



SHAREABLES

CRISPY CAULIFLOWER

Cauliflower, General Tso Sauce, Sesame Seeds, Wonton Strips, Fresno Chilis, Peanuts, Scallions, Pickled Cucumber **\$16**

STABLE SPINACH DIP

Spinach Dip, Tortilla Chips **\$14**
With House-made Pita **\$16**

AHI POKE TOSTADAS

Ahi, Seaweed Salad, Red Onion, Cucumber, Avocado, Wonton Strips, Wasabi Aioli, Sriracha Aioli, Teriyaki Sauce, Fresno Chilis **\$17**

CHIPS & SALSA \$8

WINGS (6PC)

(One Sauce, One Dressing) Hot, Honey Hot, Buffalo Hot, Horseradish Hot, Tucson BBQ, Old Bay, General Tso, Lemon Pepper, Maple Bourbon, Garlic Parmesan **\$13**

CHICKEN STRIPS (3PC)

(One Sauce, One Dressing) Hot, Honey Hot, Buffalo Hot, Horseradish Hot, Tucson BBQ, Old Bay, General Tso, Lemon Pepper, Maple Bourbon, Garlic Parmesan **\$14**

SHRIMP CEVICHE*

Wild Shrimp, Pico de Gallo, Avocado, Cucumber, Lime Juice, House-made Chips **\$16**

BARNYARD NACHOS

Tortilla Chips, Cheese Sauce, Refried Beans, Shredded Cheese, Pico de Gallo, Hatch Chilis, Guacamole, Pickled Onion, Poblano Crema, Chili Aioli **\$15**

Add Chicken, Carne Asada or Pulled Pork **+\$6**

GREEN LIP MUSSELS

Mussels, White Wine, Garlic, Butter, Bacon, Blue Cheese, Garlic Bread **\$25**

FEATURED ENTREES

MAC & CHEESE

Bacon, Heirloom Cherry Tomatoes, Caramelized Onions, Panko Crust **\$13**
Add Chicken or Pulled Pork **+\$6**
Add Crab **+\$13**

FISH AND CHIPS*

Beer Battered Seasonal Fish, Pig Tail Fries, Summer Slaw, Tartar Sauce, Lemon Wedge **\$18**
Substitute Shrimp **(No Charge)**
Substitute Market Fish **(Additional Charge)**

BAJA SALMON BOWL

Cilantro Rice, Mixed Veggies, Avocado, Mango Salsa, Ancho Glazed Salmon **\$34**

CHEF'S FISH SPECIAL

Ask Server for Details

GRILLED FISH TACOS*

Seasonal Fish (Fried or Grilled), Choice of Corn or Flour Tortillas, Cabbage, Mango Salsa, Chili Aioli, Poblano Crema, Chips, Beans, Cheese Sauce, Salsa **\$18**
Substitute Shrimp **(No Charge)**
Substitute Market Fish **(Additional Charge)**

DOUBLE CUT PORK CHOP

Green Beans, Bacon, Red Onions, Cherry Tomatoes, Fingerling Potatoes, Maple Bourbon Glaze **\$30**

FILET

8oz Filet, Loaded Smashed Fingerling Potatoes, Brussels Sprouts, House Made Steak Sauce **\$42**

STEAK FRITES

12oz Rib Eye, Broccoli, Garlic Truffle Fries, House Made Steak Sauce **\$49**

BOARDS & BOWLS

YARD BOARD

Craft Sausage, Artisan Cheese, Dried Cranberries, Giardiniera Hot Peppers, Bacon Jam, Spicy Mustard, Mixed Olives, Roasted Garlic & Pine Nuts, Grilled Bread **\$30**

MEATBALL BOARD

Polenta, Meatballs, Mushroom Ragù, Parmesan Cheese, Giardiniera Hot Peppers, Pickled Onion, Rustico Bread **\$21**

