

Non-Alcoholic Beverages

Bottomless Soft Drinks - \$3.79

Pepsi, Diet Pepsi, Ginger Ale, 7 Up, Root Beer, Soda Water, Tonic, Lemonade,

Juice

Iced Tea, Cranberry Juice

Apple, Orange, Grapefruit, Tomato, Pineapple, V8

Montellier Sparkling and Aquafina Bottled Water - \$3.99

Coffee or Tea - \$3.55

Red Bull - \$ 4.95

Light Entrees

All Light Entrees are served with a choice of fries, Caesar or garden salad. Upgrade to yam fries, waffle fries, onion rings or Mediterranean salad for \$1.50

Add: bacon, mozzarella, cheddar, jalapeno havarti, sautéed onions or sautéed mushrooms - \$1.50 each

Crispy Buffalo Chicken Wrap

Chicken tenders tossed in our famous buffalo butter sauce with lettuce, tomato, signature ranch dressing served in a tortilla wrap. \$15.75

Barley Clubhouse

Grilled marinated chicken breast, bacon and cheddar on a toasted focaccia bun with lettuce, tomato, & sundried tomato mayo. \$16.95

Grill House Burger

Grilled to perfection and topped with lettuce, tomato and onion. \$14.25

Beyond Meat Burger

A Beyond Meat patty topped with lettuce, tomato & onion. \$14.25

Vegetarian Portobello Burger

Grilled jumbo Portobello mushroom brushed with basil pesto oil, topped with smoked cheddar, lettuce, tomato, onion & sundried tomato mayo. \$14.95

Chickpea and Veggie Wrap

Chickpeas marinated in garlic, parsley & lemon juice in a tender wrap with lettuce, tomato, mushrooms, pesto and feta, topped with balsamic drizzle. \$15.25

Beer Battered Cod

Blue cod lightly coated in our crispy Lion Lager beer batter & served with our homemade coleslaw, tartar sauce and lemon wedge. \$16.99

Chicken Tenders

Crispy chicken s served with your choice of plum sauce or any of our wing sauces. \$14.99

Classic Rueben

Montreal smoked meat, sauerkraut & Swiss cheese on toasted marble rye. \$15.25

Pizza and Panzerotti

BBQ Chicken

Roasted red pepper, onion, grilled chicken, mozzarella, tomato sauce and Adlys Ale BBQ sauce. \$12.75

Thai Chicken

Spicy peanut ginger sauce, grilled chicken, hot banana peppers, onion, roasted garlic & mozzarella
\$13.75

Carnivore

Pepperoni, sausage, bacon, peameal bacon, onion, tomato sauce & mozzarella. \$14.75

Barley Works

Pepperoni, mushroom, peameal bacon, green pepper, onion, tomato sauce & mozzarella. \$14.75

Chicken Alfredo

Grilled chicken, tomato, mushroom, onion, Alfredo sauce & mozzarella
\$13.75

Hawaiian

Pineapple, bacon, peameal bacon, tomato sauce & mozzarella
\$12.75

Build your own Pizza or Panzerotti

\$9.75 + \$1.00 per topping

Sauces: Tomato, BBQ, Pesto, Alfredo, Spicy Thai Peanut

Toppings: Tomato, Kalamata Olives, Jalapenos, Roasted Red Peppers, Mushrooms, Onions, Green Peppers, Hot Banana Peppers, Roasted Garlic, Pineapple, Green Olives, Artichokes, Sun-dried Tomatoes, Grilled Chicken, Bacon, Peameal Bacon, Pulled Pork, Brisket, Sausage, Pepperoni, Feta

Legendary Wings

Available New York style or breaded, tossed (or on the side) in one of our famous sauces, served with carrot sticks & blue cheese dipping sauce. Extra sauce on the side: \$0.99

Single Order: One sauce
\$13.99

Party Pack: Up to two sauces
\$41.50

Double Order: Up to two sauces
\$24.25

Sauces: Mild, Medium, Hot, Honey Garlic, Dry Cajun, Buffalo, Suicide, BBQ

Cocktails – (1oz) \$6.95

Sour Peach – Dr. McGillicuddy's Intense Peach, Raspberry Sour Puss, lemonade & 7Up

Dirty Shirley – Malibu Rum, Amaretto, gingerale & orange juice topped with grenadine

Beam Manhattan – Jim Beam Bourbon, sweet vermouth, angostura bitters & a cherry

Sex on the Beach – Peach Schnapps, Alberta Premium Vodka, Orange Juice and Cranberry Juice

Red Wine

By the Glass

**Cabernet Merlot, Peller
Estates, Ontario VQA**
5oz - \$6.85, 8oz - \$9.85

**Merlot, Wayne Gretzky,
Ontario VQA**
5oz - \$8.95, 8oz - \$11.95

By the Bottle

Malbec, Misterio, Argentina
\$30.75

**Cabernet Sauvignon, Santa Carolina,
Reserva, Chile**
\$31.95

Carmenere, Santa Carolina, Chile
\$33.95

Shiraz Cabernet, Wolf Blass, Australia
\$33.95

Pinot Noir, Kim Crawford, New Zealand
\$46.95

White Wine

By the Glass

**Chardonnay, Peller Estates,
Ontario VQA**
5oz - \$6.85, 8oz - \$9.85,

**Chardonnay, Santa Carolina,
Chile**
5oz - \$7.85, 8oz - \$10.85

White Wine Spritzer
\$6.85

By the Bottle

Chardonnay, Santa Carolina, Chile -
\$30.75

Gewurztraminer, Pelee Island, Ontario -
\$30.75

**XOXO Sparkling Pinot Grigio Chardonnay,
Peller Estates, Ontario**
\$30.95

JAZZ MENU

We are thrilled to welcome you back to Season 10 of the Jazz Room! Please read the menu carefully as descriptions of some items have changed! To keep you and others safe please follow all government issued COVID guidelines. Ask a staff member if you have any questions. Enjoy the show!

