



STARTERS

HALIBUT FISH TACOS 19
2 Battered Halibut Tacos; Lettuce, Corn Salsa and Lime Aioli.

MADDY’S GRILLED PORTOBELLO TACOS 14
Grilled and Marinated Portobello Mushrooms with Coleslaw, Pickled Red Onions, Guacamole and Fresh Cilantro.

BARLEY STATION HALF SIZE NACHOS 16
Housemade Corn Tortilla Chips, Cheese, Tomatoes, Olives, Green Onions and Jalapeños; served with Salsa and Sour Cream on the side.
+ Cajun Chicken (\$3) + Chorizo (\$4) + Guacamole (\$2)

MALAYSIAN CURRY PRAWNS 17
Sautéed Prawns with a housemade Malaysian Red Curry Sauce; garnished with Pickled Onions and Arugula; served with Naan Bread.

SPICED GRILLED PRAWNS & WATERMELON 14
Watermelon drizzled with Spicy Chili Oil; topped with Feta, Honey, Green Onions and Cajun Prawns.

CHICKEN TENDERS & FRIES 16
Served with Honey Mustard.

DRY RIBS 17
Tossed in Coarse Salt and Pepper; served with a Lemon.

CALAMARI 17
Floured and seasoned; served with Pickled Onions, housemade Tzatziki and a Lemon.

THE WING STATION 18
Lightly breaded with Rice Flour! Shuswap Rub, Teriyaki, Forty Creek & Haskap BBQ, Station Sauce, Honey Hot, Frank’s Hot, Tongue Ripper, Honey Garlic, Hoisin Sesame, Sweet Chili, Salt and Pepper.

Wing Night Wednesday (starting at 4:00pm)

BEER BATTERED PICKLES 13
Housemade; served with a Lime Aioli.

SPINACH & ARTICHOKE DIP 19
Housemade, served with Naan Bread and Tortilla Chips.

CAULIFLOWER BITES 16
Drizzled with a Sweet Chili Sauce; garnished with Green Onions and Sesame Seeds.

WARM OLIVES & HALLOUMI 16
Grilled Halloumi Cheese over Tahini Sauce, Sundried Tomatoes, Warm Olives, Tzatziki and Garlic Naan Bread.

KIMCHI GYOZAS 14
Kimchi Pork Dumplings; served with a Hoisin Sesame Sauce, Green Onions and sesame seeds.

BASKET 9
Yam Fries or Lattice Fries or Onion Rings.

FLATBREADS

Try them on a Cauliflower Crust (\$4)

CHICKEN CARBONARA FLATBREAD 19
Alfredo Sauce, Cajun Chicken, Bacon, Tomatoes, Arugula and Balsamic Drizzle.

MEDITERRANEAN FLATBREAD 19
Pesto, Sundried Tomatoes, Kalamata Olives, Spinach, Red Onions with Parmesan Cheese, Basil and Balsamic Drizzle.

SOUPS

SOUP OF THE DAY 16
Ask your server for today’s featured soup.

WALTER'S BEEF BARLEY SOUP 16
Fresh vegetables and our own Bushwacker Brown Ale; served with locally made Beer Bread.

NEW ENGLAND SEAFOOD CHOWDER 18
Simply the best Seafood Chowder around; served with a slice of our own Beer Bread.



SALADS

WILD SALMON SALAD 25
Cajun Salmon, Spinach, Cucumbers, Carrots, Strawberries, Red Onions, Feta Cheese, Candied Pecans and housemade Creamy Chive Dressing.

SANTA FE CHICKEN SALAD 24
Mixed Greens, Feta Cheese, Corn Salsa, Black Beans, Tomatoes with Seasoned Chicken and Crispy Tortilla Strips; served with Honey Herb Lime Vinaigrette and Guacamole.

HARISSA & DUKKAH SALAD 22
Grilled Pineapple, Sundried Tomatoes, Beets, Ninja Radish, Red Onions, Pumpkin Seeds on Mixed Greens with housemade Harissa Dressing and Dukkah Sprinkle.

BOWLS

Add Marinated Portobello Mushrooms (\$5)

POWER BOWL 23
Arugula, Mixed Greens, Quinoa, Carrots, Beets, Cashews, Feta, Apples, Roasted Chickpeas and housemade Tahini Dressing.

GREEK CHICKEN RICE BOWL 24
Marinated Chicken, Mixed Greens, Cucumbers, Peppers, Sundried Tomatoes, Red Onions, Feta, Kalamata Olives, Tzatziki and Greek Dressing; served over Rice.

CASS’S TERIYAKI RICE BOWL 24
Marinated Chicken, Mixed Greens, Shredded Carrots, Cucumbers, Peppers, Red Onions, Quinoa and cashews; served over Rice with Teriyaki drizzled on top.

SANDWICHES

BEEF DIP SUPREME

Slow Roasted Beef, Sautéed Onions, Mushrooms, Swiss Cheese and Au Jus.

STEAK SANDWICH

6 oz. Certified Angus Beef Sirloin; served on Garlic Bread with Mushrooms and crispy Arugula on top.

KIMCHI REUBEN

Corned Beef, Kimchi, Sauerkraut, Swiss Cheese and Garlic Mayo on Grilled Rye Bread.

