

BARLEY + VINE

STARTS

Truffle Fries / Idaho or sweet potato fries, truffle powder, truffle aioli. 6.5

Elote Bites / perfectly poppable corn fritters topped with pico de gallo and served with avocado ranch. 10.95

Spicy Cauliflower / crispy aleppo pepper spiced battered cauliflower, avocado ranch. 8.5

Boursin Crostini / grilled baguette, boursin cheese, tomato confit and fresh basil. 7.95

Giant Pretzel / cheddar pilsner beer cheese, stone ground mustard. 11.5

Fish Tacos [GFr] / blackened tilapia, corn tortillas, chipotle crème, napa slaw, queso fresco, pico de gallo. 12.95

Chicken Wings / char-grilled dry rub seasoned, sweet Thai chili, buffalo, mango habanero, bbq. 12.5

Ahi Tuna* / sushi grade ahi, sesame seed crust, crispy wontons, soy ginger, scallions, jalapeno, orange supreme. 14.95

Tenderloin Bites* [GFr] / beef tips, wild mushrooms, bleu cheese fondue. 14.95

SOUPS & GREENS

Chicken Wild Rice. 3.95/5.95

House [GFr] / mixed field greens, tomato, red onions, carrots, cucumber, herb vinaigrette, parmesan. 8.5/4.5

Wedge [GFr] / iceberg lettuce, bacon, chopped egg, tomato, shaved red onion, candied walnuts, cucumber, bleu cheese dressing. 10.5/5.5

Berries and Brie [GFr] / mixed field greens, local berries, glass cashews, shaved onion, brie cheese, white balsamic vinaigrette. 12.5/6.5

Southwest Cobb [GFr] / romaine lettuce, pico de gallo, avocado, fresh local sweetcorn, black beans, queso fresco, egg, avocado ranch. 11.5/5.95

Mango Avocado [GFr] / mixed field greens, mango, avocado, spicy marcona almond, red onion, cilantro, queso fresco, lime vinaigrette. 12.95/6.5

Additions: chicken 4.95, steak 6.95, shrimp 6.95, salmon 8.95

SIDES

Grilled Asparagus [GFr] 5.95

Yukon Gold Mashed

Potatoes [GFr] 4.95

Bread Basket 2.95

Brussels Sprouts [GFr]

6.95

Broccoli [GFr]

5.95

BURGERS & SANDWICHES

Half pound special blend of hand ground Midwest beef from Minneapolis butcher W.W. Johnson. Served with house fries, sweet potato fries or slaw. [GFr] **Gluten Free buns available + .95.**

The Barley and Vine Burger* / smoked cheddar, roasted tomatoes, arugula and horseradish aioli, croissant bun. 13.95

Southern Belle Burger* / Wisconsin cheddar, bourbon BBQ, fried onions, applewood bacon. 13.95

Brie Burger* / brie cheese, balsamic onion jam, truffle aioli. 13.5

Bacon Bleu Burger* / bleu cheese fondue, smoked bacon. 13.95

Tennessee Hot Chicken Sandwich / fried chicken tossed in Tennessee hot sauce, topped with house pickles and white BBQ sauce on a wheat bun. 14.95

Veggie Burger / portabella mushroom, boursin cheese, asparagus, roasted red pepper, pesto. 12.95

Lobster Grilled Cheese / lobster meat, smoked cheddar, arugula, truffle aioli, toasted brioche. 17.5

add a local fried egg + .95 substitute house salad + 1.95 substitute specialty salads + 2.95

FLATBREADS

Locally made focaccia crust / [GF] crust available + 1.5

Pepperoni & Goat Cheese / uncured pepperoni, goat cheese, house cheese blend, basil chiffonade, red sauce. 12.95

Margherita / tomato, basil, garlic, fresh mozzarella, caramelized onion, balsamic reduction, olive oil. 11.95

Barbecue Chicken Flatbread / chicken, bacon, red onion, banana peppers, cilantro, barbecue sauce. 12.95

MAINS

Amish Chicken [GFr] / bone in chicken breast, butternut squash risotto, grilled asparagus, chicken demi glace, truffle powder. 19.95

Charred Hanger Steak [GFr] / 8oz cut, grilled yukon gold potatoes, rainbow carrots, herb butter, huitlacoche, carrot frites. 24.95

Pistachio Crusted Salmon [GFr] / slightly seared skuna bay Salmon topped with pistachio crust, broccolini, grilled yukon gold potatoes, lemon beurre blanc. 25.95

Fish & Chips / Daytripper ale battered cod filets, french fries, coleslaw, lemon, tartar. 16.95

