SHAREABLES & SIDES

Share with a friend or make new friends to share with.

WHAT WE'RE KNOWN FOR

DUCK FAT FRIES

HAVE THEM, YOUR WAY

Salted | 9
Truffle Parmesan | 13
Poutine | 13, Steak Chili | 11
Kitchen Sink | 18

MASTER STOCK MUSHROOMS | 8
Shiitake & Portabella Marinated in House Master Stock, Chimichurri, Feta

CHARRED BRUSSELS | 12
Bacon, Shallot, Root Beer Balsamic Reduction

DUCK FAT CONFIT CHICKEN WINGS 6x | 13 or 13x | 20
Choice of Buffalo, Japanese BBQ, Sweet & Spicy Chili

BURRATA | 15
Romesco Sauce, Arugula Pesto, Burrata, Hazelnut, Pepper, Arugula, Sauteed Grapes, Grilled Focaccia

MAC & CHEESE | 12
Truffle + 3, Bacon + 2, Tomato/Pesto + 2.5
Steak Chili + 3.5

SPICY OLIVES | 5
Warm Tangerine & Chili Pepper Marinated Green Olives

MEATBALLS | 13
Ricotta, Provolone, Homemade Red Sauce, Garlic Herb Toast

BRUSSELS SPROUT & CAULIFLOWER | 12
Sautéed with Sweet & Spicy Chili, Sesame Seed, Green Onion

SALADS

Add Chicken + 5, Add Shrimp + 9
Add Steak + 13

PICKLED BEET SALAD | 17
Mixed Baby Greens, Pickled Beets, Goat Cheese, Hazelnut, Caramelized Yogurt, Shallot Vinaigrette, Grilled Focaccia

ROASTED PEAR SALAD | 15
Spring Mix, Roasted Pears, Shaved Fennel, Goat Cheese, Blackberry Vinaigrette

HOUSE SALAD | 12
Mixed Baby Greens, Chopped Romaine, Cucumber, Carrots, Cherry Tomato, Choice of Dressing

CAESAR SALAD* | 14
Chopped Romaine, Arugula, Parmesan Cheese, Focaccia Croutons, Vegetarian Caesar Dressing

ask about our soups

DRESSINGS & SAUCES

Enjoy our homemade sauces and dressings +1.5

Barley Hound Ranch
Vegetarian Caesar
Herb Mayo
Chipotle Mayo
Shallot Vinaigrette
House Ketchup
Tangy Mayo
Horsey Mayo

FOR THE KIDS

KIDS GRILLED CHEESE | 8
Havarti, American Cheese, Brioche Bun, Fries

KIDS BURGER | 8
American Cheese, Pickles, Brioche Bun, Fries

KICK BACK, RELAX AND ENJOY YOUR MEAL WITH NO SUBSTITUTIONS OR MODIFICATION. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

BURGERS & SAMMIES

Choice of Duck Fat Fries or House Salad
Truffle + 4, Select Salads* + 3

DUCK BURGER | 19
House Ground Duck & Sirloin, Cranberry Jam, Smoked Provolone, Dijonaise, Arugula, Brioche Bun

'MERICA BURGER | 18
House Ground Brisket & Sirloin, American Cheese, Herb Mayo, Pickled Red Onion, Butter Lettuce, Tomato, Brioche Bun

FRIED CHICKEN SANDWICH | 17
Buttermilk Marinated Chicken, Sweet & Spicy Chili BBQ Sauce, Pepper Jack Cheese, Pickles, Brioche Bun

STEAK SANDWICH | 24
Ribeye. Caramelized Onions, Boursin & Brie Cheese Au Jus, Toasted Ciabatta Bun

FISH SANDWICH | 18
Beer Battered Haddock, Butter Lettuce, Tomato, Homemade Tartar Sauce, American Cheese. Brioche Bun

ARTICHOKE GRILLED CHEESE | 15
Havarti & American Cheese, Artichoke Hearts, Arugula Pesto, Toasted Multigrain

MEATBALL SANDWICH | 16
Meatballs, Provolone Cheese, Garlic & Shallot White Sauce, Toasted Hoagie Roll

VEGGIE BURGER | 17
Black Bean/Forbidden Black Rice/Sweet Potato Patty, Goat Cheese, Red Onion, Butter Lettuce, Tomato, Chipotle Mayo, Brioche Bun

SHORT RIB GRILLED CHEESE | 22
Braised Short Rib, White Cheddar Cheese, Balsamic Onion Jam, Arugula, Toasted Sourdough

ENTREES

Served from 4pm-9pm

BRAISED SHORT RIB | 39
Mushroom Pepper Sauce, Choice of Polenta or Mashers

CAULIFLOWER STEAK | 28
Roasted Cauliflower, Curry, Spices, Garlic & Olive Oil Confit Tomato, Forbidden Black Rice

HEY MA ! THE MEATLOAF ! | 32
Southwest Style Meatloaf, BBQ Sauce, Served with Garlic Mashers & Roasted Rainbow Carrots

