



BAR FARE

Tacos

Chicken or Pulled Pork (2) - \$6.95
Steak, Shrimp or Fish (2) - \$7.95

Cheese Quesadillas

\$5.95

Veggies, Chicken or Pork add \$2.00
Shrimp or Steak add \$3.00

Sliders

Tofu Sliders (3) - \$5.50
Peking Duck Sliders (3) - \$6.95
Beef Sliders (2) \$7.95
Cheese add \$1.00

Onion Rings

\$4.95

Salt & Pepper Calamari

\$6.95

Mozzarella Sticks

\$6.95

Edamame

\$3.95

Little Neck Clams

\$8.95

New Zealand Green Mussels

\$8.95

Clams & Mussel Combo

\$9.95

(Pilsner & Garlic or Thai Green
Curry & Lemongrass)

Clams Steamers M.P.

Please check with server for selections

Oysters M.P.

Please check with server for selections

SNACKS & STARTERS

WINGS & BITES

10 Wings or Bites

\$9.95

20 Wings or Bites

\$18.85

Sauces:

Bar-Ly Sriracha
Buffalo
Chipotle BBQ
Mango Habanero
Jalapeno/Cilantro
Shanghai
Salt and Pepper Dry Rub
Thai Chili (Nuoc Mam)

Honey Garlic Soy Oven Baked & Grilled Wings

SKEWERS

Bacon Wrapped Quail Eggs

\$1.50

Beef

\$1.50

Chicken

\$1.50

Chicken Gizzards

\$1.50

Crispy Tofu

(With Peanuts)

\$1.50

Fish Balls

\$1.50

Pork

\$1.50

Corn on the Cob

\$1.50

Shrimp

\$1.50

RAVIOLIS & DUMPLINGS

Jumbo Lump Crab Ravioli

\$6.95

Duck Dumplings

\$6.95

Shrimp Golden Pouches

\$6.95

Pork Dumplings

\$6.95

Shrimp Dumplings

\$6.95

Wasabi Shumai

\$6.95

Chicken Dumplings

\$5.95

Sticky Rice Mushroom

Dumplings

\$5.95

NACHOS, FRIES & TOTS

French Fries

Sweet Potato Fries

Tater Tots

\$4.95

Tots or Fries Grande

Salsa Fresca, Beef & Pork Chili,
Jalapenos, Olives, Cheese

\$7.95

Chips, Salsa Fresca

& Guacamole

\$5.95

Bowl of Chili & Chips

\$5.95

Lil Nachos

\$6.50

Nachos Grande

Chips, Salsa Fresca, Beef & Pork
Chili, Jalapeños, Olives, Additional
Sour Cream, Salsa Fresca,
Guacamole, Chili or Cheese

\$9.95

Chicken or Pork add \$2.00

Steak or Shrimp add \$3.00

FLATBREAD

Hawaiian Flatbread

\$7.95

Spicy Chicken Flatbread

\$7.95

Avocado White Flatbread

\$7.95

Smoked Salmon add \$2.00

ROLLS

Cheesesteak Spring Rolls

\$6.95

Vegetable Spring Rolls

\$5.50

Vietnamese Spring Rolls

\$5.95

Summer Rolls

(With Peanuts)

Tofu - \$4.95

Shrimp, Pork or Duck - \$5.50

Sushi Rolls

Spicy Tuna

Smoked Salmon

Shrimp Tempura

California Roll

\$4.95

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food born related illness.

