

SHARE PLATES

Calamari

Lightly floured and seasoned. Topped with red onion and served with tzatziki. 10.95

Suggested Beer - Station House Blonde Ale

Spinach and Artichoke Dip with Padano Cheese

A creamy blend of artichoke hearts, spinach, Padano cheese, garlic, sour cream, mayo & spices. Served with tortilla chips and pita bread. 10.95

Suggested Beer - Bushwacker Brown Ale

Barley Station Nachos

Crisp tortilla chips loaded with a blend of cheeses, ripe tomatoes, black olives, green onions, and jalapenos....14.95 Served with fresh salsa and sour cream.

Add spicy beef...2.95 Add Guacamole...1.75

Suggested Beer - Canoe Creek Pilsner



Sautéed Oysters

Pan seared oysters breaded and seasoned with lemon, thyme, and basil served with a tasty oyster seafood sauce. 11.95
(May be served as an entrée for 15.95)

Halibut Fish Taco's

Fresh halibut lightly battered and served with shredded lettuce, corn salsa and lime dressing in a soft taco shell. 9.95

Suggested Beer - Sam McGuire's Pale Ale



AN OCEANWISE PRODUCT

Pale Ale Dry Ribs

Marinated in our award winning Pale Ale with a secret collection of flavors and spices.

Tossed with coarse salt & pepper. Simply the best ribs found anywhere. 8.95

Suggested Beer - Sam McGuire's Pale Ale

Barley Station Wings

Delicious chicken wings with your choice of salt & pepper, station sauce, Louisiana hot, or honey garlic sauce. 10.95 Baked with our Chef's special secret sauce - add 1.00

Suggested Beer - Hot - Pale Ale / Mild - Blonde Ale

Steamed Edamame Beans

Wok seared Edamame Beans tossed in sesame oil and garnished with a touch of fresh chili peppers. 6.95

Suggested Beer - Canoe Creek Pilsner

Yam Fries

Delicious Yam Fries served with our house made chipotle sauce. 6.95

Chicken Lettuce Wraps

These lettuce wraps are full of flavor with chicken breast, red peppers, onions and oriental noodles. 9.95

Suggested Beer - Talking Dog Wit

Spicy Chicken Bites in a Sweet Chili Sauce

Breaded chicken breast filet, seared and tossed in a sweet Thai chili sauce with sesame seeds on top. Served on a bed of crunchy Asian noodles. 8.95

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 dressing
4.95

Side Greek Salad

Load up on Veggies with our unbelievable Greek Salad. 5.95
Add pita and tzatziki - 3.95

The Station's own Beef Barley Soup

Made with fresh vegetables and our own English style Brown Ale.

Cup / Crackers -3.95 Bowl / Beer Bread 6.95

Add chicken or shrimp
to your salad for only 3.95

Side Tossed Salad

West Coast Greens and Asian coleslaw topped with tomatoes and cucumbers. Choose one of our house made dressings 4.95

New England Seafood Chowder

A bowl of the best Seafood Chowder you'll ever tempt your mouth with. We've been told it's the "Best in the World".

Cup / Crackers - 4.95 Bowl / Beer Bread 7.95

Feature Soup

Ask your server about our homemade feature soup.

Cup / Crackers - 3.95 Bowl / Beer Bread 6.95

*** Our Beer Bread is made fresh by Al & Sandy at the Blue Canoe Bakery (across the highway) using the spent grain from our brewery and our freshly brewed Station House Blonde Ale.*



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

FEATURE SALADS

Herbal Magic
WEIGHT LOSS & NUTRITION CENTRES

Greek Salad

Fresh tomatoes, peppers, cucumbers, black olives, and onions tossed in a Greek dressing with feta cheese. Served with pita and tzatziki sauce. 12.95

Herb Marinated Grilled Chicken Breast and West Coast Greens

West Coast Salad, roasted cherry tomatoes, fresh mango, toasted pumpkin seeds and sunflower sprouts with grilled marinated chicken breast served with a honey lime dressing. 13.95

Spinach, Wild Salmon, Strawberry, & Spiced Pecan Salad

Spinach, red onion, strawberries, feta cheese, & spiced pecans with Baja blackened wild salmon & a creamy chive dressing. 15.95

Hot Chicken Caesar Salad
Stir fried vegetables and chicken sautéed in oyster sauce and placed on top of a Caesar salad. 12.95

Santa Fe Chicken Salad

Mixed greens, feta, corn, blackbeans, quacamole and cajun chicken served with crisp tortilla chips and a light rice oil and lime dressing. 13.95

Crisp, refreshing beers are the best way to start a meal. Lighter wheat (Wit) beers can be a perfect match for salads.

