



Hand-Crafted
Brews
 from around the world
 &
 Tasty
Pub Grub

“Quaintest thoughts,
 queerest fancies come to
 life and fade away. What
 care I how time advances;
 I am drinking ale today.”
 -Edgar Allan Poe

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

“You know you’re a
 homebrewer if...you’ve
 ever spent the afternoon
 in a hardware store
 staring in to space, trying
 to improve your wort
 chiller/fluid transfer.”
 ~Anonymous

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 Occidental, CA



STARTERS & SIDES

{ House Made Extras...\$50 } Add a side of Bleu Cheese or Ranch dressing to any appetizer.

{ Brew Wings... 1/2 Doz. \$6.00 or 1 Doz. \$10.00 }

Rosie's Organic wings fried up and sauteed with love in your choice of:

- {1} Original Hot: Spicy and mouth watering
- {2} Beer-B-Q: Smoky goodness, spiked with stout.
- {3} Garlic & Olive Oil: Mild and flavorful
- {3} Honey Ale: Sweet and sticky

{ Onion Rings... \$6.00 }

Thick, hand cut, and beer battered.

{ Hand Cut Fries... \$4.50 }

Hand cut and skin on, fried in 100% peanut oil, because they're better that way.

{ Blaukraut... \$4.00 }

German braised red cabbage made with apples, bacon, red wine, cinnamon and caraway seeds.

{ Deluxe Fries... 6.00 }

We start with our Hand Cut Fries, and awesomeness:

- {1} Garlic Fries: Fresh garlic, premium parm- what's not to love?
- {2} Brewhouse Fries: Applewood smoked bacon and sharp cheddar.
- {3} Flaming Lips Fries: So spicy and addicting, you'll need an IPA to put out the fire!

{ Sausages? Sausages!... \$6.00 }

Sliced Hawaiian-Portuguese sausage sauteed with butter and brandy, together with blaukraut and our mustard cream sauce.

{ Bavarian Soft Pretzel...\$4.50 }

Our homemade chewy, soft pretzel served warm with Inglehoffer Stone Ground Mustard.

SOUPS & SALADS

All salads are served with your choice of homemade dressings: Vinaigrette, Raspberry Vinaigrette, Bleu Cheese, or Ranch.

{ Soup of the Day... \$5.00 }

Always homemade, always delicious.

{ Strawberry Brie Salad... \$8.50 }

Sliced strawberries and baby spinach tossed in a raspberry vinaigrette dressing and topped with a lightly breaded and fried wedge of brie cheese...yeah summer!

{ House Greens Dinner Salad... \$7.00 }

The freshest, best organic greens, fruits and vegetables we can find. { Add bleu cheese crumbles... \$1.00 }

{ Add chicken, tri-tip, grilled snapper or vegan Bohemian Burger... \$4.00 }

{ Side Salad... \$5.00 }

The perfect little salad to accompany any meal.

{ Add bleu cheese crumbles... \$1.00 }

{ Chimay Pretzel Chicken Salad... \$11.00 }

Our signature Chimay Pretzel Chicken served warm over fresh organic greens and topped with mustard cream sauce.

{ The Tippy Shroomer... \$11.00 }

Grilled Tri-Tip and caramelized onions topped with mushroom wine sauce and served over fresh organic greens.

{ Add bleu cheese crumbles... \$1.00 }

SANDWICHES

All sandwiches are served with fries, cole slaw and pickles.

{ Upgrade to salad, cup of soup, flaming lips fries, garlic fries, brewhouse fries, or onion rings...\$2.00 }

{ Eric the Meatball King Sando... \$9.00 }

Homemade meatballs topped with pepernotta, and melted jack cheese on a toasted sourdough roll.

{ The Chris McGinn... \$9.00 }

Fresh red snapper, grilled and served with organic greens, tomato and our own remoulade on a herbed-onion bun.

{ Tri-Dip... \$11.00 }

Grilled and seasoned tri-tip with caramelized onions, served on a sour dough roll with a side of au jus for dipping.

{ The Ed Gleaner... \$9.00 }

Grilled chicken breast, Beer-B-Q sauce, caramelized onions, pepperjack cheese, tomato and organic greens served on a herbed-onion bun. { Add bacon... \$1.00 }

{ The Double H... \$9.00 }

Named for charismatic regular, HH. A Hawaiian-Portuguese sausage poached in *Moylan's Irish Style Red Ale*, then grilled with roasted red peppers, garlic, caramelized onions and grainy mustard on a sour dough roll.

BURGERS

Our 100% Angus beef burgers are served on a herbed-onion bun and come with fries, cole slaw and pickles. Substitute our homemade, organic, vegan Bohemian Burger for no additional charge. { Add bacon, caramelized onions or beer sauteed mushrooms... \$1.00 }

{ Upgrade to salad, cup of soup, flaming lips fries, garlic fries, brewhouse fries, or onion rings...\$2.00 }

{ The Occidental... \$8.50 } Our classic burger served with: your choice of cheese, tomato, and homemade pickle.

{ The Chris Woods Burger... \$9.50 }

Applewood smoked bacon, sharp cheddar, and our own Beer-B-Q sauce.

{ The Shroomer... \$9.50 } Topped with beer-sauteed mushrooms, and swiss cheese.

{ The Brewhouse... \$12.00 } For those with a big appetite, a double Occidental. Double beef, double cheese, double delicious!

ENTREES

{ Chimay Pretzel Chicken... \$12.00 }

One of Belgium's great beers form the base of this signature dish. Rolled in pretzels, cooked to perfection and topped with mustard cream sauce. Served with potatoes lyonnaise and sauteed vegetables.

{ Ratatouille & Israeli Couscous ... \$9.50 }

Eggplant, zucchini, yellow squash, bell peppers and tomatoes form the core of this dish. Served with large tender couscous, this dish is not only tasty it's also VEGAN!

{ Add chicken, tri-tip, grilled snapper or vegan Bohemian Burger... \$4.00 }

{ The Sonoma ... \$11.50 }

Two grilled Hawaiian-Portuguese sausages served with blaukraut, a homemade Bavarian soft pretzel and grainy mustard. Local and all-natural, from Willowside Meats.

{ Tri-Tip... \$15.00 } Our perfectly seasoned tri-tip topped with caramelized onions and mushroom wine sauce. Served with potatoes lyonnaise and sauteed vegetables.

{ Fish and Chips... \$9.50 } Fresh red snapper, beer battered and lightly fried. Served with french fries and cole slaw. { Upgrade to salad, cup of soup, flaming lips fries, garlic fries, brew fries or onion rings...\$2.00 }

{ Cottage Pie... \$9.50 }

Seasoned ground beef, English peas, carrots and onions cooked in Guinness, blanketed with homemade mashed potatoes, and baked in a ramekin. Served with sauteed vegetables.

{ Elbows & Cheese... \$7.50 } Sinfully cheesy, baked in a ramekin and topped with bread crumbs.