

## 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	<b>87</b>
104 Segura Viudas “Aria” Estate Brut	<b>36</b>
106 Mumm Napa Brut	<b>45</b>

**Sweet and Blush Wines:**

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

**White Wines:**

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

**Wines by the Bottle**

**Red Wines:**

<b>Bin#</b>	
300 Beaulieu Vineyards “BV” Pinot Noir, CA	<b>34</b>

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

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

320 Castiglioni Chianti, Italy	<b>38</b>
322 Ruffino Chianti Classico, Italy	<b>59</b>

330 Rosemount Estate Shiraz, Australia	<b>36</b>
333 Bleasdale Shiraz “Bremerview”, Australia	<b>56</b>

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

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

360 Antinori Toscana “Tignanello”, Italy	<b>120</b>
361 Opus One, CA	<b>250</b>

**Ports and Dessert Wines**

Sanderman Reserve	<b>9</b>
Sanderman 20	<b>18</b>
Fonseca Bin 27	<b>8</b>
Taylor 20	<b>20</b>

Taylor 10

10

## Draft Beer

<i>Bass</i>	<i>Murphy's Stout</i>
<i>Bud Light</i>	<i>Seasonal Craft</i>
<i>Newcastle</i>	<i>Stella Artois</i>
<i>Victory Pilsner</i>	<i>Widmer Hefeweizen</i>

## Domestic Bottled Beer

<i>Anchor Steam</i>	<i>Sierra Nevada</i>
<i>Blue Moon</i>	<i>Sam Adams Boston</i>
<i>Budweiser</i>	<i>Sam Adams Light</i>
<i>Bud Light</i>	<i>Sam Adams Seasonal</i>
<i>Coors Light</i>	<i>Yuengling</i>
<i>Miller Light</i>	<i>Wolvers IPA</i>
<i>Michelob Ultra</i>	<i>O'Douls N.A.</i>

## Imported Bottled Beer

<i>Amstel Light</i>	<i>Harp</i>
<i>Beck's</i>	<i>Heineken</i>
<i>Corona</i>	<i>Heineken Light</i>
<i>Corona Light</i>	<i>Paulaner</i>
<i>Guinness</i>	<i>Peroni</i>
<i>Warsteiner</i>	