



SPRING / SUMMER / 2017

## {SHARE PLATES}

### OVEN ROASTED BEER-BRINED CHICKEN WINGS

choice of whiskey-buffalo, mango-mojito chili, bourbon-bbq, teriyaki or naked | 13.5

spice it up with habaero jelly for 1.5 more

### MUSSELS N' CLAMS

fresh mussels and clams, garlic beer broth, chili butter, house fries, herb focaccia | 15.5

### IN A PICKLE

kosher pickle spears, cream cheese and hardwood smoked ham wrapped together then battered and fried | 12

### TUNA POKE

sashimi grade albacore loin, avocado, teriyaki, house made beer-brined kimchi, cucumber, green onions, toasted sesame, wasabi cream, wonton crisps | 16

### DUCK EMPANADAS

duck confit, sweet corn, arugula, goat cheese, lime crema, roasted poblano beer-cheese sauce and crispy duck skin | 13.5

### SPICY SHRIMP SKILLET

garlic-chili butter, tequila, wasabi cream, herb focaccia | 14.5

### PRETZELS N' DIP

house made garlic-butter pretzels, carrot sticks, celery sticks, apples, poblano beer-cheddar sauce, whole grain honey-porter mustard | 11.5

### SHRIMP & WHITE FISH AGUA CHILI

jicama, cucumber, serrano chili, red onion, cilantro, fresh lime juice, cinnamon chili oil | 14

### DOUBLE BATTERED CHICKEN TENDERS

house made chips with ranch, whiskey-buffalo and bourbon-bbq sauce | 14.5

## IRON FRIES

hearty portion of our homemade fries topped with a three cheese blend, smothered and baked

### ALL IN

pork belly confit, stout-braised short rib, pulled pork, pepper jack beer-cheese sauce, fresh chopped chili mix | 14.5

### BACON BLEU CHEESE

applewood-smoked bacon, bleu cheese crumbles, green onions, tomatoes, pickled onions, basil-bleu cheese sauce | 13

### SAN DIEGO

stout-braised short ribs, pepper jack beer-cheese sauce, sour cream, spicy guacamole, salsa fresca | 14.5

### BUFFALO CHICKEN

marinated chicken, whiskey-buffalo sauce, ranch, tomatoes, celery | 13.5

### VEGGIN' OUT

roasted farmhouse veggies, pepper jack beer-cheese sauce | 11

### HELL FIRE

prime carne asada, fresh jalapeños, fresh habaeros, roasted serranos, cream cheese, habaero jelly, pepper jack beer-cheese sauce | 15

## BARLEY FLATBREADS

our barley flatbreads are made daily from scratch using local beer and fresh ingredients from local farms

### THE POPPER

applewood-smoked bacon, fresh jalapeños, cream cheese, ranch, crispy tobacco onions, habaero jelly | 15

### GASLAMP

whiskey-caramelized onions, three cheese blend, garlic cream | 13.5

### SALAMI

artisan salamis and pepperonis, roasted tomato-ale sauce, mozzarella, roasted garlic cloves | 15.5

### CILANTRO PESTO

marinated chicken, pepper jack, pickled onions, sweet corn, cilantro-pesto sauce | 15

### SPICED SHRIMP

peppers n' onions, pickled chilies, pepper jack, cajun sauce | 14.5

### PIG PIE

pork belly confit, whiskey-caramelized onions, bourbon-bbq sauce, bleu cheese crumbles, fried cilantro, jamaican-smoked paprika aioli | 15

## {...MORE BARLEY FLATBREADS}

### HEIRLOOM TOMATO

fresh mozzarella, basil, heirloom tomatoes, roasted tomato-ale sauce, balsamic-Jager reduction | 15

### THE SHORTY

stout-braised short rib, horseradish cream, arugula, three cheese blend, crispy tobacco onions | 16.5

### ULTIMATE BUFFALO

marinated chicken, applewood-smoked bacon, whiskey-buffalo sauce, ranch, whiskey-caramelized onions, three cheese blend, bleu cheese crumbles, diced tomatoes | 16

## {GREENS & THINGS}

add all natural grilled chicken | 5      add garlic-chili shrimp | 6  
add king salmon | 8

### ROASTED HEIRLOOM TOMATO SOUP

basil oil, fresh herbs  
cup | 6      bowl | 8

### FIVE CHILE CHILI

our house made five chile turkey chili, three cheese blend, sour cream, green onions, crispy tobacco onions      cup | 7      bowl | 9

### THE HOUSE

field greens, pickled chilies, tomatoes, cucumbers, sprouts, pickled onions, three cheese blend, barley croutons served with a choice of dressing | 11.5

### THE HEALTH NUT

baby super greens, avocado, heirloom beets, honey tangerines, fresh mozzarella, toasted pepitas, blood orange-champagne vinaigrette | 14.5

### CAGED CAESAR

baby romaine, citrus-tequila caesar dressing, garlic barley croutons, oversized parmesan griddle cage | 11

### BABY KALE & STONE FRUIT

toasted quinoa, stone fruit, goat cheese, lemon-herb vinaigrette | 12.5

### SEARED TUNA

sashimi-grade albacore, kalamata olives, goat cheese, red onions, oven baked tomatoes, roasted tomato balsamic vinaigrette | 16.5

### THE WEDGIE COBB

baby iceberg, hardwood smoked ham, diced tomatoes, blue cheese crumbles, hard cooked egg, pickled onions, basil blue cheese dressing | 13

