Belgian waffle from The Morning Toast, topped with southern-fried boneless chicken breast and smothered with our housemade sausage gravy.

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

BARLEY'S HOT BROWN* grilled garlic Texas toast buried under a mound of house-smoked turkey breast, queso sauce, tomatoes and bacon.

from the grill

ST LOUIS BBQ RIBS* (signature item) a full rack of classic St Louis style pork barbeque ribs with our renowned dry-rub. Served with a side of our whiskey BBQ sauce. Served with choice of side. | half rack

SIRLOIN STEAK* an 8-ounce Certified Angus Beef steak, char-grilled to your liking, dusted with house blend of seasoning and served with choice of a side.

NY STRIP STEAK* an 12-ounce Certified Angus Beef steak, char-grilled to your liking and served with choice of a side.

T-BONE STEAK* 20 ounces of tender Certified Angus Beef, char-grilled to your liking and smothered in our black lager bleu cheese sauce. Served with choice of a side. ≡ Pair with Angler Black Lager

PRIME RIB* an 16-ounce cut Certified Angus Beef prime rib, house smoked with hickory and served with your choice of a side.

side choices

additional sides available

French Fries
Baked Potato
Sweet Potato Fries
Mashed Potatoes

Steamed Broccoli
Vegetable Du Jour
Coleslaw
Onion Rings

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