= Vegetarian



CANS & BOTTLES

Not Your Father's Root Beer 5.9% - \$5.75	Heineken 5% - \$5.25	Yards Pale Ale 4.3% - \$5.75	Kirin Ichiban 5% - \$5.25	Miller High Life 5.5% - \$4.75
Asahi Super Dry Can 5% - \$10.75	Pabst Blue Ribbon 4.74% - \$4.75	Lucky Buddah 4.8% - \$5.25	Coors Light 4.2% - \$4.75	Dogfish 60 Minute IPA 6% - \$5.75
Budweiser 5% - \$4.75	Tiger Beer 5% - \$5.25	Singha 5% - \$5.25	Miller Lite 4.17% - \$4.75	Shock Top Belgian White 5.2% - \$5.75
Bud Light 4.2% - \$4.75	Tsingtao 4.8% - \$5.25	San Miguel 5% - \$5.25	Angry Orchard 5% - \$5.75	Corona 4.6% - \$5.25
Dos XX 5% - \$5.25	Yuengling Lager 4.5% - \$4.75	Kaliber Non-Alcoholic - \$4.75		

Six Pack (Takeout Only) • Domestic - \$12.00 • Import - \$15.00 • Craft - \$18.00 (Tax not included)

COCKTAILS

BEER INSPIRED COCKTAILS

White Beer Sangria
Smirnoff, Peach Schnapps,
Infused Fruit, OJ, Angry Orchard, Walt Wit
\$7.50

Red Beer Sangria
Red Sangria, Infused Fruit, Crispin
Blackberry Pear Cider
\$7.50

Corona Margarita
1800, Triple Sec, Sour Mix,
Lime Juice, Corona Light
\$8.50

Beer Mojito
Mint, limes, Bacardi,
Triple Sec, Blue Moon
\$8.50

Dirty Hoe
Hoegarden, Raspberry
Lambic Framboise
\$7.50

Cinnamon Apple Bomb
Angry Orchard, Fireball
Cinnamon Whisky
\$8.50

Sake Bomb
Sapporo, Gekkeikan Sake
\$8.00

Snake Bite
Lager, Angry Orchard
\$5.50

Black Velvet
Angry Orchard, Guinness
\$6.00

Chocolate Raspberry Truffle
Chocolate Stout, Raspberry
Lambic Framboise
\$6.50

FAVORITE COCKTAILS

Double Dragon
Infamous Green Dragon,
Drunken Pineapple Garnish
\$10.00

Mai Tai
Bacardi, Triple Sec,
Amaretto, Grenadine, Sour Mix,
Pineapple Juice
\$9.00

Mango Mania Madness
Malibu Coconut, Malibu Mango,
Orange Juice, Mango Juice
\$9.00

Hawaiian Blue Sky
Bacardi, Blue Curacao, Malibu Coconut,
Pineapple Juice
\$9.00

Zombie Death
Bacardi, Apricot Brandy, Triple Sec,
Grenadine, OJ, Pineapple Juice, Myers Float
\$10.00

Bloody Bar-Ly
Absolut Pepper, Cucumber Vodka,
Bloody Mary Mix
\$8.50

Not Your Traditional Old Fashion
Crown Vanil, Bitters, Fruit, Club Soda
\$9.00

Bar-Ly Margarita
1800, Triple Sec, Lime Juice, Sour Mix
\$8.50

Bar-Ly Mojito
Bacardi, Triple Sec, Limes, Simple Syrup,
Mint Leaves, Soda
\$8.50

Various flavors also available
at an additional cost

Frozen Daiquiris
Captain Morgan (Strawberry, Pina Colada,
Mango, Raspberry, Peach, Pomegranate)
\$8.50

MARTINIS

Luscious Lycheetini
Smirnoff, Triple Sec, Soho,
Lychee Juice
\$8.50

Drunken' Pineappletini
Bar-Ly Top Secret Recipe w/ a Drunken
Pineapple Garnish
\$9.00

Green Tea Saketini
Gekkeikan Sake, Green Tea,
Tanqueray
\$9.00

Cinnamon Toast Crunch
Fireball Cinnamon Whiskey,
Rumchata, Cream
\$8.50

Raspberry Lemon Droptini
Smirnoff Raspberry, Raspberry
Liqueur, Absolut Citron
Sour Mix, Cranberry Juice
\$8.50

Cucumber Lime Ginlet
Cucumber Vodka, Tanqueray, Mint,
Roses Lime
\$9.00

The Perfect 10 Manhattan
Bulleit, Sweet Vermouth, Bitters
\$9.00

Local Dirty Girl Martini
Philly's **Stateside** Urbancraft
Vodka, Olive Juice, Dry Vermouth
\$9.00

