



Barley's Brewing Company Columbus, Ohio

467 North High Street 614.228.ALES (2537)

established 1992

barleysbrewing.com

over 3,000,000 pints served

General Manager and Executive Chef

Jason Fabian

Brewmaster J. Scott Francis

Head Brewer Angelo Signorino

wing sauces

barbecue	1
mild	1
sweet chili	2
medium	2
chipotle	3
gates of hell	4



add grilled chicken or portabella to any salad 3.

dressings

balsamic vinaigrette
tzatziki
parmesan peppercorn
ranch
honey dijon
fat-free Italian
bleu cheese dressing add .50



starters.

Brewer's Platter

Polish kielbasa, German bratwurst, wild boar sausage, assorted cheeses, grilled fresh sourdough bread, cheddar potato pierogi and jack mustard 11.

Barley's Cajun Chicken Quesadilla Platter

A huge tortilla with smoked cheddar and pepper jack cheeses, tomatoes and scallions. Served with black beans, rice, salsa and sour cream 10.

Roasted Veggie Quesadilla Platter 9.

Barley's Unconventional Wings

Char-grilled jumbo wings tossed in your choice of sauce and served with celery sticks and bleu cheese dressing 8. full / 5. half

Bucket o' Mussels

A bucketful of Prince Edward Island mussels in white wine garlic butter 8.

Pile-High Nachos

Black beans, tomatoes, scallions, black olives and spicy cheese on seasoned chips, served with salsa and sour cream 7. chicken add 3.

Barley's Ale-Washed Onion Strings

A basket of thin-sliced red onions soaked in Barley's Pale Ale, spiced and battered 6. / 4. half

Barley's Chicken Strips

Marinated chicken strips breaded and deep fried. Served with choice of BBQ or honey dijon sauce 7.

Calamari Platter

Flash fried calamari dusted with seasoned cornmeal and flour, served with with sun-dried tomato aioli 8.

Mildred's Sauerkraut Balls

Our signature appetizer made with spicy sausage and cheese. Served with parmesan peppercorn dressing 6. full / 4. half



soup.

Daily Soup

Chef's favorite recipes prepared daily using the freshest ingredients 4.50 / 3.50

Barley's Pale Ale Black Bean Chili

Slow cooked with ground beef, tomatoes, onions, peppers, black beans and a touch of Barley's Pale Ale 4.50 / 3.50



salads.

Barley's Caesar Salad

Crisp romaine hearts tossed in creamy Caesar dressing and topped with parmesan cheese and croutons 7. / 4.

Barley's Bistro Salad

House mixed greens with roasted garlic balsamic vinaigrette accented with toasted pecans, red onions, Maytag bleu cheese and dried cherries 8. / 4.50

Barley's House Salad

Mixed greens garnished with tomatoes, onions, carrots, cucumbers and green peppers 7. / 4.

lighter fare, comfort, beef burgers and tradition selections are served with choice of side

sides

German potato salad
smashed redskins with
roasted garlic
black beans and rice
roasted corn and chive risotto
vegetable du jour
marinated artichokes
cheddar and potato pierogi
chipotle slaw
Barley's kettle chips
fries

substitute cup of soup,
side salad, or
ale-washed onion strings 1.50
substitute grilled asparagus 1.50
add apple-smoked bacon 1.
add cheese .75
side gravy .75

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



lighter fare.

Veggie Pita

Hummus, artichokes, lettuce, tomato, onion, feta and tzatziki sauce 8.

Chicken Gyro Pita

Grilled chicken, mixed greens, feta, onions and tomato with tzatziki sauce 8.

Buffalo Chicken Wrap

Spicy chicken breast with Buffalo sauce, lettuce, tomatoes and bleu cheese dressing in a cheddar wrap 8.



comfort.

Chicken Salad Club

Chicken salad, lettuce, tomato, Swiss & apple-smoked bacon on a croissant 8.

Beef and Cheddar Croissant

Tender pot roast and white cheddar on a croissant 8.

Tuna Melt

Classic tuna salad on an English muffin with melted American and Swiss cheeses 7.50

The Veggie Burger

Spicy blend of black beans, portabella, rice, garlic, and fresh vegetables on an onion roll 8.

Grilled Turkey and Apple-Smoked Bacon Sandwich

Smoked turkey, apple-smoked bacon and white cheddar on honey wheat bread 7.50

Grilled Portabella Sandwich

Marinated portabella grilled and topped with roasted Italian-style vegetables, pepper jack cheese and sun dried tomato aioli 8.



beef burgers.