EXECUTIVE CHEF: KEVIN TEMPLETON

# BARLEYMACS

cavatappi noodles, poblano beer-cheese sauce, pepper jack beer-cheese sauce, three-cheese blend, bread crumbs

## THE BLEU SHROOM

wild & domestic mushrooms, whiskey-caramelized onions, bleu cheese crumbles, balsamic-Jager drizzle | 13

## THE MASH

ale-braised pulled pork, bourbon-bbq sauce, fresh jalapeños, crispy tobacco onions | 14.5

## THE HOG RANCH

applewood-smoked bacon, house made ranch, green onions | 13.5

## BRUSSELS HEAVEN

roasted brussels sprouts, whiskey-caramelized onions, crispy prosciutto, shredded parmesan, balsamic-Jager drizzle | 15

## DUCK, DUCK, GOAT

spiced duck confit, crispy duck skin, goat cheese, baby arugula, balsamic-Jager drizzle | 16.5

## THE MAINE EVENT

añejo tequila n' butter-poached Maine lobster meat, white truffle oil, parmesan | 24.5

## EL CHINGÓN

spiced rum marinated prime carne asada, salsa verde, salsa fresca, sour cream | 18

FOLLOWING OUR FARM TO BAR MENTALITY,  
WE STRIVE TO STAY AS ORGANIC, NATURAL, LOCAL  
AND SUSTAINABLE AS POSSIBLE.

WE AIM TO CONNECT THE NEIGHBORHOOD TO A DINING  
EXPERIENCE IN THE SAME WAY OUR QUALITY  
INGREDIENTS ARE CONNECTED TO OUR FOOD

SPECIALTY PRODUCE | CENTRAL MEATS | SAN DIEGO SEAFOOD  
COASTAL ORGANICS | WEISER FAMILY FARMS  
BE WISE FARMS | RANCHO DEL SOL FARMS  
WE ARE ALSO PROUDLY WORKING HAND IN HAND WITH A  
COMPOSTING PROGRAM AT OLIVEWOOD GARDENS

# SUPPER

SERVED AFTER 5PM

add Maine lobster meat to any entrée | 12



## 24oz BONE-IN RIBEYE

garlic mashed potatoes, garlic sautéed broccolini, wild turkey-mushroom demi glaze | 48



## BRICK OVEN CHICKEN

Provençal herb-roasted half chicken, pee wee potatoes, grilled asparagus, St Germaine-sweet onion & tomato ragout | 24



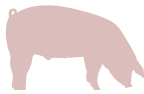
## FISH N' CHIPS

sustainable white fish, red ale batter, green papaya-jicama slaw, jalapeño-ale tartar sauce, house fries | 19



## STOUT-BRAISED SHORT RIBS

stout-braised short ribs, arugula-mashed potatoes, roasted farmhouse veggies, crispy tobacco onions, horseradish-coffee demi glaze | 26



## DUROC TOMAHAWK CHOP

beer-brined pork chop, agave corn bread, roasted rainbow baby carrots, honey-porter mustard pan gravy | 28



## BLACKENED COBIA

cauliflower rice pilaf, roasted farmhouse veggies, tomato-chive sauce, basil oil | 27



## THE FARMHOUSE

roasted spaghetti squash, cherry tomato, garlic, fresh basil, extra virgin olive oil | 17



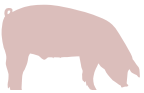
## LAND & SEA

cajun spiced shrimp, tender pork belly, red chili mashed potatoes, sugar snap peas, mango-mojito butter | 26



## HERB CRUSTED SCOTTISH KING SALMON

pearled barley risotto, roasted farmhouse veggies, sauv blanc-citrus cream, roasted red chili purée | 25.5



## BBQ BABY BACK RIBS

agave corn bread, green papaya and jicama slaw, choose mango-mojito or bourbon bbq | 27

# BETWEEN THE BUNS

homemade barley-beer bun with house fries or green papaya-jicama slaw and our house made "taste" sauce

\*add a side house salad or side caesar salad for 5

## THE CHAMP

grilled beef patty, pulled pork, pepper jack, habañero jelly, bourbon-bbq ranch, crispy tobacco onions | 16.5

## SURF N' TURF

grilled beef patty, cream cheese, añejo tequila n' butter-poached Maine lobster meat, baby arugula, whiskey-caramelized onions, white truffle aioli | 19.5

## BLACK AND BLEU

blackened beef patty, bleu cheese crumbles, ale-aioli, whiskey-caramelized onions, applewood-smoked bacon | 15

## ALL AMERICAN

grilled beef patty, american cheese, baby greens, tomato, red onion, house made pickles, ale-aioli | 14.5

## THE VOLCANO

grilled beef patty, cream cheese, roasted serranos, salsa fresca, crispy tobacco onions, tequila-cilantro aioli | 14.5

## BOURBON-BBQ

grilled beef patty, aged cheddar, applewood-smoked bacon, crispy tobacco onions, bourbon-bbq sauce | 15

## HOT TURKEY

grilled turkey patty, mango-mojito chili sauce, pepper jack, baby greens, tomato, red onion | 14.5

## SESAME SEARED ALBACORE

house made beer-brined kimchi, teriyaki, tomato, baby greens, wasabi cream | 15

## HOUSE MADE QUINOA VEGGIE BURGER

pepper jack, baby greens, tomato, cucumber, pickled onion, ale-aioli | 14

## EL POLLO BORRACHO

michelada-braised chicken thighs, pepper jack, salsa fresca, spicy guacamole, tequila-cilantro aioli | 13.5