CHICKEN & APPLE QUESADILLA

Cajun Chicken, Sliced Apples, Crispy Bacon, Corn Salsa, Cheddar Cheese on a Sundried Tomato Tortilla.

CHICKEN GUACAMOLE SANDWICH

Marinated Chicken Breast, White Cheddar, Guacamole, Lettuce, Tomato, Garlic Mayo and Bacon on a Ciabbata Bun.

MIKI’S BERBERE SPICED CHICKEN SANDWICH

Marinated Chicken Breast, White Cheddar, Red Onions, Arugula, Peppers, Garlic Mayo and an aromatic, mildly spicy Berbere Ethiopian Sauce made with Chili, Garlic and Warm Spices; served on a Ciabbata Bun.

BURGERS

BARLEY STATION BEEF BURGER

100% Canadian Beef Patty, Bacon, White Cheddar, Garlic Mayo, Lettuce, Tomato, Red Onions; served on a Brioche Bun.

MUSHROOM SWISS BURGER

100% Canadian Beef Patty, Sautéed Mushrooms and Red Onions, Shredded Lettuce, Garlic Mayo and Swiss Cheese; served on a Brioche Bun.

TERIYAKI PINEAPPLE BURGER

100% Canadian Beef Patty with Teriyaki Grilled Pineapple, Garlic Mayo, Red Onions and Arugula; served on a Brioche Bun.

HASKAP BISON BURGER

Canadian Bison Patty with our Haskap & Forty Creek BBQ Sauce, Maple Bacon, Red Onions, Arugula, White Cheddar, Tomato, Garlic Mayo, Brioche Bun; Onion Ring on top.

MEDITERRANEAN CHICKEN BURGER

Marinated Chicken Breast, Halloumi Cheese, Pesto Mayo, Arugula, Red Onions and Apple; served on a Brioche Bun.

FRIED CHICKEN BURGER

Chicken Breast coated in housemade Dredge and deep fried; topped with Shredded Lettuce, Tomato, Red Onions and Chipotle Mayo; served on a Brioche Bun.

MOROCCAN LAMB BURGER

Mediterranean Spiced Lamb, Feta Cheese, Olives, Tomato, Red Onions, Cucumber, Lettuce and Tzatziki on Naan Bread.

HALIBUT BURGER

Poached in White Wine; served with Lettuce, Tomato, Pickled Red Onions and Lime Aioli; served on a Brioche Bun.

Beer Battered (\$1)

Please inform your server of any **allergies** prior to ordering.
If you are celiac or gluten sensitive,
ask your server for our **gluten-free menu**.



BARLEY FAVOURITES

23

SEAFOOD LINGUINE

26

24

Baby Shrimp, Scallops and Prawns in our housemade Alfredo Sauce; garnished with Tomatoes, Green Onions and Parmesan Cheese.

19

PESTO & PRAWN LINGUINE

26

Garlic Prawns, Spinach, Sundried Tomatoes, Kalamata Olives and Red Onions tossed in Garlic Pesto; served with Feta on top.

19

CAJUN CHICKEN PENNE

25

Chicken, Mushrooms, Red Onions and Peppers tossed in a creamy housemade Cajun Alfredo Sauce; topped with Green Onions, Tomatoes and Parmesan Cheese.

22

KUNG PAO CHICKEN

25

Chicken, Broccoli, Peppers, Mushrooms and Onions. Tossed with Oriental Noodles and Chef’s own Asian Sauce; topped with Green Onions and Cashews.

22

MALAYSIAN RED CURRY

Housemade Malaysian Red Curry Sauce, Broccoli, Arugula and Pickled Onions on a bed of Rice; served with Naan Bread and your choice of protein.

Halibut (\$31) Prawns (\$30) Chicken (\$26) Veggies (\$25)

CHICKEN SCHNITZEL

27

21

“Grillers Meats” housemade Chicken Schnitzel; served with Mashed Potatoes, Mushroom Gravy, Broccoli and Carrots.

SHORT RIB ENTREE

30

21

Braised Short Rib; served with Broccoli and Carrots over Garlic Mashed Potatoes, Rosemary Au Jus and topped with Crispy Carrot Tangles.

HALIBUT & CHIPS

1 piece 22 2 pieces 31

23

Lightly Beer Battered Halibut served with Fries, Tartar Sauce, Lemon and Coleslaw.

Sandwich + Burger Sides

- Fries
- Tossed Salad
- Caesar Salad
- Beef Barley Soup
- Soup of the Day
- Seafood Chowder (\$2)
- Yam Fries (\$3)
- Lattice Fries (\$3)
- Onion Rings (\$3)
- Poutine (\$5)
- ½ Fries ½ Salad (\$2)
- ½ Yam Fries ½ Salad (\$3)

Additions

- Cheese (\$2)
- Bacon (\$2)
- Tossed in Hot Sauce (\$1)
- Mushrooms (\$2)
- Chicken (\$6)
- Prawns (\$7)
- Tofu (\$6)
- Salmon (\$9)
- Garlic Toast (\$1)
- Gravy (\$2)

Substitutions

- Veggie Patty (\$1)
- Gluten-Free Bun (\$3)

Dressings

- Creamy Chive
- Haskap Vinaigrette
- Blue Cheese
- Honey Herb Lime
- Tahini
- Hoisin Sesame
- Ranch