Sauté

Wild Mushroom Risotto [GFr] / grilled asparagus, shaved parmesan, wild mushroom. 15.95

Shrimp & Lobster Risotto [GFr] / shrimp and lobster meat with wild mushrooms, herbed parmesan risotto and lobster cream. 25.95

Mac N Cheese Gratin / cavatappi, house cheese sauce, pancetta, toasted shallots, bread crumbs. 15.95 Add Lobster + 9.95

Mongolian Stir Fry / thinly sliced beef sautéed with onions, bell peppers smothered in Mongolian sauce and topped with scallions, honey roasted peanuts and cilantro. Served with fried rice. 17.95

AFTER

Mini Donuts / maple-bacon-bourbon drizzle. 6.95

Skillet Cookie / vanilla ice cream, caramel sauce, white chocolate, macadamia nut. 7.95

Pastel Frio / layered maria cookies soaked in sweetened condensed milk and lime, dusted with pistachio. 7.5

CHEESE BOARD

dried fruit, mixed nuts, and house baguette
3 for 11.95 / 5 for 17.95

AmaBlu ~

Aging to 75 days creates a bleu cheese with a pleasant, tangy, "not too sharp" flavor profile.
(Faribault, MN)

Stickney Hills Goat ~

Soft style cheese distinguished by a simple, mild, fresh goats' milk flavor. (Kimball, MN)

Juusto ~

Dense and slightly squeaky baked cheese. (Finland)

Frizzoni Parmesan ~

Dense, nutty, sharp and savory. (Italy)

Bellevitano Merlot ~

Rich and creamy texture and a delicious Merlot flavor
(Plymouth, WI)

Widmer 2yr Aged Cheddar ~

A nutty, strong, complex and highly distinctive cheddar.
(Theresa, WI)

Grand Cru Gruyere ~

Flavors are full-bodied and rich, with sweet, buttery notes of cocoa, toasted nuts and hay. (WI)

Triple Crème Brie ~

Creamy, buttery, velvety, and full of flavor. (France)

Manchego ~

Compact consistency and a buttery texture, fruity with hints of grass & hay. (Spain)

At Barley and Vine we operate with dedicated integrity to make a positive difference in the lives of others by; showing genuine care, generating tangible warmth through hospitality, giving back to our communities at every opportunity and serving locally sourced food and drinks crafted with evident skill and care.

General Manager — Pete Grossi / Executive Chef — Adiel R. Luna

*GFr— Gluten friendly. We are not a gluten free restaurant and cannot guarantee cross contamination wont occur , it is important to let your server know if you have a gluten allergy.

*these items are served raw or undercooked, contain, or may contain, raw or undercooked ingredients **Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HOUSE SODAS

Pomegranate-Lemon Soda

Pomegranate, Lemon, Simple Syrup. 4.5

Ginger-Pineapple Soda

Ginger Beer, Lemon, Macerated Pineapple Syrup. 4.5

Cran-Vanilla Soda

Cranberry, Lime, Vanilla, Lemonade. 4.5

Make it a cocktail + 3.5

LIFT BRIDGE Root Beer (16oz) 4.5

N/A BEVS

SANGRI-LA ORGANIC ICED TEA 3

PEPSI PRODUCTS Pepsi, Diet Pepsi, Sierra Mist, Dr Pepper, Mountain Dew, Lemonade, Orange Crush, Brisk Raspberry Iced Tea 3

GOSLINGS Ginger Beer (12oz) 4

SAN PELEGRINO (500mL) 4.5

TWIN CITIES BLEND COFFEE Locally Roasted 3

N/A BEER—CLAUSTHALER PREMIUM 5

OUR LOCAL PARTNERS

Weeds Greens

Growing the freshest & finest herbs all while using the most sustainable practices of vertical hydroponics & organic growing to eliminate wasted space. Specializing in micro-greens and a chef's mix of herbs such as: basil, sage, thyme, & more.
Lakeville, MN

WW Johnson Meat Company

Since 1946, WW Johnson Meat Company has been trusted to produce premium quality ground beef products that are found at your favorite local restaurants.
Minneapolis, MN

The Dough Shop

Pizza and flatbread dough made daily using only the finest quality ingredients.
Burnsville, MN

Ellsworth Cooperative Creamery

The best cheese curds around.
Ellsworth, WI

Gentleman Forager

Products of the woods and waters.
Minneapolis, MN

Norseman Distillery

Small batch craft distillery.
Minneapolis, MN

Denny's 5th Avenue Bakery

A family-owned specialty bakery committed to serving the Twin Cities with the freshest and finest baked goods since 1969.
Minneapolis, MN