HUMMUS BOARD

Hummus, Cucumbers, Carrots, Zucchini, Squash, Roasted Garlic Mix, Smoked Paprika, Feta **\$17**
Add Grilled Chicken or Carne Asada **+\$6**

CHEESE & JAM BOARD

Grilled Brie, Whipped Ricotta, Burrata, Apricot Jam, Fig Jam, Apple Jam, Jalapeño Honey, Garlic Cheese Bread **\$35**

TOMATO SOUP

Served with Grilled Cheese Dippers **\$10**

SEASONAL SOUP (Market Price)

COWBOY CHILI

Chili Beans, Poblano Crema, Chili Aioli, Shredded Cheese, Scallions, Frito Chips **\$10**

SIDES

Pig Tail Fries **\$4** • Garlic Fries **\$6** • Side Salad **\$6**

BARNYARD CRAFT PIZZA

BARNYARD COMBO

House Marinara, Fresh Mozzarella, Pepperoni, Sausage, Peperoncini, Portobello Mushrooms, Smoked Cheddar, Mixed Olives **\$20**

TANQUE VERDE BLISS

Cowboy Ranch, Fresh Mozzarella, Cheddar, Grilled Chicken, Applewood Bacon, Fresh Garlic, Red Onions, Portobello Mushrooms **\$17**

CRAFTHOUSE SPECIAL

Roasted Garlic Oil, Fresh Garlic, Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Balsamic Reduction **\$17**

BBQ PULLED PORK

BBQ Sauce, Fresh Mozzarella, Smoked Cheddar, Goat Cheese, Smoked Pulled Pork, Bacon, Red Onions, Bacon Jam, Jalapeños, Cilantro **\$19**

APPLE BRIE

Goat Cheese, Mozzarella, Bacon, Caramelized Onions, Apples, Brie, Apple Jam, Garlic Olive Oil **\$25**

MEATBALL

Meatball, Caramelized Onions, Red Bell Peppers, Cherry Peppers, Bacon, Parmesan **\$20**

BUILD YOUR OWN PIE \$13

Add Toppings \$1.50 Each

- Pepperoni
- Bacon
- Portobello Mushrooms +\$2.50
- Bell Peppers
- Red Onions
- Jalapeños
- Peperoncini
- Mixed Olives
- Pineapple
- Heirloom Tomatoes
- Fresh Basil
- Fresh Garlic
- Hatch Chilis
- Fresh Mozzarella
- Smoked Cheddar
- Goat Cheese
- Feta Cheese
- Jalapeño Sausage +\$3
- Meatballs +\$3
- Grilled Chicken +\$3

BURGERS & SANDWICHES

Substitute with Portobello Mushroom **+\$2.50**

🍷 BARN CLASSIC*

Angus Beef, Lettuce, Red Onion, Tomato, House-made Pickles, Cheddar Cheese, House Dressing, Artisan Bun **\$14**

Add Bacon **+\$2**

MEATBALL SUB

3 Meatballs, Red Sauce, Mozzarella Cheese, Parmesan Cheese, Basil **\$18**

THE 505*

Angus Beef, Hatch Chilis, Caramelized Onions, Pepper Jack, Avocado, Lettuce, Tomatoes, House-made Pickles, Chipotle Aioli, Artisan Bun **\$16**

🍷 THE BARNYARD CHICKEN

Grilled Chicken Breast, Bacon, Avocado, Havarti, Lettuce, Tomatoes, Red Onions, House-made Pickles, Cowboy Ranch **\$16**

AHI BLT*

Ahi, Arugula, Pickled Cucumbers, Avocado, Tomatoes, Teriyaki Sauce, Wasabi Aioli, Sriracha Aioli, Bacon, Artisan Bun **\$17**

FRENCH DIP SANDWICH*

Shaved Ribeye, Swiss Cheese, Hoagie Bun, Au Jus, Horseradish Cream Sauce **\$21**