MARKET FISH | MP
Here Fishy Fishy

RIBEYE 12oz | 47 or 16oz | 59
Hand-Cut To Order, Arizona Raised Cattle Served with Seasonal Veggie, Herb Butter & Choice of Polenta, Garlic Butter Mashers, or Cauliflower Mash
Add Shrimp + 9

GORGONZOLA, PARMESAN POLENTA | 11
Add Chicken + 5, Add Shrimp + 9

DESSERT

BREAD PUDDING | 9
Fresh Baked from Scratch with homemade Caramel, Whipped Cream, Powdered Sugar

POPPIN BROWNIE | 8
Brownie, homemade Candied Walnuts, Caramel, Whipped Vanilla Cream

FOLLOW US ON SOCIAL
@thebarleyhound /barleyhoundaz /barleyhoundgastropub

KICK BACK, RELAX AND ENJOY YOUR MEAL WITH NO SUBSTITUTIONS OR MODIFICATION. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

WHITE

PEIRANO ESTATE - Apple, peach, spicy oak. Paso Robles, 2021 Chardonnay 11/37

ANDRE VATAN - Passion fruit, lemon, lime salt. Sancerre FR, 2021 Sauvignon Blanc 19/76

MT. FISHTAIL - Grapefruit, lime, spice. Marlborough NZ, 2021 Sauvignon Blanc 10/36

LEFT COAST CELLARS - Pear, nectarine, shortbread. Willamette Valley OR, 2022 White Pinot Noir 14/52

ANZIANO - Orange, pear, melon. Veneto Italy, 2021 Pinot Grigio 10/36

RED

PALI - Black cherry, cola, spice. Santa Barbara – Sonoma CA, 2020 Pinot Noir 14/52

CHATEAU BLOUIN - Currant, black olive, black pepper. Bordeaux FR, 2020 Merlot, Cab Franc, Cab Sauvignon 12/44

FABLEIST "PASO PRESERVE"- Cocoa, currant, raspberry jam, baking spices. Paso Robles CA, 2021 Zinfandel Blend 15/56

METHOD - Blackberry, vanilla, mocha. Napa Valley, 2019 Cabernet Sauvignon 20/76

LES POUCHES - Aromatic & savory, blackberry, spice. Loire Valley FR, 2021 Cabernet Franc 10/36

PINK & ORANGE

BONNY DOON "VIN GRIS DE CIGARE" - White cherry, lemon, vanilla.Central Coast CA, 2022 Rosé 10/36

CONTATTO - Orange, apricot nectar, lemonade. Vinho Verde Portugal, 2022 Avesso 13/44

CHARLES ROUX - Crisp, pear, apple. France, Brut, Blanc de Blanc 10/36

CORVEZZO ORGANIC PROSECCO ROSÉ - Strawberry, vanilla cream, baking spice. Italy, Prosecco, Brut Rosé 10/36

MOUTARD GRANDE CUVEE CHAMPAGNE- Lemon tart, brioche, baked apple. France, Brut, Blanc de Noir BTL/72

BUBBLES

CHARLES ROUX - Crisp, pear, apple. France, Brut, Blanc de Blanc 10/36

CORVEZZO ORGANIC PROSECCO ROSÉ - Strawberry, vanilla cream, baking spice. Italy, Prosecco, Brut Rosé 10/36

MOUTARD GRANDE CUVEE CHAMPAGNE - Lemon tart, brioche, baked apple. France, Brut, Blanc de Noir BTL/72

BEER

TIO OSOS
Uncle Bears, Mexican Lager, 4.8% | 6

VIVILI HAZE
Uncle Bears, Hazy IPA, 6.4% |9

BARLEY HOUND LAGER
Wren House Brew, American Lager, 4.6% |8

BLUEBERRY SPACESHIP BOX
Superstition Meadery, Cider, 5.5% | 10 (10oz)

FULL MOON BELGIUM
Mudshark Brewing, White Ale, 8.5% | 7

OAK CREEK NUT BROWN ALE
Oak Creek Brewing, American Brown Ale, 5.5% | 7

LOST VIKING PORTER
O.H.S.O Brewing, 7.6%, Baltic Porter | 9

COCKTAIL

DOG FATHER
Bourbon, Banane Liqueur, Chocolate Bitters, Orange Peel | 13

SPARKLING DAWN
Chareau, Cranberry, Bubbles, Lime, Simple, Rosemary Sprig | 13

GOLDEN HARVEST
Bourbon, Maple, Lemon, Orange Bitters | 13

THE CORTEZ COFFEE
Irish Whiskey, Amaro Nonino, Coffee Liqueur, Brown Sugar, Salted Maple Foam | 13

RUM APPLE CIDER
Spiced Rum, Warm Honeycrisp Apple Cider | 13

LIVE/WORK
Vodka, Aperol, Lemon, Simple | 13

POETS DREAM
Gin, Benedictine, Dry Vermouth, Orange Bitters | 13