CRAFT COCKTAILS

Barrel Aged Cherry Manhattan

Old Grand Dad Bonded Bourbon, Maraschino, Carpano Antica Sweet Vermouth, Cherry Heering, Vanilla Bark Cherry Bitters, Aged In White Oak. 12

Old Fashioned

Jim Beam Black, Maple-bacon Simple Syrup, Aperol, Orange Bitters, Muddled Orange & Cherry. 12

Raspberry Lemon Drop

Smithworks Vodka, Lemonade, Chambord, Grand Marnier. 9

Sparkling Pomegranate Cosmo

Smithworks Vodka, PAMA, Pomegranate Juice, Grand Marnier, Cava, Lime. 11

Acai Mojito

Bacardi, Cedilla Acai Liqueur, Fresh Lime, Mint, Simple Syrup. 9.5

Dodd Boulevard Spritzer

Aperol, Brut, Soda. 8

Hibiscus Margarita

Hornitos Reposado Tequila, Triple Sec, Hibiscus Syrup, Orange Simple Syrup, Lime, Bitters. 9

Caipirinha

Loon Liqueur's Rum, Muddled Cane Sugar, Lime. 8

Bootlegger

Bombay Sapphire Gin, Limeade, Mint. 8

Le Fizz

Grey Goose Vodka, St-Germaine, Brut. 9

SPECIALTY SLUSHIES

Ask Server For Details & Pricing On Our Famous Specialty Wine & Cocktail Slushies.

Caves of Faribault

The only U.S. cheesemaker still curing and aging blue cheese exclusively in caves.
Faribault, MN

Smith Farms

A family operation providing superb quality locally-grown fruits and vegetables.
Brooklyn Park, MN

Stickney Hill Dairy Farms

A world-leader in goat's milk products.
Kimball, MN

Wild Acres

Wild Acres began in 1978 and has been specializing in outdoor-raised domestic poultry and wild game birds ever since. Wild Acres supplies poultry to many of the top restaurants in the Twin Cities area and some consider it to be the best poultry in the state.
Pequot Lakes, MN

