



## SHAREABLES

### CRISPY CAULIFLOWER

Cauliflower, General Tso Sauce, Sesame Seeds, Wonton Strips, Fresno Chilis, Peanuts, Scallions, Pickled Cucumber **\$17**

### STABLE SPINACH DIP

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

### AHI POKE STACK

Ahi, Seaweed Salad, Red Onion, Cucumber, Avocado, Wonton Strips, Wasabi Aioli, Sriracha Aioli, Teriyaki Sauce, Fresno Chilis **\$18**

### CHIPS & DIPS

Salsa Fresca, Queso Dip, Chorizo Beans, House-made Chips **\$15**

### WINGS (6PC)

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

### CHICKEN STRIPS (3PC)

(One Sauce, One Dressing) Hot, Honey 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 **\$17**

### BARNYARD NACHOS

Tortilla Chips, Cheese Sauce, Refried Beans, Shredded Cheese, Pico de Gallo, Hatch Chilis, Guacamole, Pickled Onion, Poblano Crema, Chili Aioli **\$16**  
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, Cherry Tomatoes, Caramelized Onions, Panko Crust **\$16**  
Add Chicken or Pulled Pork **+\$6**  
Add Crab **+\$13**

### 🍷 DOUBLE CUT PORK CHOP

Green Beans, Bacon, Red Onions, Cherry Tomatoes, Fingerling Potatoes, Maple Bourbon Glaze **\$32**

### FILET

Caramel Carrots, Roasted Garlic and Parmesan Whipped Potatoes, Broccolini, Red Wine Demi Gloss **\$43**

### STEAK FRITES

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

### BRAISED SHORT RIBS

Roasted Garlic and Parmesan Whipped Potatoes, Sauteed Spinach, Green Beans, Truffle Crusted Roma Tomatoes, Port Wine Gravy **\$35**

### FISH AND CHIPS\*

Beer Battered Seasonal Fish, Pig Tail Fries, Summer Slaw, Tartar Sauce, Lemon Wedge **\$19**  
Substitute Shrimp **(No Charge)**  
Substitute Market Fish **(Additional Charge)**

### BAJA SALMON BOWL

Cilantro Rice, Mixed Veggies, Avocado, Mango Salsa, Ancho Glazed Salmon **\$36**

### 🍷 SHRIMP & CRAB ENCHILADAS

Shrimp and Lump Crab, Mixed Cheeses, Chiltepin Cream Sauce, Chorizo Beans, Elote Fries **\$26**

### 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 **\$19**  
Substitute Shrimp **(No Charge)**  
Substitute Market Fish **(Additional Charge)**

### CHEF'S SPECIAL

Ask Server for Details

## BOARDS & BOWLS

### YARD BOARD

Craft Sausage, Artisan Cheese, Dried Cranberries, Giardiniera Hot Peppers, Bacon Jam, Spicy Mustard, Mixed Olives, Roasted Garlic & Pine Nuts, Dates, 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, House-made Pita **\$19**  
Add Grilled Chicken or Carne Asada **+\$6**

### CHEF'S CHARCUTERIE

Seasonal Fruits, Cheeses, Nuts, Cured Meats, Jams  
Ask Server for Details **(Market Price)**

### 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 **\$12**

## SIDES

Pig Tail Fries **\$4** • Garlic Fries **\$6** • Side Salad **\$6**  
Guacamole **\$5** • Queso Dip **\$5** • Chorizo Beans **\$5** • Salsa Fresca **\$5**

# BARNYARD CRAFT PIZZA

## BARNYARD COMBO

House Marinara, Fresh Mozzarella, Pepperoni, Sausage, Peperoncini, Portobello Mushrooms, Smoked Cheddar, Mixed Olives **\$21**

## TANQUE VERDE BLISS

Cowboy Ranch, Fresh Mozzarella, Cheddar, Grilled Chicken, Applewood Bacon, Fresh Garlic, Red Onions, Portobello Mushrooms **\$19**