Try a sample pack of our beer and discover for yourself which beer goes best with each salad.



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Herbal Magic Friendly
WEIGHT LOSS & NUTRITION CENTRES

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BARLEY SANDWICHES

Choice of homecut fries, Caesar salad, Garden salad, or a cup of soup.



Beef Dip Supreme
Tender, thinly sliced Certified Angus Beef, sautéed onions, mushrooms, and melted white cheddar cheese layered on a fresh bun. Served with Au Jus for dipping. 12.95

Suggested Beer - Sam McGuire's Pale Ale

Marinated Grilled Chicken Avocado Sandwich
Herb marinated and grilled chicken breast with BC smoke house cheddar, topped with sliced avocado and bacon. Served on a baguette. 12.95

Suggested Beer - Canoe Creek Pilsner



Certified Angus Steak Sandwich
A 6 oz. Certified Angus Sirloin steak charbroiled to your liking. Served on garlic focaccia bread and topped with sautéed mushrooms. 13.95

Suggested Beer - Station House Blonde



Fresh Halibut and Chips
We filet our own fresh halibut right here and lightly batter it in our own beer batter. Lightly deep fried to a golden brown. Our best seller.
1 piece - 12.95 2 piece - 15.95

Suggested Beer - Our Bushwacker Brown Ale is a great way to enjoy the full flavored taste of our premium steaks

Portabello Mushroom & Brie Chicken Sandwich
Herb seasoned chicken breast, pesto aioli, spinach, roasted portabello mushrooms & onions topped with brie cheese. Served on a baguette.
12.95

Suggested Beer - Talking Dog Wit or Station House Blonde Ale

Pulled Pork Slider

3 mini pulled pork sliders made with tender slow roasted pork in a tangy BBQ sauce. Served with Yam fries and a chipotle aioli sauce. 10.95

Suggested Beer - Station House Blonde Ale

Why Beer Glasses matter - Proper glassware shows off the color, supports the head, and focuses the aroma of beer for the best possible tasting experience.



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CERTIFIED ANGUS BEEF

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

STATION BURGERS

Choice of homecut fries, Caesar salad, Garden salad, or a cup of soup.

Applewood Cheddar Bacon Chicken Burger

A grilled chicken breast served with Applewood cheddar, cheese, bacon, lettuce, tomato, & mayo. 12.95

Suggested Beer - Canoe Creek Pilsner



Pepper Cheddar Bacon Beef Burger

Made from lean Certified Angus Beef and our own special seasonings. Served with Pacific Pepper cheese, bacon, garlic mayo, relish, lettuce, tomato, and onion. 12.95

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



Halibut Burger

A lightly seared fresh Halibut filet with melted BC white cheddar, lettuce, tomato, and tartar sauce. 14.95

Suggested Beer - Talking Dog Wit



Portabello Mushroom Veggie Burger

This vegetarian burger has grilled red pepper, zucchini and onion served on top of a charbroiled Portabello mushroom. Topped with Pacific Pepper cheese, pesto mayo, lettuce, and tomato. 12.95

Suggested Beer - Station House Blonde Ale



Spicy Blue Cheese Beef Burger

Certified Angus beef, caramelized onions, blue cheese, whole grain mustard lettuce, and tomato. 12.95

According to a diary entry from a passenger on the Mayflower, the pilgrims made their landing at Plymouth Rock, rather than continue to their destination in Virginia, due to lack of beer.