WINE BOTTLES

SPARKLING BOTTLES

Piper Sonoma Brut | Sonoma-CA 42

Cremant Dé Limoux Brut | Limoux– Sud de FR 59

Mumm Napa Brut Prestige | Napa-CA 56

Taittinger Brut | Champagne-FR 105

Piper Heidsieck Brut | Epernay-FR 99

WHITE BOTTLES

CORTESE **La Scolca 'White Label'** | Piedmont-IT 54

PINOT GRIGIO **Collio** | Friuli-IT 61

SAUVIGNON BLANC **Jolivet Sancerre** | Loire-FR 79

Riesling Blend **Hugel** | Alsace-FR 41

GEWURZTRAMINER **Pacific Rim** | Yakima Valley-WA 47

CHARDONNAY (UNOAKED) **Simonnet Febvre** | Burgundy-FR 79

CHARDONNAY **Jordan Winery** | Russian River-CA 81

CHARDONNAY **Cakebread** | Napa Valley-CA 109

Rosé **Whispering Angel** | Provence-FR 47

RED BOTTLES

GAMAY CHATEAU ST. **JAQUES Morgon** | Beaujolais-FR 81

PINOT NOIR **Cristom** | Willamette Valley-WA 89

PINOT NOIR **Au Bon Climat** | Santa Barbara-CA 69

PINOT NOIR **Windracer** | Sonoma-CA 75

Merlot **Twomey** | Napa-CA 131

Tempranillo **Bodegas Ontanon Gran Reserva** | Rioja-SP 111

MALBEC **Bodegas Salentein** | Mendoza-ARG 59

RED BLEND **Mullan Road Cellars** | Columbia Valley-WA 124

RED BLEND **Donati** | Central Coast-CA 41

CABERNET **Silverado** | Napa-CA 124

CABERNET **Joseph Phelps** | Napa-CA 165

CABERNET **Silver Oak** | Alexander Valley-CA 169

Zinfandel **Brady Vineyards** | Paso Robles-CA 49

SHIRAZ **d'Arenberg 'Love Grass'** | McLaren Vale-AU 59

SHIRAZ BLEND **John Plexus** | Barossa Valley-AU 89

SHIRAZ **E&E Black Pepper** | Barossa Valley-AU 119

NEBBIOLO **Michele Chiarlo** | Piedmont-IT 124

NEBBIOLO **Damiano Marghe** | Piedmont-IT 79

BOTTLED BEER & CIDER

CIDER BOYS Seasonal [GF] (WI) (12oz) 6.5

Leinenkugel Honey Weiss (WI) (12oz) 5.5

Blue Moon Belgium White (Colorado) (12oz) 5.5

Corona Extra (Mexico) (12oz) 5.5

CANS

GRAIN BELT Nordeast (New Ulm, MN) (16oz) 4.5

GRAIN BELT Premium (New Ulm, MN) (16oz) 4

PABST Blue Ribbon (Milwaukee, WI) (16oz) 4

Hamms (St. Paul, MN) (16oz) 4

GLUTEN FREE

BURNING BROTHERS PYRO Pale (St. Paul, MN) (16oz) 8

DOMESTIC

Bud light, Budweiser, Miller Lite,

Michelob Golden Light, Coors Light (12oz) 4.5

SPARKLING GLASS

Sofia, **Blanc de Blancs (187ml)**, Monterey Co.-CA 8.5

Crisp apple, pear, honeysuckle, hint of citrus.

Poema, **Cava Rosé**, Catalonia-ESP 9.5 / 36

Fresh strawberry, raspberry, aromas of rose petal.

Mionetto, **Sparkling Moscato**, Veneto-IT 9 / 34

Elegant white peach, apricot, stone fruit.

WHITE GLASS

FOLONARI, **Pinot Grigio**, Veneto-IT 7 / 26

Cool and crisp green apple, white flower, clean finish.

GROONER, **Grüner Veltliner**, Kamptal-AU 9 / 34

Refreshing green citrus, notes of white pepper, stone fruit.

TORRES, **Verdejo**, Rueda-ESP 8 / 30

Floral aromas, passion fruit, lemon balm.

THE SEEKER, **Riesling**, Mosel-GR 7 / 26

Juicy white grapefruit, tangerine, peaches.

OYSTER BAY, **Sauvignon Blanc**, Marlborough-NZ 9 / 34

Passion fruit, bright citrus, gooseberry.

Z ALEXANDER BROWN, **Sauvignon Blanc**, Napa-CA 10 / 38

Pink grapefruit, lemongrass, lychee, orange blossom, hint of mineral.

ERATH, **Pinot Gris**, Willamette Valley-OR 10 / 38

Fragrant white flower, nectarine, melons, key lime.

TOAD HOLLOW, **Unoaked Chardonnay**, Mendocino-CA 9 / 34

Meyer lemon, white grapefruit, notes of white flower.

FERRARI CARANO, **Chardonnay**, Sonoma-CA 12 / 46

Aromas of fuji apple, cinnamon, graham cracker, buttercream.

CHATEAU STE. MICHELLE, **Rosé**, Columbia Valley-WA 8 / 30

Aromas of watermelon and raspberry, wild strawberry, hint of melon.

RED GLASS

ERATH, **Pinot Noir**, Willamette Valley-OR 12 / 46

Aromas of dark fruit, loganberry, red plum, hint of smokiness.

DRUMHELLER, **Merlot**, Columbia Valley-WA 8 / 30

Aromas of blueberry, subtle spice and rose petals, hint of cocoa.

FERRARI CARANO, **Sangiovese Blend**, Sonoma-CA 13 / 50

Blackberry, raspberry jam, nutmeg, sweet plums, oak.

CAMPO VIEJO, **Tempranillo**, Rioja-ESP 7.5 / 28

Spiced plum and cherry aromas, cocoa, vanilla spice.

COPPOLA, **Zinfandel**, Sonoma-CA 9 / 34

Red raspberry, bramble, dark chocolate, spice box.

GERARD BERTRAND, **Syrah/Grenache**, Languedoc-FR 11 / 42

Aromas of red and black fruit, gingerbread, notes of forest floor.

BAROSSA VALLEY ESTATE, **Shiraz**, Barossa-AUS 9 / 34

Exotic spice, red plum, fresh blackberry.

STRACCALI, **Chianti Classico**, Tuscany-IT 9 / 34

Red cherry and violet notes, polished finish.

DAOU, **Cabernet Sauvignon**, Paso Robles-CA 14 / 56

Crème de cassis, blackberries, cedar, dried thyme.

ANTIGAL UNO, **Malbec**, Mendoza-ARG 10 / 38

Delicious plums, strawberries, blackberries, vanilla, hint of chocolate.

HOUSE WINE: cabernet, merlot, pinot noir, pinot grigio, chardonnay, white zinfandel, moscato. 6.5 / 25