

EST.



2016

BARN



HANDS | \$14

All sandwiches come with choice of side

SMOKED PIG

BBQ shoulder, barn sauce, pickles, slaw, brioche roll

SHROOM & CHEESE

Local mushrooms, fresh herb goat cheese, spinach, balsamic, brioche

BEEF SHORTIE

Soy-ginger short ribs, pickled carrot slaw, sriracha mayo, ciabatta

TARRAGON TURKEY

Roasted turkey, tarragon aioli, bacon, provolone, tomato pesto, romaine, rye

BACON & CHEDDAR

Caramelized onions, lettuce, tomato, mayo, brioche

GARDEN HERB GRILLED CHEESE

Roasted tomatoes, pesto, cheddar, goat cheese, brioche

BARN-BQ-NACHOS

Smoked pig, pickled jalapeños, aged manchego, heirloom tomatoes with barn dusted sour cream

BARN DOG

Two chili cheese dogs, shaved celery, grilled shallot aioli, pickled mustard seeds, pretzel roll

BAR SNACKS | \$5



SWEET AND SEXY NUTS

Sugar & spice

BARN BEEF JERKY

Sweet salty meat

KETTLE CHIPS & DIP

Horseradish & onion

FORK | \$10



ROMAINE

Parmesan emulsion, croutons, lemon zest, white anchovies

SPRING MIX

Goat cheese, walnuts, strawberries, lemonade vinaigrette

ROASTED CAULIFLOWER

Pickled vegetables, brown butter vinaigrette, cashews, pea tendrils

SMOKED SALMON

Spinach, pickled shallots, crispy capers, creamy lemon dill

SPOON | \$8



ALLIUM SOUP

Yukon gold potatoes, parmesan

BEER & CHEDDAR SOUP

BBQ pork, croutons, pickle relish

SIDES



SMOKED POTATO SALAD
COLESLAW
MIXED GREENS SALAD
KETTLE CHIPS

SWEETS | \$8



BUTTERMILK PIE

Candied pecans

BLACKBERRY TART

Whipped lemon mascarpone cream

PEANUT BUTTER BROWNIE

Salted caramel





BEER



BOTTLE

Left Hand Nitro Milk Stout
Weiherstephan
Avery White Rascal
Austin East Ciders Honey Apple
Sixpoint Resin
Anderson Valley
Bell's Expedition Stout
Reissdorf Koelsch 16.9oz
La Chouffe
St. Bernards Abt 12
Flying Dog Raging Bitch
Triple Karmeliet
Jever Pilsner
Duchesse De Bourgogne
New Holland's Dragon Milk
Ithaca Flower Power
Weyerbacher Merry Blithering Idiot
Schenkeria Märzen
Troegs Perpetual
Sam Smith Chocolate Stout
Neshaminy Creek Highwater
Saison Dupont
Caldera
Kasteel Rogue
Ballast Point
Westmalle
AleSmith Nautical Nut Brown
Stella

ABV%

6% Milk Stout
5.1% Munich Helles Lager
5.6% Witbier
5.2% Cider
9.1% Double IPA
4.2% Gose
10.5% Russian Imperial Stout
4.8% Kolsch
8% Belgian Strong Dark
10% Quad
8.3% Belgian IPA
8.4% Triple
4.9% Pilsner
6.2% Flanders Red
11% Imperial Stout
7.5% IPA
11.1% Barley Wine
5.4% Rauchbier
7.5% IPA
5% Chocolate Stout
5.2% Hefeweizen
6.5% Saison
5.5% Pale Ale
8% Fruit
7-10% IPA
7% Dubbel
5% Nut Brown
5.2% Pale Lager

COCKTAILS



| | | | |
|-------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------------------------------------------------------------------------------|-----------|
| HayMaker | 9 | Barn Burner | 9 |
| <i>Vodka, Canton, Lemon, Cucumber, Witbier</i> | | <i>Bloody Mary with H&B Award Winning Roasted Garlic Infused Vodka, Barn Dust Rim, Blue Cheese Stuffed Olives & Bacon</i> | |
| Honey Bee | 9 | Apple Pie Moscow Mule | 10 |
| <i>Gin, Elderflower Liqueur, Lemon, Honey, Lemon Bitters</i> | | <i>Ginger beer, Apple Vodka, Apple Cider, Cinnamon Stick</i> | |
| Roosters Tail | 10 | Stallion | 12 |
| <i>Rye Whiskey, Amerino Cherry & Orange muddle, Black Walnut Bitters, Orange rind</i> | | <i>Woodford reserve, Spiced Cherry Bourbon Barrel Aged Bitters, Amarena Cherry</i> | |
| The Hacienda | 9 | | |
| <i>Tequila, Cointreau, Orange Juice, Fresh Lime Juice, Agave, Orange Bitters</i> | | | |

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BARN



WINE



SPARKLING

Moletto Prosecco

GLASS
BOTTLE

\$

\$

10

WHITE

Pinot Grigio, Della Scala, Veneto Crisp

Crisp Acidity with ripe white peach and melon

8

27

Riesling, Pacific Oasis, Columbia Valley, Wash.

2013 | Aromas of honeysuckle and melon with flavors of green apple

8

28

Sauvignon Blanc, Nobilo Fall Harvest, Marlborough, NZ

2015 | Racy pink grapefruit, gooseberry and mouthwatering acidity

9

29

Chardonnay, 10 Span, Central Coast, Calif.

2014 | Supple layers of peach, melon and nectarine. Subtle oak spice

8

27

Chardonnay, Hidden Crush, Calif.

2014 | Ripe peach and apple with toasty vanilla oak spice

31

Chardonnay, Cadet D'Oc, Fr.

2011 | Pure fruit expression of Chardonnay with minerality and richness

27

Chardonnay, H3 Columbia Crest, Wash.

2014 | French oak barrels add vanilla and spice to the ripe apple, peach and pear

35

Mascato, Costal Ridge

2013 | Dry and pleasantly tart with savory flavors of oranges, honey and vanilla

7

26

RED

Pinot Noir, Santa Carolina, Chile

2014 | Black cherry and cola with lingering earthy finish

32

Pinot Noir, Harlow Ridge, Lodi

2013 | Raspberry and rich dark fruit with hints of black pepper spice

9

29

Merlot, Hogue, Columbia Valley, Wash.

2014 | Ripe plum and black currant with toasty oak spice and luxurious finish

10

34

Malbec, Tinto Negra, Mendoza, Argentina

2014 | Black fruit, ripe plum and hints of coffee aromas

9

29

Zinfandel, Healdsburg Ranches, Calif.

Rich and robust with wild berry and spice

33

Red Blend, 14 Hands "stampede", Columbia Valley, Wash.

Syrah, Merlot, Viognier, Cabernet Sauvignon, and Mourvedre

31

Cabernet Sauvignon, Concannon Founders, Paso Robles

2013 | Black cherry, cassis and espresso bean

9

30

Cabernet Sauvignon, Tom Gore, Calif.

2013 | Aromas of currant and plum with hints of mocha and coffee

33

Cabernet Sauvignon, Justin, Paso Robles

2013 | Powerful and elegant with ripe black cherry and baked fruits

57

Sandeman Tawny Port

Aromas of vanilla and dried fruits, raisins and hazelnuts

9