PULLED PORK SANDWICH*

House-smoked Pork, BBQ Sauce, Chicharrones, House-made Pickles, Summer Slaw **\$14**

CRAB MELT

Hatch Chiles, Tomato, Avocado, Bacon, Cheddar Cheese, Lump Crab, Artisan Bread **\$19**

SALADS

CAESAR SALAD*

Romaine Hearts, Heirloom Tomatoes, Avocado, Grana Padano, Crispy Onions, Grilled Crouton, Caesar Dressing
Regular **\$10** | Barnyard **\$14**

🍷 CHICKEN, CRANBERRY, AND PINE NUTS SALAD

Spring Mix, Romaine, Cranberries, Red Onions, Apples, Grilled Chicken, Pine Nuts, Balsamic Vinaigrette
Regular **\$10** | Barnyard **\$16**

ROASTED BEET SALAD

Mixed Tender Greens, Roasted Beets, Red Onions, Mandarin Oranges, Honey Goat Cheese, Walnuts, Champagne Vinaigrette, Balsamic Reduction
Regular **\$10** | Barnyard **\$16**

CHINESE CHICKEN SALAD

Napa Cabbage, Mixed Peppers, Carrots, Snap Peas, Green Onions, Cilantro, Wontons, Mandarin Oranges, Asian Pickles, Chicken, Soy Ginger Vinaigrette
Regular **\$10** | Barnyard **\$17**

COBB SALAD

Spring Mix, Arugula, Gorgonzola Blue Cheese, Bacon, Egg, Cherry Tomatoes, Avocado, Red Onions, Cucumber, Chicken, Poppy Seed Dressing
Regular **\$10** | Barnyard **\$18**

CRAB LOUIE SALAD

Asparagus, Cherry Tomatoes, Egg, Cucumber, Olives, Red Onions Avocado, Lump Blue Crab, 1000 Island
Regular **\$16** | Barnyard **\$29**

THE BARNYARD BUILD-A-SALAD \$10

Includes Cucumber, Heirloom Tomato, Red Onions, Dressing Plus Cost Per Topping

LETTUCE (No Charge)

- Spring Mix
- Romaine Hearts
- Arugula
- Iceberg

CHEESE +\$2 Each

- Blue Cheese
- Goat Cheese
- Grana Padano
- Feta
- Smoked Cheddar

VEGGIE +\$1 Each

- Mixed Olives
- Apples
- Red Onion
- Bell Peppers
- Artichokes
- Peperoncini
- Zucchini
- Squash
- Cherry Tomatoes

PROTEIN

- Boiled Eggs +\$2
- Applewood Bacon +\$2
- Grilled Chicken +\$6
- Carne Asada +\$8
- Grilled Fish +\$10
- Shrimp +\$10
- Salmon +\$12
- Ahi +\$13

KIDS' MENU

Includes a Drink & Fries or Sliced Apples **\$10**
(Ages 12 & Under)

GRILLED CHEESE

CHICKEN TENDERS

MAC & CHEESE

SLIDERS

Add Cheese **+\$1**

CHEESE PIZZA

SWEETS

🍷 NEW YORK CHEESECAKE

New York Cheesecake, Strawberry Puree **\$9**

🍷 BROWNIE BLAST

Triple Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce, Caramel Sauce, Whipped Cream **\$9**

KEY LIME PIE

Raspberry Puree, Fresh Lime **\$9**

MUD PIE

Oreo Cookies, Reese's Cup Crumble, Snicker Crumble, Vanilla Ice Cream, Dulce de Leche Ice Cream, Chocolate Sauce **\$10**

SEASONAL DESSERT \$10



FOUNDING FAMILIES' FAVORITES

Executive Chef - AJ Mortazavi

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ALL PARTIES OF 8 OR MORE WILL RECEIVE AN AUTOMATIC GRATUITY OF 20% ADDED TO THEIR CHECK

A convenience charge of 3.49% will be added to all credit card transactions. Thank you for your understanding.