Caramel Candied Crown Appletini
Crown Royal Apple, Buttershots, Apple
Pucker, Cranberry Juice
\$8.50

WINES & NON-ALCOHOLIC

HOUSE WINE

Red - \$6.00
Cabernet Sauvignon,
Merlot, Malbec

White - \$6.00
Pinot Grigio,
Chardonnay, Riesling

Blush - \$6.00
White Zinfandel

Sparkling - \$7.00
Sofia Blanc
de Blanc

Sangria - \$7.00
Red or White

SAKE

Small Sake
\$6.00

Large Sake
\$10.00

NON-ALCOHOLIC

Sodas - \$2.95
Coke, Diet Coke,
Sprite, Ginger,
Iced Tea, Tonic Water,
Club Soda

Redbull - \$4.95
Virgin Daiquiris - **\$5.00**
Virgin Mojito - **\$5.00**

VOSS Bottled Water
Still - **\$3.25**
Sparkling - **\$3.25**
Tea - **\$2.00**
Coffee - **\$2.50**

Juice - \$2.95
Lychee, OJ,
Mango, Cranberry,
Pineapple,
Grapefruit



BEER MENU

ROTATING/SEASONAL SELECTION

Please ask your Servers & Bartenders for updates

PALE ALE & IPA

Lagunitas IPA

6.2% - \$6.50

American IPA - California

Citrus hops with earthy pine finish

Dogfish Head 60 Minute IPA

6% - \$6.50

American IPA - Delaware

Pungently, citrusy, grassy, hop flavors

Dogfish Head 90 Minute IPA

9% - \$7.50

American Double / Imperial IPA – Delaware

Rich pine and fruity citrus hop

Yards Philadelphia Pale Ale

4.3% - \$5.50

American Pale Ale – Pennsylvania

Crisp & hoppy, with pilsner and malt hops

Goose Island IPA

5.9% - \$5.50

India Pale Ale – Illinois

Light notes of hops, pine, malt, citrus

Bells Two Hearted Ale

7% - \$6.00

American IPA – Michigan

Enormous hops with crisp finish

Conshohocken IPA

6.4% - \$5.50

American IPA - Pennsylvania

Bready and caramel, with a solid bitterness and earthy hops

Ballast Point Sculpin IPA

7% - \$6.25

American IPA – California

Hints of apricot, peach mango, and lemon flavor

Southern Tier 2x IPA

8.2% - \$7.25

American/Imperial IPA – New York

Citrusy hops with aromatics and lingering bitterness

Dominion Double D Double IPA

9% - \$7.25

American Double/Imperial IPA – Delaware

Five styles of malts and four different hops

Green Flash West Coast IPA

8.1% - \$7.25

American Double/Imperial IPA – California

Citrus zest with a cascade aroma

PORTER & STOUT

Great Lakes Edmond Fitzgerald Porter

5.8% - \$6.00

American Porter, Ohio - Coffee, bittersweet chocolate, sugar cookie

Guinness Draught

4.2% - \$6.00

Irish Dry Stout, Ireland - Dark roasted malts, creamy texture

Rogue Chocolate Stout

6% - \$6.50

American Stout, Oregon - Chocolate malt flavor

BELGIAN/ABBEY STYLE

Chimay Tripel

8% - \$9.00

Golden Tripel, Belgium - Fruity touches of muscat and dried raisins

Ommegang Three

Philosophers

9.8% - \$8.50

Quadruple - New York - Dark ale with spicy ripe fruit flavor

Unibroue La Fin Du Monde

9% - \$7.00

Tripel, Canada - Spicy followed by citrus, apricot and banana toffee

Weyerbacher Merry Monks

9.3% - \$7.00

Tripel, Pennsylvania - Spice, banana and pear

AMBER/BOCK/BRITISH

Great Lakes Eliot Ness

6.1% - \$5

Amber Lager - Ohio

Dark and roasty amber malts

Rogue Dead Guy Ale

6.8% - \$5.50

Maibock - Oregon

Honey sweetness cut with bitter earthy hops

Smithwicks

4.5% - \$5.50

Irish Red Ale – Ireland

Slightly sweet malty fruits medium body

Yuengling Lager

4.4% - \$4.50

American Amber - Pennsylvania

Mildly sweet and refreshing

New Belgium Fat Tire

5.2% - \$5.50

Amber - Colorado

Medium Body, happy, malty, citrus taste.