## CRAFTHOUSE SPECIAL

Roasted Garlic Oil, Fresh Garlic, Cherry Tomatoes, Fresh Mozzarella, Fresh Basil, Balsamic Reduction **\$19**

## BBQ PULLED PORK

BBQ Sauce, Fresh Mozzarella, Smoked Cheddar, Goat Cheese, Smoked Pulled Pork, Bacon, Red Onions, Bacon Jam, Jalapeños, Cilantro **\$20**

## APPLE BRIE

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

## DETROIT HONEY HOT

Detroit Crust, Buffalo Mozzarella Cheese, Pepperoni, Ricotta, Honey Hot Drizzle **\$25**

## BUILD YOUR OWN PIE Regular **\$15** | Detroit **\$18**

Add Toppings \$1.50 Each

- Pepperoni
- Bacon
- Portobello Mushrooms +\$2.50
- Bell Peppers
- Red Onions
- Jalapeños
- Peperoncini
- Mixed Olives
- Pineapple
- Cherry Tomatoes
- Fresh Basil
- Fresh Garlic
- Hatch Chilis
- Fresh Mozzarella
- Smoked Cheddar
- Goat Cheese
- Feta Cheese
- Jalapeño Sausage +\$4
- Meatballs +\$4
- Grilled Chicken +\$4

# 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 **\$15**  
Add Bacon **+\$3**

## 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 **\$19**

## SHORT RIB FRENCH DIP\*

Braised Short Rib, Sauteed Mushrooms, Caramelized Onions, Hoagie Roll, Au Jus, Horseradish Cream Sauce **\$21**

## PULLED PORK SANDWICH\*

House-smoked Pork, BBQ Sauce, Chicharrones, House-made Pickles, Summer Slaw **\$15**

## CRAB MELT

Hatch Chiles, Tomato, Avocado, Bacon, Cheddar Cheese, Lump Crab, Artisan Bread **\$21**

# SALADS

## CAESAR SALAD\*

Romaine Hearts, Cherry Tomatoes, Avocado, Grana Padano, Crispy Onions, Crouton, Caesar Dressing **\$13**

## 🍷 CHICKEN, CRANBERRY, AND PINE NUTS SALAD

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

## ROASTED BEET SALAD

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

## 🍷 SPINACH SALAD

Baby Spinach, Red Onions, Butter Pecans, Strawberries, Dates, Honey Goat Cheese, Champagne Vinaigrette **\$23**

## COBB SALAD

Spring Mix, Arugula, Gorgonzola Blue Cheese, Bacon, Egg, Cherry Tomatoes, Avocado, Red Onions, Cucumber, Chicken, Poppy Seed Dressing **\$17**

## CRAB LOUIE SALAD

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

## THE BARNYARD BUILD-A-SALAD **\$12**

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

### LETTUCE (No Charge)

- Spring Mix
- Romaine Hearts
- Arugula
- Iceberg
- Spinach

### 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

### PROTEIN

- Boiled Eggs **+\$2**
- Applewood Bacon **+\$3**
- Grilled Chicken **+\$6**
- Carne Asada **+\$8**
- Grilled Fish **+\$10**
- Shrimp **+\$10**
- Salmon **+\$16**
- Ahi **+\$15**

# KIDS' MENU

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

## GRILLED CHEESE

## CHICKEN TENDERS

## MAC & CHEESE

(No Sides)

## SLIDERS

Add Cheese **+\$1**

## CHEESE PIZZA

(No Sides)

# SWEETS

## 🍷 NEW YORK CHEESECAKE

New York Cheesecake, Strawberry Puree **\$10**

## 🍷 BROWNIE BLAST

Triple Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce, Caramel Sauce, Whipped Cream **\$10**

## KEY LIME PIE

Raspberry Puree, Fresh Lime **\$10**

## MUD PIE

Oreo Cookies, Reese's Cup Crumble, Snicker Crumble, Vanilla Ice Cream, Seasonal Ice Cream, Chocolate Sauce **\$12**

## SEASONAL DESSERT **\$12**



## 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% will be added to all credit card transactions. Thank you for your understanding.