

Appetizers

- BBQ Beef Sliders** **12**
3 smoked BBQ beef brisket sliders with horseradish aioli, served with crispy onion rings.
- Beer Battered Chicken Tenders** **8**
Served with French fries, honey mustard and BBQ sauces.
- Vegetable Quesadilla** **9**
Traditional quesadilla with peppers and onions. Served with salsa, sour cream and guacamole.
- Add chicken** **3**
- Wings** **9**
12 crispy fried wings served with blue cheese and celery sticks. Tossed with a choice of buffalo, BBQ or Thai chili sauce.
- Nachos** **11**
Fresh tortilla chips layered with cheese, black olives, green onions, tomatoes and jalapeños. Accompanied with sour cream.
- Add beef** **3**
Add chicken **3**
- Lemon Poached Shrimp Cocktail** **13**
Served with homemade citrus vodka cocktail sauce.
- Seared Ahi Tuna**  **12**
With a Chili lime glaze. Served on a papaya and cucumber relish.
- Littleneck Clams**  **13**
1 dozen clams, steamed in garlic lobster broth with spicy andouille sausage. Served with a rustic crostini.



These items have been selected to meet the diverse dietary needs of our guests

Soups and Salads

- French Onion Soup** **10**
Caramelized provolone, Swiss and parmesan cheese. Served with rustic crostini in our five onion broth.
- Soup of the Day** **7**
Homemade soup from fresh seasonal ingredients.
- Creamy Tomato Soup** **7**
Homemade and served with croutons and parmesan cheese.
- House Salad**  **6**
Field greens tossed with tomatoes, cucumbers, onions, carrots and black olives. Your choice of dressing.
- Caesar Salad** **9**
Traditional romaine salad tossed with classic Caesar dressing, parmesan cheese and croutons.
- Mediterranean Aegean Salad**  **9**
Romaine, endive and radicchio tossed in Mediterranean vinaigrette topped with feta cheese, hearts of palm, red onions and tomatoes.
- Tomato and Smoked Mozzarella**  **10**
Beefsteak tomatoes and smoked fresh mozzarella cheese atop field greens. Served with aged balsamic reduction.
- Add grilled shrimp to any salad** **6**
Add grilled chicken to any salad **3**

Sandwiches

Smoked BBQ Beef 15

Served on a Kaiser roll with horseradish aioli.

Reuben 15

Corned beef, melted Swiss and sauerkraut on grilled rye bread with thousand island dressing.

California Turkey Club 11

Sliced turkey, lettuce, tomato, bacon, avocado and mayonnaise. Your choice of white, wheat or rye bread.

Grilled Chicken Sandwich 12

Grilled chicken with spinach, roasted red peppers, provolone cheese on a Kaiser roll with basil pesto, lettuce and tomato.

Crab Cake Sandwich 18

Pan seared crab cake with lettuce, tomato and chipotle rémoulade served on a Kaiser roll.

All sandwiches served with your choice of French fries, house salad or chips.

Sandwiches

Philly Cheese Steak 13

Grilled shaved steak, peppers and onions, topped with cheddar cheese sauce on a hoagie roll.

Grilled Vegetable Sandwich  11

Grilled summer squash, portabella mushrooms and spinach topped with goat cheese on a brioche bun with roasted red pepper mayonnaise.

Grilled Cheese Sandwich 10

Double-decker American grilled cheese. Your choice of white, wheat or rye bread.

Add tomato .50

Add bacon 1

Add ham 2

All sandwiches listed above are served with your choice of French fries, house salad or chips.

Grilled Cheese and a Cup of Tomato Soup 14

Double-decker American grilled cheese. Your choice of white, wheat or rye bread. Served with a cup of Tomato Soup.

Burgers/Pizza

Turkey Burger  11

Served on a brioche bun with a cranberry mayonnaise, lettuce, tomato and onions.

Barley's Build Your Own Burger 13.5

Grilled and seasoned to your desired temperature, served with lettuce, tomato and onions. Your choice of toppings includes:

American, aged cheddar, provolone, Swiss or pepper jack cheese. Maple pepper bacon, sautéed mushrooms, crispy fried onions or sautéed onions.

All burgers served with French fries

Barley's Pub Pies 13

10" pie with our traditional sauce and mozzarella cheese.

Toppings \$1.50 each:

Sausage, ham, bacon, pepperoni, onions, peppers, mushrooms, black olives, spinach, pineapple, grilled chicken or extra cheese.

Entrées

Grilled Filet Mignon 36

Dry rubbed, served with boursin cheese garlic mashed potatoes and sautéed asparagus. Accompanied with a savory bacon cabernet reduction.

Grilled Rib Eye Steak 29

Served with boursin cheese garlic mashed potatoes, sautéed asparagus, a cabernet demi and crispy fried onions.