Beer by the Bottle

Coors Light, Bud Light Budweiser - \$6.25

Mill St. Organic - \$6.55

Steam Whistle - \$6.55

Keiths - \$6.55

Corona, Heineken - \$7.30

Kronenbourg Blanc - \$7.30

Stella - \$7.30

Non Alcoholic Erdinger Weissbrau - \$5.50

White Claw - \$7.75

From the Lion Brewery

Ask your server for today's selection!

Lion Lager – A smooth, well balanced blonde lager with a subtle hop finish & clean aftertaste.

Wuerzburger Lager (5.4%) – An amber Bavarian style lager with rich malty overtones

Adlys Ale (5%) – Full bodied red ale, all malt & roasted grains with a slight bitter aftertaste

15oz \$5.95

20oz \$7.75

60oz pitcher \$21.95

Cider on Draft

Somersby – Sweet but crisp hard apple cider
\$8.20

Batch 1904 – Dry and Refreshing, Ontario brewed
\$8.20

Salads

Add: Grilled Salmon: \$7.95 Grilled Chicken Breast: \$6.95 Grilled 6 oz. Steak: \$6.95

Caesar Salad

Romaine, bacon bits, house-made garlic croutons, shredded parmesan tossed in our made-from-scratch garlic Caesar dressing.

Small - \$8.99, Large - \$12.50

Mediterranean Salad

Romaine topped with Kalamata olives, artichoke hearts, tomato, onion, cucumber, roasted red peppers and feta, served with greek dressing on the side. \$12.99

Garden Salad

Romaine topped with tomato, cucumber, carrots, onions and peppers. Served with a side of balsamic, greek, blue cheese or ranch dressing. Small - \$7.95, Large - \$10.75

Steak Salad

Romaine lettuce, roasted garlic, roasted red peppers, feta cheese, tomato, red onion and sprinkled with roasted sunflower seeds and honey dijon vinaigrette \$19.25

Entrees

Wiener Schnitzel

A Huether specialty, you have to try our hand breaded centre cut pork schnitzel, served with fries, chef's vegetable & sauerkraut. \$18.99

Dry Cajun Salmon

Try our new salmon dish with a Cajun kick, served with chef's vegetable & fries. Guaranteed to wake up your taste buds! \$23.95

Moroccan Lamb

Tender pieces of marinated lamb, fresh vegetables, and chickpeas in a spicy curry broth served over basmati rice. \$22.50

Thai Coconut Curry

Coconut green curry sauce, sautéed peppers, onions, carrots & zucchini served on a bed of aromatic basmati rice. \$17.95, Add Focaccia bun - \$1.00

Vegetable Linguine

Your choice of marinara or alfredo sauce tossed with peppers, onions, zucchini & carrots. \$17.95

Bacon and Beer Baked Meatloaf

Ontario beef and pork blend wrapped with smoked bacon and slow baked in our very own Lion Lager with onion and mushroom gravy, served with chef's vegetable and your choice of starch. \$22.95

Appetizers

Spinach & Artichoke Dip

Prepared fresh in house, spinach, artichokes & a blend of cheese topped with pico de gallo, served warm with tortilla & wonton chips. \$12.99

Big Plate of Nachos

Crisp tortilla chips fried in house, oven baked with our shredded cheese blend, topped with jalapenos & pico de gallo, served with salsa & sour cream. \$16.99

Add: Chicken, pulled pork or brisket - \$4.50

Barley Works Fries Supreme

Waffle cut fries lightly seasoned, oven baked with mixed cheese & jalapenos, topped with pico de gallo, & our signature ranch dressing. \$13.50

Panko Breaded Calamari

Hand breaded in house seasoned panko & lightly fried, served with sundried tomato mayo. \$13.99

Classic Cheese Perogies

Six perogies lightly sautéed in garlic butter with caramelized onions & bacon, served with sour cream. \$12.99

Chip Wagon

French Fries - \$4.50,
Yam Fries - \$7.50, Waffle Fries - \$8.99,
Onion Rings - \$10.75
Poutine - \$9.50

Antojitos

Barley Works' signature app, a spicy blend of hot banana peppers, artichokes, cream cheese & spices rolled & baked in a crisp tortilla with sour cream & salsa. \$12.99

Cheese Stuffed Phippen Bread

Created by the famous Mr. Phippen himself! A delicious mouthful that's near impossible to pronounce! Fresh made pizza dough, stuffed with mixed cheese, pulled into a twist, baked & brushed with garlic oil, served with a side of tomato sauce. \$9.75

Pork or Brisket Flatbread

Your choice of pulled pork or brisket, Adly's ale BBQ sauce, hot banana peppers, pico de gallo, onions & mixed cheese. \$14.25

Greek Flatbread

Kalamata olives, onions, sundried tomato, artichokes & feta cheese finished with roasted garlic oil. \$13.99

Mushroom Flatbread

Sautéed mushrooms, red onion, feta, topped with fresh lettuce and balsamic glaze reduction

Pretzels & Mustard

Two jumbo pretzels baked & brushed with garlic butter & sea salt. \$10.50