Kobe Blue Burger

Superior marbling makes this beef a grade above Prime. Char-grilled and topped with caramelized onions and Maytag blue cheese 12.

The Black Jack Burger

Char-grilled beef studded with cracked black peppercorns and topped with Jack Daniels mustard sauce 8.

Greek Burger

Char-grilled beef topped with capicola ham, feta and marinara sauce 8.75

Mushroom Burger

Char-grilled beef topped with Swiss cheese, sauteed mushrooms and gravy 8.75

Cajun Burger

Char-grilled beef dusted with Cajun seasoning, and topped with pepper jack cheese and jalapenos 8.75

The Barley Burger

Char-grilled beef topped with sautéed Barley's Pale Ale-washed onions 8.



tradition.

The Turkey Nut Burger

Grilled ground turkey with parmesan and herbs topped with pecans and served with spicy mayo 8.

Grilled Reuben

Shaved corned beef, sauerkraut, Swiss cheese and Russian dressing on grilled seeded rye 8.

Southwest Grilled Chicken Sandwich

Tender chicken breast marinated in limes and green chilis, chargrilled and served with fresh salsa 8.

chilly days, slow cooked features



Mediterranean Appetizer Platter

Traditional hummus, marinated artichokes, mixed greens, feta cheese, roasted red peppers, kalamata olives, red onions, tzatziki sauce and toasted pita 10.

Feta and Spinach Stuffed Mushrooms

Jumbo mushrooms caps stuffed with feta, spinach, and panko bread crumbs, enhanced with garlic butter and sherry 7.

Stuffed Jalapenos

Cheese stuffed jalapeno peppers with ranch dipping sauce 7.



Greek Salad

Mixed greens, feta cheese, roasted red peppers, pepperoncini, kalamata olives, red onion and tzatziki suace 7. / 4.



Bone-In Ribeye Steak

Char-grilled 14 ounce cut with cheddar potato pierogi, grilled asparagus and topped with roasted hazelnut butter infused with Maytag bleu cheese 28.

Maytag NY Strip

Char-grilled 10 ounce cut topped with caramelized onions and Maytag bleu. Served with roasted corn risotto and grilled asparagus 22.

Asian Pork Loin

Two grilled pork loins accented with hoisin, ginger and garlic, drizzled with burgundy syrup reduction and topped with onion straws. Served with smashed redskins and vegetable du jour 16.

Smoked Mozz Vegetable Penne

Roasted onions, bell peppers zucchini and yellow squash tossed in our house tomato sauce and penne pasta. Topped with smoked mozzarella 14.

Seared Sea Scallops

Fresh sea scallops with roasted corn and chive risotto and grilled asparagus, and accented with balsamic syrup 18.

Crab Cakes

Backfin crabmeat accented with roasted red peppers served with Spanish rice, veg du jour, and sun-dried tomato aioli 15.

Chef's Catch of the Day

Chef's daily selection of a fresh fish. Market Price



White Chocolate and Cherry Bread Pudding

White chocolate and dried cherries make up this bread pudding accented with amaretto sauce 5.



add your choice of any small salad to any entree 3.

barley's ales

available year round:

Barley's Pale Ale
Barley's Pilsner
MacLenny's Scottish Ale

*partial listing of seasonal ales
available on rotation
(listed in order first brewed):*

Ivan Porter
Barley's Irish Rogue
Barley's Wheat Ale
Barley's Christmas Ale
Ol' Ron's Surly Oatmeal Stout
Raspberry Wheat Ale
Centennial India Pale Ale
Angelo's Crooked Sky Rye
Alexander's Russian Imperial Stout*
Bee's Wing Honey Wheat Ale
Auld Curiosity Ale*
J Scott Francis ESB
GlenLenny's Scotch Ale
Pipebuster Brown
Barley's Barley Wine!
Barley's Rye IPA
Barley's Four Seas Imperial IPA

*Alexander's Russian Imperial Stout -
- gold medal in 1997 and 2000;
Auld Curiosity Ale
-- silver medal in 2001; and
--best American Ale (overall winner)
at the Real Ale Festival, Chicago,
Illinois

entrees.

Cheddar and Potato Pierogi with Sausage Grill Trio

A generous portion of cheddar potato pierogi and sautéed onions tossed with brown butter, and served with grilled bratwurst, wild boar sausage and Polish kielbasa 14.

Barley's Pot Roast

Slow-cooked pot roast and roasted garlic smashed redskins with rosemary gravy and vegetable du jour 10.

Country Fried Chicken

Two pieces of country-fried chicken and roasted garlic smashed redskins with chicken gravy and vegetable du jour 10.