All steaks are smoked in-house

Grilled Peppercorn Chicken 22

Topped with roasted fennel and locally made organic green peppercorn jack cheese. Served with fingerling potatoes and broccolini.

Penne Caprese 16

Penne pasta and grilled vegetables, tossed in our Princeton tomato sauce with fresh basil and parmesan cheese.

Whole wheat penne available upon request.

Add Chicken 3

Add Shrimp 6

Seared Salmon  26

Served with sesame jasmine rice and steamed asparagus with a lemon dill sauce.

Linguine with Littleneck Clams 24

Served with either olive oil and garlic or Princeton tomato sauce.

Desserts

White Chocolate and Banana Bread Pudding 5

Bruléed Vanilla Bean Cheesecake 7

Caramel Cinnamon Apple Galette ala mode 7

Layered Chocolate Cake 6

Sorbet 6
Zesty lemon, peach or raspberry

Homemade Ice Cream 6
Vanilla or chocolate. Ask for the daily special flavor.

Wines by the Glass

Champagne Splits:

Mumm Napa Brut Prestige 187ml 17
Moet and Chandon Imperial 187ml 24

White Wines:

Beaulieu Vineyards "BV" Chardonnay, CA 8.50
Columbia Crest Chardonnay, Washington 9
Chateau St. Jean Chardonnay, CA 9
Ferrari-Carano "Tre-Terre" Chardonnay 10

Casa Lapostolle Sauvignon Blanc, Chile 7.50
Brancott Sauvignon Blanc, New Zealand 8

Meridian Vineyards Pinot Grigio, CA 8.50
Pighin Grave del Friuli Pinot Grigio, Italy 9

Chateau St. Michelle Riesling, WA 9
Beringer White Zinfandel, CA 8

Red Wines:

Beaulieu Vineyards "BV" Cabernet Sauvignon 8.50
Aquinas Cabernet Sauvignon, CA 10.50
Franciscan Estates Cabernet Sauvignon, CA 14

Beaulieu Vineyards Merlot, CA 8.50
St. Francis Vineyards Merlot, CA 10

Rosemount "Diamond Label" Shiraz, Australia 9
Ravenswood Red Zinfandel, CA 8.50

Beaulieu Vineyards Pinot Noir, CA 8.50
La Crema Pinot Noir, CA 10
Erath Pinot Noir, Oregon 14

Wines by the Bottle

Champagne and Sparkling Wines:

Bin#
101 Moet and Chandon Imperial 375ml 48

102 Moet and Chandon Imperial	87
104 Segura Viudas “Aria” Estate Brut	36
106 Mumm Napa Brut	45

Sweet and Blush Wines:

Bin #	
201 Beringer White Zinfandel, CA	30
202 Chateau St. Michelle Riesling, WA	32

White Wines:

Bin #	
210 Meridian Vineyards Pinot Grigio, CA	34
211 Pighin Grave del Friuli, Pinot Grigio, Italy	42
221 Casa Lapostolle Sauvignon Blanc, Chile	28
225 Brancott Sauvignon Blanc, New Zealand	30
226 Kenwood Vineyards Sauvignon Blanc, CA	32
250 Sterling “Vintner Collection” Chardonnay, CA	36
252 Clos Du Bois Chardonnay, CA	50
253 Beaulieu Vineyards “BV” Chardonnay, CA	34
254 Saintsbury Chardonnay, CA	45
259 Ferrari-Carano “Tre Terre” Chardonnay, CA	63
260 Chateau St. Jean Chardonnay, CA	36
263 Robert Mondavi Winery Chardonnay, CA	47

Wines by the Bottle

Red Wines:

Bin#	
300 Beaulieu Vineyards “BV” Pinot Noir, CA	34

301 Kim Crawford Pinot Noir, CA	40
302 Mark West Pinot Noir, CA	36
305 La Crema Pinot Noir, CA	42
306 Erath Pinot Noir, Oregon	59

310 Beaulieu Vineyards “BV” Merlot, CA	34
314 Clos Du Bois Merlot, CA	55
347 St. Francis Vineyards Merlot, CA	75

320 Castiglioni Chianti, Italy	38
322 Ruffino Chianti Classico, Italy	59

330 Rosemount Estate Shiraz, Australia	36
333 Bleasdale Shiraz “Bremerview”, Australia	56

351 Beaulieu Vineyards Cabernet Sauvignon, CA	34
353 Aquinas Cabernet Sauvignon, CA	42
354 Estancia Cabernet Sauvignon, CA	43
356 Franciscan Estates Cabernet Sauvignon, CA	56

357 Columbia Crest “Grand Estates” Cabernet Sauvignon, Washington	48
358 Merryvale Vineyards “Starmont” Cabernet Sauvignon, CA	60

360 Antinori Toscana “Tignanello”, Italy	120
361 Opus One, CA	250

Ports and Dessert Wines

Sanderman Reserve	9
Sanderman 20	18
Fonseca Bin 27	8
Taylor 20	20