



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. 13 | with chicken 15 | add guacamole + 2

BEEF AND CHEDDAR EMPANADA a housemade 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. 13

SOUTHWEST CHICKEN EMPANADA a housemade 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

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. 13

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

CHEESESTEAK pomodoro sauce, shaved beef, flame-roasted peppers and onion, American Cheese. 14

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

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

GARDEN (V) sliced mushroom, spinach, green peppers, broccoli, red onion, Roma tomato, feta cheese, with a vinaigrette drizzle. 13

JUST DUCK IT duck confit, sliced apple, caramelized onions, hickory smoked bacon, mozzarella cheese and bleu cheese crumbles then drizzled with honey. 15

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

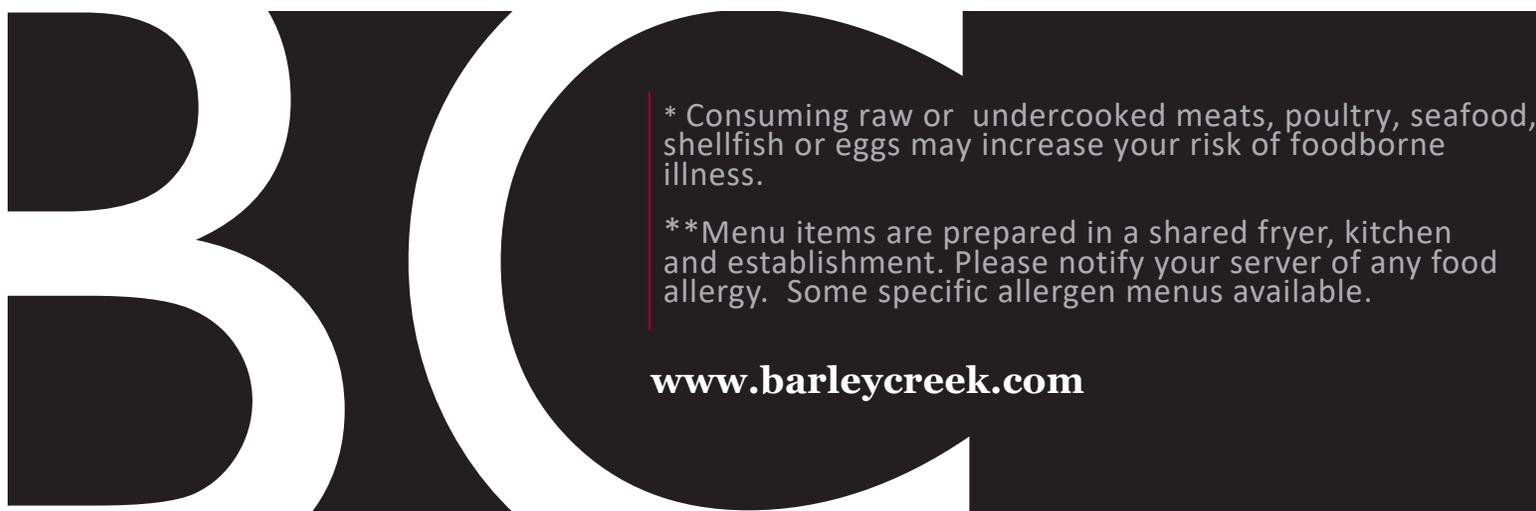
CHICKEN BACON RANCH grilled chicken, chopped bacon, ranch dressing, mozzarella cheese. 13

BIANCA (V) mozzarella, ricotta, oregano, broccoli, basil 11.5

SHRIMP BAJA Cajun shrimp, cheddar and Monterey Jack cheese and red pepper flakes. 14

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



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. 12.5 | add pulled pork or grilled chicken + 4.5| add chili+ 5

BRUSCHETTA (V) a combination of diced tomatoes, red onions, fresh basil and mozzarella cheese, piled on French garlic bread, toasted and drizzled with a balsamic glaze. 9.5

SPICY PUB PICKLES (V) jalapeño dill pickle spears, beer battered and lightly fried. Served with ranch dressing for dipping. 9.5

GARLIC EDAMAME (VE) edamame pods sautéed in garlic and soy sauce. Sprinkled with Cajun seasoning. 8.5

