

SOCIAL PLATES



Halibut Fish Tacos

Halibut lightly battered and served with lettuce, corn salsa and lime aioli in a soft taco shell. 13.50

Spinach and Artichoke Dip

A creamy blend of artichoke hearts, spinach, parmesan cheese, garlic, sour cream, mayo & spices in this house made dip. Served with tortilla chips and pita bread. 12.99

NEW Buffalo Chicken Tacos

Buffalo chicken, shredded lettuce, grated carrots, roasted corn, chipotle mayo and a cheddar cheese blend. 12.99

NEW Cheesy Garlic Pull Apart Bread

Cheesy garlic pull apart bread that's stuffed with fresh mozzarella and cheddar herb cheese, garlic, butter and chives. Served with olive oil & balsamic vinegar. 10.99

Spicy Chicken Vindaloo Flatbread

Thin crust flatbread, BC white cheddar, spicy Vindaloo chicken, Asian slaw, cilantro and sour cream. 12.99

NEW Peppadew Flatbread

Pesto, spinach, Kalamata Olives, tomatoes, Swiss cheese and peppadews, topped with basil and oregano. 12.99

Calamari

Lightly floured and seasoned, topped with red onion and served with tzatziki. 11.99

Pale Ale (not so dry) Dry Ribs

Moist & marinated in Sam McGuire's Pale Ale with a secret collection of spices. Tossed with coarse sea salt and pepper. 9.99

Barley Station Wings

Lightly breaded with rice flour so still gluten free! Salt & pepper, Station sauce, Franks hot sauce, Teriyaki, Honey Garlic, Poblano Chili Lime or Bushwacker BBQ sauce. 11.99

Beer Battered Pickles

Tasty dill pickles dipped in our house made beer batter. Served with a lime aioli on the side. 6.99

NEW Wicked Nacho Tracks

Spicy beef, jalapeno peppers, green onions, tomatoes, black olives and cheese piled high on lattice fries with honey mustard dip on the side. 12.99

NEW Tikki Island Shrimp

Tender shrimp uniquely seasoned and breaded in crushed wontons. Served with a sweet chili sauce. 10.50

Sautéed Oysters

Pan seared oysters hand breaded and seasoned with lemon, thyme and basil. Served with cocktail sauce on the side. 13.99

NEW Edamame Beans

Wok seared Edamame Beans tossed in sesame oil and garnished with a touch of fresh chili peppers and sea salt. 9.99

Please inform your server of any allergies prior to ordering. Tax extra.

SOUP AND SIDE SALAD

Side Caesar Salad

Enjoy our famous Caesar salad with Chef Walters own house made dressing
4.99

Side Greek Salad

Load up on veggies with our unbelievable Greek Salad 6.99

Add Pita Bread - 2.99

New England Seafood Chowder

A hearty bowl of the best seafood chowder anywhere. We've been told it is the "Best in the World"

Cup with Crackers - 4.99 Bowl served with Beer Bread - 9.99

Side Tossed Salad

West Coast Greens and Asian slaw topped with tomatoes and cucumbers. Choose one of our house made dressings 4.99

The Station's own Beef Barley Soup

Made with fresh vegetables and our own Bushwacker Brown Ale

Cup with Crackers - 3.99 Bowl served with Beer Bread - 8.99

Feature Soup of the Day

Ask your server for today's home made feature soup.

Cup with Crackers - 3.99 Bowl served with Beer Bread - 8.99

Add chicken or shrimp to your salad - 4.25

** Beer Bread is made with spent grain from the Brewery and our Bushwacker Brown Ale.
Baked for us by the Blue Canoe Bakery

Please inform your server of any allergies prior to ordering. Tax extra.

FEATURE SALADS

Cajun Spiced Wild Salmon & Spinach Salad

Spinach, red onion, strawberries, feta cheese & pecans with house filleted wild salmon dusted with Cajun spice. Served with a house made creamy chive dressing on the side. Served with garlic bread. 16.99

Asian Prawn Salad

Prawn tossed in our ginger- soy sauce is mixed with West Coast greens, cucumber, mandarin oranges, almonds & crunchy Asian noodles. Served with a ginger- soy dressing on the side. 15.99

Santa Fe Chicken Salad

Organic mixed greens, feta cheese, corn, black beans, guacamole, tomatoes, and cajun spiced 100% natural chicken served with a honey herb & lime dressing on the side. Served with tortilla chips on top. 15.99

Barley Station Glory Bowl

Quinoa, grated carrots, grated beets, chickpeas, feta and roasted almonds served over spinach with a house made tangy Tahini dressing served on the side. Served with garlic bread. 15.99

Hot Chicken Caesar Salad

Stir fried vegetables and chicken sautéed in teriyaki sauce and placed on top of a Caesar salad. Served with our beer bread. 14.99

Most salads pair well with a lighter tasting beer. Try our award winning Station House Blonde or to add a little citrus flavor to the salad try the Talking Dog Wit beer.



SIGNIFIES AN OCEAN WISE PRODUCT

Please inform your server of any allergies prior to ordering. Tax extra.

The Barley Station donates .25¢ from every Quesadilla sold to the Shuswap Hospital Foundation. To date we have donated \$2,500.00 to this worthwhile cause.

BARLEY SANDWICHES

Comes with a choice of fries, tossed salad, caesar salad or cup of soup.



Beef Dip Supreme

Tender, thinly sliced roast beef sautéed mushrooms, sautéed onions and melted Armstrong cheddar cheese layered on a fresh baguette. Served with hot Au Jus for dipping.