Yards Brawler

4.2% - \$5.50

English Mild – Pennsylvania

Crystal and amber malts

FRUIT BEER & CIDER

Angry Orchard Crisp Apple

5% - \$5.00

Cider - Massachusetts - Crisp and refreshing hard cider

Lindeman's Raspberry Lambic

2.5% - \$7.50

Belgium - Raspberry aroma burst with a light tart finish

Crispin Blackberry Pear

5% - \$5.00

Cider – Minneapolis

Blackberry tang, juicy complexity

LAGER & PILSNER

Heineken

5% - \$5.00

Pale Lager - Holland

Light clean and refreshing

Two Roads Workers Comp

4.8% - \$5.50

Saison Farm House – Connecticut

Array of tropical fruit, spice flavors, and aromatics

Stella Artois

5% - \$5.00

Euro Pale Lager - Belgium

Smooth with grassy notes on hops

Corona Light

4.1% - \$5.00

Light Lager – Mexico

Golden light and refreshing, minimal hops

Coors Light

4.2% - \$4.50

Light Lager - Colorado

Crisp and refreshing

Bud Light

4.2% - \$4.50

Light Lager - Missouri

World's favorite light beer

Sapporo

5% - \$5.00

Rice Lager - Japan

Very light in taste and aroma with a clean finish

WHEAT

Allagash White

5.1% - \$5.50

Witbier - Maine

Fruity and refreshing with light citrus and spice

Blue Moon

5.4% - \$5.00

Witbier – Colorado

Mildly sweet, unfiltered grain, orange

Hoegaarden

4.9% - \$5.50

Witbier - Belgium

Witbier aroma, orange zest and coriander

Franziskaner

5% - \$6.00

Hefewiezen - Germany

Flavors of banana, pear, clove, wheat, and cracked pepper

Starr Hill The Love

5.1% - \$5.50

Hefewiezen – Virginia

Fruity aroma with spicy finish



LARGE PLATES & DESSERTS

PIZZA

Cheese 
\$8.95

Pepperoni
\$9.95

Margherita 
\$9.95

Mushroom Lovers 
\$9.95

Meat Lovers
\$10.95

Shredded Peking Duck
\$10.95

Cha Sui (Roast Pork)
\$10.95

Buffalo Chicken
\$10.95

BBQ Chicken
\$10.95

Vegetable Lovers 
\$9.95

Crabmeat
\$11.95

Toppings: \$1.00/each

Pepperoni, Onions, Bell Peppers,
Broccoli, Tomatoes, Mushrooms, Olives,
Pineapple, Jalapenos, or Spinach

Toppings: \$2.00/each

Chicken, Crabmeat, Shrimp,
Peking Duck, Roast Pork, Prosciutto,
Anchovies, Pernil, Bacon, or Ham

SALADS

Caesar
\$7.95

Organic Field Greens 
Balsamic Vinaigrette
\$7.95

Tokyo Chopped 
Ginger Dressing
\$7.95
Add Chicken or Calamari for \$3.00
Add Salmon or Steak for \$5.00