CRANE'S WICKED CHIP DIP (signature item)
Housemade beef chili, layered atop a bed of cream cheese, topped with melted cheddar and Monterey Jack cheese and diced Roma tomatoes. Served with corn tortilla chips for dipping. 12.5

SHORT RIB POUTINE* crisp sidewinder French fries topped with brown gravy, cheese curds and shredded braised beef short ribs. 15

LOADED TOTS* housemade tater tots stuffed with cheddar jack and bacon crumbles. Topped with a chipotle ranch drizzle. 10.5

PORK HOG WINGS three smoked pork shanks, sprinkled with our house BBQ rub and drizzled with a honey garlic sauce. 14.5

PAN-SEARED SCALLOPS tender sea scallops, pan seared with garlic and topped with a Dijon and avocado sauce. 14

PHOENIX PRETZEL DIP (V) two handmade pretzels, made with Barley's own spent grain, served with a duo of dipping sauces, warm jalapeño queso and a sweet Bavarian mustard. 11

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! 9.5

BARLEY'S BRUSSELS brussel sprout halves, lightly fried and tossed with chopped bacon, bleu cheese crumbles and a balsamic reduction. 11

OUR AWARD-WINNING WINGS

10 wings 12 | 20 wings 22

Choice of traditional or boneless wings.

Served with celery and bleu cheese dressing.

Explore our amazing range of sauces:

- Garlic Buffalo (mild)
- Mango Habanero
- Tangy Barbeque
- BCBC Whiskey BBQ
- Traditional Buffalo - Hot
- Honey Garlic
- Stupid Hot

soups & jumbo salads

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

HOUSEMADE CHILI beef chili with a little kick and a lot of flavor. Topped with shredded Monterey Jack cheddar and served with a piece of corn bread. 9.5

HARVEST SALAD (V) a shredded combination of brussel sprouts, golden beets, carrots, broccoli, kohlrabi, kale and radicchio topped with candied walnuts, dried cranberries, sliced apples, and drizzled with a pumpkin goddess dressing. 13

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

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

SPINACH SALAD Fresh baby spinach topped with toasted almonds, sliced mushrooms, hard-boiled egg and red onion. Served with a warm bacon dressing. 13

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

WEDGE SALAD iceberg wedge with grape tomatoes, hard-boiled eggs, bacon, bleu cheese crumbles and diced avocado. Served with choice of dressing. 10

ADD TO ANY SALAD:

- Coleman Organic Grilled Chicken Breast +5
- Beyond Burger Patty (VE) +5
- Grilled Shrimp or Steak +6.5
- Grilled Salmon or Tuna +8

sandwiches & wraps

BCBC STEAK-N-CHEESE tender sliced shoulder beef, grilled with flame-roasted peppers, onions and topped with melted American cheese. Served on garlic butter Italian bread. 15 ≡ **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. 15 ≡ **Pair with High Tide Golden Lager**

TURKEY AVOCADO BLT house-smoked turkey breast, served on toasted multi-grain bread with a lemon and garlic aioli spread, thin slices of avocado, lettuce and tomato. 13.5

SHORT RIB TACO FAJITAS corn and flour tortilla shells stuffed with braised short ribs, sautéed peppers and onions, Monterey Jack cheese and topped with a creamed cilantro avocado drizzle. 14 | guacamole +2

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. 13.5

GYRO THE GREAT beef and lamb nestled inside a warm pita topped with lettuce, tomatoes and onions drizzled with our housemade cucumber dill sauce. 13 ≡ **Pair with Antler Brown Ale**

BIRCHES BEER BRAT cheddar cheese and beer-infused bratwurst served on a Vienna roll with a black pepper and bacon jam, sauerkraut and a drizzle of sweet Bavarian mustard. 14

SHRIMP TACOS three soft, corn and flour tortilla shells, stuffed with Cajun grilled shrimp, pico de gallo, lettuce and cheddar jack cheese. Drizzled with a cusabi sauce. 14 ≡ **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. 13 ≡ **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! 12.5

CALIFORNIA TUNA* sesame seared tuna, sliced avocado, sliced red onion and a cucumber and wasabi aioli. Served on an herb focaccia. 14

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 roasted red pepper and Gouda sauce for dipping. 13

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. 15

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

burgers*

BREWER'S BURGER this is a classic! Traditional American cheeseburger with lettuce and tomato served on a brioche Roll. 13

JACKED UP BURGER sautéed peppers and onions, sliced jalapeño and pepper jack cheese. Served on an herb focaccia roll. 14

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 served on a brioche roll. 19

THE HANGOVER CURE BURGER (**signature item**) fried egg, thick-cut smoked bacon and American cheese piled atop a grilled half-pound burger on a brioche roll. Let the healing begin. 14.5

All beef burgers are half-pound Certified Angus Beef and include a side of French fries and a pickle. Gluten-free rolls are also available (+2.5).

