

BARLEY & BOARD

100 W. Oak
Denton, TX 76201
M-TH FRI SAT SUN
11/11 11/12 10/12 10/11

SMALL PLATES

- Sweet & Spicy Mixed Nuts 6 ☉
thyme / brown sugar / cayenne
- Blue Cheese Potato Chips 10 ☉
maytag blue cheese / chives
- German Rye Soft Pretzel 8 ☉
stout mustard
- Blistered Shishito Peppers 9 ☉
sriracha / radish / cilantro / miso salt
- Truffled Portobello Fries 10 ☉
mustard aioli
- Bacon Wrapped Medjool Dates 14
chorizo / piqullo sauce
- Buratta 12 ☉
tomato relish / crostini / basil / balsamic
- Wicked Gulf Oysters 12
grilled with garlic-parmesan butter
- Roasted Bone Marrow 12
parsley pesto / smoked salt / grilled bread

BOARDS

- Charcuterie 20
selection of cured meats & pickled vegetables
- Chef's Spreads 15 ☉
pimento / sweet potato hummus / mushroom-walnut "pate"
- Craft Cheese 20 ☉
selection of artisanal cheeses
- Cast Iron Muffin 15 ☉
ground spiced nuts / fruit preserves / marmalade butter
- Oliversity 12 ☉
6 olive blend / french feta
- Mother Board 28
our favorites

SOUPS & SALADS

- Barley & Broth 7 ☉
mirepoix / roasted mushroom / vegetable stock
- Tomato Bisque 7 ☉
smoked paprika / olive oil
- Little Gems Lettuce 9
radish / fennel / white anchovy / green goddess / grilled bread
- Grilled Cobb 12 ☉
zucchini / squash / red onion / asparagus/shiitake bacon / egg
- The Veggie 10 ☉
pickled onion / curried cauliflower / feta / radish / shiitake
- Chicken Goat 12
chicken / date / raisin / corn / pecans / chèvre

LARGE PLATES

- Crisped Mechada 18
aji panca / organic egg / lime
- Farro Risotto 15 ☉
market vegetables / spinach puree
- Hanger Steak 25
matchstick fries / truffle butter
- Brazen Two-Faced Quail 23
b&b pickles / slaw
- Parisian Gnocchi 15 ☉
market vegetables / broth / soft herbs / parmesan
- Blackened Salmon 21
wilted spinach / fennel / orange / beet purée
- BBQ Baby Back Ribs 29
slaw / matchstick fries
- Slow Roasted Pork Tenderloin 19
mexican street corn / crispy onions / chipotle honey
- Roasted Half Chicken 16
vegetable fricassee / jus

SANDWICHES

- B&B Burger 12
sweet onion / b&b pickle / house sauce / american cheese
- Turkey Melt 13
dijon / cambazola / sauerkraut / b&b pickle / pumpernickel
- 3 Cheese BLT 12
bacon / tomato / romaine / dijonaise

FLATBREADS

- Smoked Salmon 12
boursin / arugula / shallot / crisp capers / olive oil
- Prosciutto 14
arugula / roasted grapes / fig onion jam / chèvre
- Hen Of The Woods 12
roasted garlic / ricotta / mushroom / parmesan / truffle

BOTTLE

- Abita Purple Haze (4.2%) 5
- Big Sky Trout Slayer Wheat Ale (5.1%) 5
- Big Sky Moose Drool Brown Ale (5.0%) 5
- Blanche De Bruxelles (4.5%) 6
- Bud Light (4.2%) 4.5
- Dos Equis (4.3%) 5
- Guinness (4.2%) 6
- Kaliber (N/A) 5

WINE

- Casteggio Pinot Grigio (CA) 30/7.5
- Split Creek Chardonnay (CA) 32/8
- Corvidae Wise Guy Sauvignon Blanc (WA) 32/8
- La Lucca Prosecco (IT) 16 *split

COCKTAILS

- North Side Rickey 8
gin, lime, mint, cucumber
- Oh Shandy! 7
house lemonade, lager beer
- Honey Hole 8
gin, lemon, honey/lavender syrup

- The Lacy 8
tequila, lime, watermelon/jalapeno syrup, ipa
- Camaraderie 8
vodka, lemon, blackberries, champagne
- Sam Bass' Bullet 9
bacon infused rye, maple syrup, house bitters

- Strawberry Sour 8
whiskey, lemon, strawberry/sage syrup
- Lovely Rita 9
tequila, cointreau, lime, jalapeno
- Camper Mule 9
pineapple rum, campari, lime, ginger beer

SPIRITS

VODKA

- Monopolowa
- Tito's
- Deep Eddy Ruby Red
- Deep Eddy Lemon
- Grey Goose

GIN

- Amsterdam
- Bombay Sapphire
- Hendrick's
- Ransom Old Tom Gin

RUM

- Bacardi
- Sailor Jerry
- Goesling's Black Seal

NON-ALCOHOLIC

FOUNTAIN 2.5

- Coke
- Diet Coke
- Sprite
- Dr. Pepper
- Fanta

WHISKEY

- Jim Beam
- Bulleit Rye
- Jack Daniels
- TX Whiskey
- Maker's Mark

WHISKEY

- Crown Royal
- Bulleit Bourbon Frontier
- Jameson Irish Whiskey
- Basil Haydens

SCOTCH

- Dewars White Label
- Johnnie Walker Red
- Glenlivet 12 yr
- Lagavulin 16 yr
- Balvenie 12 yr Doublewood

BOTTLES 3.5

- Dublin Classic Cola
- Dublin Black Cherry Soda
- Dublin Texas Root Beer
- Topo Chico
- Aqua Panna

- Lagunitas Little Sumpin' Sumpin' (7.5%) 5
- Ommegang Three Philosophers (9.7%) 14
- Ommegang Hennepin (7.7%) 10
- Ommission Lager (4.6%) 5 *Gluten Free
- Real Ale Fireman's 4 (5.1%) 5
- Shiner Bock (4.4%) 5
- Sierra Nevada Pale Ale (5.6%) 5
- Ska Pinstripe Red Ale (5.15%) 5
- Southern Star Bombshell Blonde (5.25%) 5

- Bread & Butter Pinot Noir (CA) 40/10
- Altos Malbec 007 (AR) 30/7.5
- Peirano 6 Clone Merlot (CA) 34/9
- Stone Rose Cabernet Sauvignon (CA) 30/7.5
- Immortal Zinfandel (CA) 34/9

TEQUILA

- Cimarron Blanco
- Patron Silver
- Don Julio Anejo
- Don Julio Reposado
- Don Julio Silver

CORDIALS

- Bailey's
- Grand Marnier
- Cointreau
- Kahlua
- Frangelico

TEA/COFFEE

- Iced Tea 2.5
- Hot Teas 4.5
- French Press Coffee 5

☉ Vegetarian
☉ Vegan

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