

APPETIZERS

Calamari

Lightly floured and seasoned. Topped with red onion and served with tzatziki. 11.95

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 in this house made dip. Served with tortilla chips and pita bread. 11.95

Suggested Beer - Talking Dog Wit

Lettuce Wraps

Mushrooms, peppers, & onions tossed in a house made spicy Thai sauce with Asian noodles. 9.95
Add chicken 3.95



Halibut Fish Taco's

House filleted Halibut lightly battered and served with lettuce, corn salsa and house made lime dressing in a soft taco shell 10.95

Suggested Beer - Canoe Creek Pilsner

Olive & Peppadew Flatbread

Pesto, olive oil, baby spinach, kalamata olives, hot & sweet Peppadew peppers, and sliced tomatoes, all smothered with Swiss cheese and topped with oregano and basil. 11.95, or add spicy Italian sausage 13.95

Suggested Beer - Canoe Creek Pilsner



Mussels and Beer Bread

Atlantic Mussels steamed in our own Wit beer then sautéed in tomato sauce, garlic butter and served with our own locally made Beer Bread 10.95

Pairs nicely with Talking Dog Wit Beer

Yam Fries 7.95 Regular Fries 4.50



AN OCEAN WISE PRODUCT

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

Pale Ale Dry Ribs

Marinated in our award winning Pale Ale with a secret collection of flavors and spices. Tossed with coarse sea salt and 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, honey garlic or house made chili lime. 10.95

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

Barley Station Nachos

Crisp tortilla chips loaded with a blend of cheeses, ripe tomatoes, black olives, green onions, and jalapenos. Served with fresh salsa and sour cream. 14.95 Add spicy beef 2.95
Add Guacamole 1.75

Beer Battered Pickles

Tasty dill pickles dipped in our own house made beer batter. Served with a lime aioli sauce. 4.99

Suggested Beer - Talking Dog Wit



Salmon Cakes

Wild Salmon, dijon mustard, dill, green onions and garlic blended together for an explosion of flavour. Served with a house made lime aioli dip. 8.95

Jalopeno Popcorn Shrimp

Jalopeno popcorn shrimp served with a spicy chili lime sauce. 8.95

Suggested Beer - Sam McGuire's Pale Ale

Steamed Edamame Beans

Wok seared Edamame Beans tossed in sesame oil and garnished with a touch of fresh chili peppers and sea salt. 7.95