BACON GUAC BURGER topped with thick-cut smoked bacon, housemade guacamole, cheddar cheese, lettuce and tomato. Served on brioche roll. 14.5

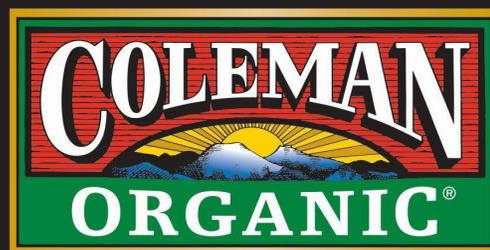
BARLEY BITES three burger bites, topped with American cheese and pickle slice, stacked up and ready to slide down. 12.5

NON-BURGER BURGERS

BISON BURGER grilled bison meat burger, topped with a pepper bacon jam, lettuce, tomato and raw onion. Served on an onion poppyseed roll. 19

BEYOND BURGER (**VE**) a plant-base patty served on an Udi's Kaiser roll with lettuce and tomato. 15

POT ROAST BURGER tender pot roast served on a brioche roll then topped with Yukon gold mashed potatoes, brown gravy and crispy onions. 15



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. 19 ≡ Pair with Angler Black Lager

CAJUN SHRIMP AND GRITS Southern style cheesy grits topped with Cajun shrimp, sautéed mushrooms, Roma tomatoes and garnished with scallions. 21

SALMON FILLET six-ounce salmon fillet, baked with a honey and garlic glaze. Served with choice of side. 20
Pair with Iron Arm Belgian Style Witbier

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. 16

BARLEY'S STIR FRY (VE) broccoli, black beans, onion, flame roasted peppers and Indian corn sautéed in soy ginger and garlic sauce, served over a bed of ancient grains. Sprinkled with sesame seeds. 18
Add chicken + 5 | shrimp + 6 | salmon + 8

PESTO PASTA (V) sautéed fresh garlic with sun-dried tomatoes, artichokes hearts, fresh spinach and feta cheese tossed with penne pasta in a creamy cilantro pesto sauce. Served with toasted garlic bread. 20

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. 19

MAC DADDY MAC-N-CHEESE (signature item) our housemade 5-cheese sauce, made with our awarding winning Antler Brown Ale, mixed with hickory smoked bacon and cavatappi pasta then topped with seasoned bread crumbs and baked to perfection. YUM!!! 16 ≡ 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. 19

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. 18.5

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

POT ROAST slow roasted for extra tenderness. Served atop a bed of mashed potatoes topped with our housemade brown gravy. 17.5

from the grill

ST. LOUIS RIBS* (signature item) a full rack of classic St Louis style pork barbeque ribs with our renowned dry-rub, grilled and served with our whiskey BBQ sauce on the side. Served with choice of side. 28

SIRLOIN STEAK* an 8-ounce Certified Angus Beef steak, grilled to your liking, dusted with house blend of seasoning and served with choice of a side. 21

RIBEYE* a 12-ounce Certified Angus Beef steak, house seasoned and grilled to your liking. Served with choice of a side. 34

T-BONE STEAK* 20 ounces of tender Certified Angus Beef, grilled to your liking and smothered in our black lager bleu cheese sauce. Served with choice of a side. 38 ≡ Pair with Angler Black Lager

PRIME RIB* a 16-ounce cut Certified Angus Beef prime rib, house smoked with hickory and served with your choice of a side. 32

ADD SURF TO YOUR TURF top any steak with sautéed garlic shrimp scampi. 8

side choices

additional sides available for 4.5 each

French Fries
Baked Potato
Sweet Potato Fries
Mashed Potatoes

Steamed Broccoli
Vegetable Du Jour
Corn Bread
Onion Rings

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