Spicy Buffalo Chicken Burger

Lightly breaded chicken breast tossed in a spicy buffalo sauce and served with chipotle mayo, lettuce, and tomato. 12.95



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PASTAS & STIRFRY'S

Veggie → Sundried Tomato and Basil Pesto
Fettuccine

A nice light pasta with baby spinach, roasted red peppers, sun dried tomato, feta, and black olives tossed in extra virgin olive oil and garnished with fresh basil pesto. 13.95

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

Chicken Pesto Tortellini

Sautéed chicken blended with Padano cheese, a creamy Pesto sauce and served over top of tricolor cheese tortellini.

14.95

Pesto contains strong olive oil, herbal and nutty flavors so you are going to need a full flavor, hoppy beer to cut through those strong flavors. Sam McGuire's Pale Ale has the hop bitterness to lift those heavy flavors right onto your palate.

Veggie → Roasted Tomato, Spinach and
Artichoke Fettuccine.
Roasted tomato sauce, garlic, with sautéed spinach and artichoke hearts create a wonderful taste sensation. 12.95

Suggested Beer - Canoe Creek Pilsner

Cajun Chicken Penne

Cajun chicken, sautéed mushrooms, red onions, red and green peppers tossed in a creamy white wine sauce topped with green onion, tomato, and padano cheese.

14.95

Suggested Beer - Canoe Creek Pilsner

Sweet Pineapple Curry Chicken Stir Fry

Tender chicken morsels and fresh vegetables sautéed in a delightful sweet pineapple curry sauce served over your choice of rice or noodles. 13.95

Suggested Beer - Station House Blonde Ale

Seafood Fettuccine

Baby shrimp, real crab meat, scallops, and prawns blended with fettuccine in our own creamy Alfredo sauce. 15.95

This delightful sauce is very flavorful and creamy. The Station House Blonde Ale or Sam McGuire's Pale Ale both have the flavor to match the sauce's intensity bite for bite.

Quote - Beer is proof that God loves us and wants us to be happy.
Benjamin Franklin

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

ENTRÉES

Served with fresh seasonal vegetables and your choice of rice pilaf or baked potato. Au Gratin or mashed potatoes after 5p.m.

Pale Ale Pork Loin

Marinated in our own freshly brewed Pale Ale beer and mixed with garlic, soya sauce, ginger, pineapple juice, and papaya. Glazed with a Thai sauce & broiled to perfection.

15.95

Suggested Beer - Canoe Creek Pilsner



8oz Fresh Certified Angus Beef Sirloin Steak

8oz Sirloin steak seasoned and charbroiled to your liking. Choose either sautéed mushrooms or our own peppercorn sauce. 18.95

Suggested Beer - Bushwacker Brown Ale



Caribbean Jerked Meatballs

Meatballs, peppers, onions, tomatos and grape jelly in a hot and spicy Caribbean Jerk sauce. We're talking spicy! Served over rice.

14.95

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

Herb Encrusted Chicken with Pesto

Chicken breast lightly breaded with herb seasonings, pan seared and topped with a creamy pesto sauce. 16.95

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

Baby Back Ribs

Tender slow cooked baby back ribs cooked in our own Brown Ale. Choose from our own Bushwacker Brown Ale BBQ sauce or honey garlic. 18.95

Suggested Beer - Canoe Creek Pilsner



Filet of Halibut

A fresh filet of Halibut baked in our chefs own delightful lemon dill sauce and served with baby shrimp. 18.95

Suggested Beer - Station House Blonde Ale

Herbal Magic
WEIGHT LOSS & NUTRITION CENTRES



Roasted Sundried Tomato Salmon

Roasted sundried tomatos, olive oil, and garlic served on top of fresh grilled wild salmon. Your choice of potato or rice pilaf. 18.95

Suggested Beer - Talking Dog Wit

Pacific Chicken

Lightly breaded and seasoned chicken breast filled with baby shrimp, real Dungeness crabmeat, and cream cheese. Oven baked and topped with hollandaise sauce. 16.95

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

These are suggested pairings. Don't be afraid to try new things out and seek new possibilities. The best pairings have yet to be discovered. And remember, beer is a pleasurable experience, so enjoy yourself.



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CERTIFIED ANGUS BEEF

Herbal Magic
WEIGHT LOSS & NUTRITION CENTRES

Friendly

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