14.99

Souvlaki Chicken Wrap

Marinated garlic chicken, peppers, kalamata olives, cucumbers, red onions, tzatziki and feta. Served in a soft tortilla wrap. 13.99

The Best Kimchi Reuben

Corned beef with Kimchi, secret sauce and Armstrong Jalapeño Jack cheese served on marble rye bread. 14.99



Steak Sandwich

A 6 oz. Certified Angus Beef steak charbroiled and served with garlic toast and mushrooms. 15.99

Chicken & Apple Quesadilla

Chicken, apple, crisp bacon, corn salsa and cheddar/jack/mozza cheese. Served with Chipotle mayo on the side. 13.99

Marinated Grilled Chicken Guacamole Sandwich

Grilled chicken marinated with herbs and topped with Armstrong Mediterranean cheese, guacamole and bacon. Served on a baguette. 13.99

All of our chicken dishes are made with 100% natural chicken

Please inform your server of any allergies prior to ordering. Tax extra

STATION BURGERS

Comes with a choice of fries, tossed salad, caesar salad or cup of soup.



Classic Beef Burger

House made from Certified Angus Beef and our own special seasonings. Served with garlic mayo, relish, lettuce, tomato, onion and a pickle on top. 13.95

Add choice of cheese ~ Blue cheese, Armstrong cheddar, Jalapeño Jack or Mediterranean cheese ~1.25 Add sautéed mushrooms ~1.00 Add Bacon ~ 1.25



The Big Station Burger

Certified Angus Beef patty with chipotle mayo topped with pulled pork, crispy onion straws and Asian slaw. Served with crispy breaded onion rings on top. 14.99

NEW

Chili Ginger Jalapeno Chicken Burger

Grilled chicken tossed in our house made chili ginger sauce and served with lettuce, onion, jalapenos and bacon for a spicy treat. Messy but oh so good! 14.99



Halibut Burger

Grilled Halibut, lettuce, tomato, red onion, pickle and tartar sauce. 16.99

made from fresh Halibut cut right here

Moroccan Lamb Burger

Spiced with the flavors of the Mediterranean, this tasty lamb burger comes with feta cheese, olives, roasted red peppers, red onion, lettuce and tzatziki sauce served on fresh Naan bread. 14.99

VEGAN

Kat's Veggie Burger

Black beans, quinoa, roasted pecans, sautéed onions, our spice blend and just a touch of sriracha create an unbelievable medley of flavor in this vegetarian burger. Served with spinach, tomato, crispy onion straws and mustard. 14.99

Our Beef Burgers are made in house using only Certified Angus Beef

Please inform your server of any allergies prior to ordering. Tax extra

PASTAS & BOWLS

Seafood Fettuccine

Baby shrimp, real crab meat, scallops and prawns blended with fettuccine noodles in our house made Alfredo sauce and garnished with green onions and tomato. Served with garlic bread.

16.99

Suggested Beer - Talking Dog Wit

Chicken Burrito Bowl

Cajun chicken, black beans, sautéed peppers & onions, roasted corn, guacamole with shredded cheese and feta on top. Served over rice pilaf in a taco bowl. Salsa and sour cream on the side. 15.99

Suggested Beer - Canoe Creek Pilsner

Mushroom Ravioli Carbonara

Mushrooms, green peas, onions and bacon sautéed in a white wine garlic cream sauce. Tossed with mushroom stuffed ravioli and topped with green onions and parmesan cheese. Served with garlic toast. 15.99

Lobster Mac & Cheese

Cavatappi noodles in our creamy white cheddar cheese sauce with fresh lobster meat, peppadew peppers and bacon. Served with garlic bread. 15.99

Suggested Beer - Canoe Creek Pilsner

Panang Curry Chicken

Chicken, rice and vegetables tossed in a Panang curry sauce and served over butternut squash with Naan bread.

15.99

Suggested Beer - Station House Blonde Ale

Kung Pao Chicken

Chicken, broccoli, peppers and cashew nuts stir-fried with a delightful soy-ginger Teriyaki sauce and served over oriental noodles. Served with garlic bread. 15.99

Suggested Beer - Sam McGuire's Pale Ale will contrast the flavors while the Station House Blonde will compliment them.

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ENTRÉES

Fresh Halibut and Chips

We filet our own fresh Halibut right here and lightly coat it in our house made beer batter. Substitute soup or salad for your fries. 1 piece 14.99
2 piece 19.99

Pairs nicely with Talking Dog Wit Beer

Chicken Cordon Bleu

Hand made in house and lightly breaded oven roasted chicken breasts filled with black forest ham, cheese and topped with a creamy mushroom sauce. Served with vegetables and your choice of rice, fries or potatoes. 18.99

Suggested Beer - Bushwacker Brown Ale

Wally's Meat Loaf with Mushroom Gravy

Chef Walters homemade meatloaf topped with a delicious mushroom gravy. Served with vegetables and mashed potatoes. 16.99

Seafood Hot Pot

Salmon, shrimp, prawns, scallops and crab claws all simmering in a spicy chili and fennel tomato base broth and our own Wit beer. Served with our locally made beer bread. 19.50

Suggested Beer - Canoe Creek Pilsner

Baby Back Pork Ribs

Tender pork ribs with choice of Bushwacker BBQ, Teriyaki or Honey Garlic Sauce. Served with vegetables and your choice of rice, fries or potatoes. 18.99

Perogies and Bratwurst

Locally sourced Bratwurst marinated with peppers and onions in our Bushwacker brown beer. Served with sour cream and grainy mustard on the side. 16.99

Suggested Beer - Sam McGuire's Pale Ale or try our Bushwacker Brown Ale



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