Cajun Chicken Linguini

Grilled chicken, tasso ham, red and green peppers and linguini are tossed in a Cajun cream sauce 14.

Shrimp and Sausage Linguini

Sauteed shrimp, Italian sausage and bell peppers in a creamy Alfredo sauce tossed with linguini 15.

Cheddar and Potato Pierogi

A generous portion of cheddar potato pierogi and sautéed onions tossed with brown butter. Garnished with sour cream 10.

dessert.



Stewart's Root Beer Float

Two scoops of vanilla ice cream and your choice of root beer or cream soda 4.25

Chocolate Peanut Butter Fudge Cake

Rich house-made chocolate cake, peanut butter fudge, coconut marmalade, Chai anglaise and whipped cream 5.50

Apple Dumpling Cake

Granny Smith apples, cinnamon and brown sugar accent this unique dessert. Served with vanilla ice cream and Bailey's caramel sauce 5.50

Xango

Cinnamon-sugar fried cheesecake served with vanilla ice cream 5.50

Creme Brulee du Jour

Made only with fresh ingredients 6.



sides.

black beans and rice 3.

German potato salad 3.

vegetable du jour 3.

marinated artichokes

Red wine vinegar, olive oil, cracked peppers 3.

cheddar and potato pierogi

with sauteed onions in brown butter 3.

chipotle slaw

Refreshing with a little chipotle zip 3.

grilled asparagus 4.

smashed redskin potatoes 3.

basket of fries

The ones you tell us are the best you've ever had 6. / 4.

Barley's kettle chips

A basket of house made kettle-style potato chips 5. / 3.

beverages.

Soft Drinks

Pepsi / Diet Pepsi / Dr. Pepper / Ginger Ale / Mountain Dew / Sierra Mist 2.

Lemonade / Iced Tea / Coffee 2.

Herbal Tea 2.50

Stewart's Root Beer / Orange / Cream Soda

In the bottle 2.75

Red Bull 4.



**“Ale! Ale!
The Gang’s All
Here!”**



our brewery.

Barley's tapped its first batch of beer in November, 1992. Our traditional British brewing methods include such rarities as a gas-fired brew kettle, allowing us to caramelize the malt for our famous MacLenny's Scottish Ale.

We offer traditional cask-conditioned ale from our British beer engine, hand-pumped by your friendly bartender.

Every Friday, we dispense directly from the firkin cask that sits right on the bar. It's called real ale, and it doesn't get any more traditional (or fresher!) than this!

As we like to say:

**Barley's Real Ale...
It's Firkin Good Ale!**



We proudly serve artisan baked bread products from Omega Artisan Baking, located in the North Market.

we don't like rules either, but...

1. Let your server know before you order if you will require separate checks.
2. Parties of 7 or more include a 20% gratuity.
3. Large parties can only be accommodated when space permits.
4. Barley's To Go! ales and food are for off-premise consumption only.
5. We are unable to accept personal or business checks.
6. We are a smoke-free establishment.

banquets in Barley's UNDeRGROuND.

Barley's UNDeRGROuND located downstairs next to our brewery, is the place for your banquet or other private affair, such as birthday, graduation, retirement party, rehearsal dinner or office get-together. You and your guests will have a great time in our private pub setting. Ask a manager for details, or write to us a banquets@barleysbrewing.com.

Barley's UNDeRGROuND also hosts special events such as Barley's beer tastings and the annual Homebrewer's Fest. Ask what event we're currently brewing up!

merchandise.

We have various Barley's wearables and other merchandise displayed in our brewpub. Ask your server what we currently offer.

about our ales.

Barley's ales are hand-crafted just 300 gallons at a time so that they reach your glass at their optimum freshness. We import the finest malted barley from the British Isles, and brew with hops from the Pacific Northwest, Great Britain and Germany. Our yeast came to us from a traditional London brewery and has been used for so long now that it has become unique to Barley's--giving our beers the maltiness and complexity that you won't find anywhere else.

We search far and wide to find the finest quality special ingredients like pure Oregon raspberries for our Raspberry Winter Ale, raw organic honey from Greene County for Bee's Wing Honey Wheat and Christmas Ale, and British black treacle for Auld Curiosity Ale, the champion American Ale at the 2001 Real Ale Festival.

Barley's Brewmaster, J. Scott Francis, began his brewing career in 1974 when he and his wife Nina bought The Winemaker's Shop, teaching many how to brew along the way, including our Head Brewer, Angelo Signorino. Scott opened Ohio's first microbrewery, the Columbus Brewing Company, has brewed in several other breweries, and is known as the godfather of microbrewing in these parts.