Asian Calamari
Sesame Soy Dressing
\$9.95

Spicy Thai Beef Salad
Nuoc Mam House Dressing
\$9.95

**Spinach Avocado Citrus
& Walnuts** 
Olive Oil & Red Vinegar
\$8.95

ENTREES

General Shanghai
Chicken or Tofu \$10.95
Beef or Shrimp \$15.95

Sweet & Sour
Chicken or Tofu \$10.95
Beef or Shrimp \$15.95

Kung Pao
(With Peanuts)
Chicken or Tofu \$10.95
Beef or Shrimp \$15.95

Broccoli Stir Fry
Chicken or Tofu \$10.95
Beef or Shrimp \$15.95

Vietnamese Pork Chops
(Nuoc Mam)
\$9.95

Half Teriyaki Chicken
\$10.95

Half Fried Chicken & Fries
\$10.95

16oz. Ribeye Steak & Fries
\$19.95

Teriyaki Salmon
\$15.95

Tilapia
\$11.95

**Seasonal Vegetables &
Tofu**
\$8.95

Fajitas
Mixed Vegetables \$8.95
Chicken or Pork \$10.95
Shrimp or Steak \$12.95

Extra Sour Cream add \$1.00
Guacamole add \$1.00
Extra Shredded Cheese add \$1.00
Extra Fajita add \$.50

RICE & NOODLES

Fried Rice
\$8.95

Lo Mein
\$8.95

Pad Thai
(With Peanuts)
\$8.95

Pan Fried Udon
\$8.95

Udon Soup
\$6.95

Wonton Soup
\$5.95

Mixed Vegetables or Chicken add \$2.00
Roast Pork, Shrimp or Beef add \$3.00
Crab add \$4.00

BURGERS & SANDWICHES

Served with a side of Regular French Fries,
Old Bay Fries or Salad

Bar-Ly Burger
Lettuce, Tomato, Onion, Pickle
\$8.95

50/50 Burger
50% Ground Beef, 50% Pork Belly
Lettuce, Tomato, Onion, Pickle
\$8.95

Banh Mi Deluxe
Vietnamese, Tofu, Vegan or Roast Pork
\$6.50

Philly Cheesesteak
Sliced Ribeye Steak, Sautéed Onions,
Choice of Cheese
\$8.95

Cubano Sandwich
Pernil, Ham, Dijon Mustard,
Pickle, Swiss Cheese
\$8.95

Bar-Ly BLT
Bacon, Lettuce, Tomato
\$7.95

Vegan Pesto Press
Arugula, Tomato, Avocado, Pesto
\$7.95

Fish Sandwich
Crispy Tilapia, Spicy Mayo
\$8.95

Spicy Chicken Sandwich
Spicy Aioli, Jalapeno, Lettuce,
Tomato, Onion, Pickle
\$8.95

Salmon Burger
Cholula Ranch, Lettuce,
Tomato, Onion
\$9.95

Chicken Cheesesteak
White Meat, Sautéed Onions, Choice of
Cheese
\$8.95

Buffalo Chicken Sandwich
Buffalo Sauce, Bleu Cheese Dressing
\$8.95

Pulled Pork Sandwich
Coleslaw
\$7.95

*Cheese Choices: American, Cheddar, Swiss,
Provolone, Pepper Jack, Wiz, and Mozzarella*

DESSERTS

Nutella Crème Brulee

Cheesecake

Oreo Cookie Mousse

Tiramisu

Ice Cream Sundae
Vanilla, Chocolate or Strawberry Ice Cream
Chocolate Sauce, Chopped Peanuts,
Whipped Cream & Cherry

\$15 Credit Card Minimum

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food born related illness.

 = Vegetarian



HAPPY HOUR & LATE NIGHT SPECIALS

Daily Happy Hour: 3:30pm - 6:30pm & Late-Night Specials: Sunday through Thursday 10pm - Midnight

FOOD

Skewers

Beef, Chicken, Pork, Fish Balls,
Chicken Gizzards, Crispy Tofu, 
Corn on the Cob 
Bacon Wrapped Quail Eggs
\$1.30/each

Clams or Oysters on a Half Shell
\$1.50/each

Taco

Pork(1) or Chicken(1)
\$3.00

Salad

Tokyo Chop, Baby Greens
or Caesar
\$3.50

Chips, Salsa, n' Guac 
\$3.75

Edamame 
\$3.25

Cheese Pizza 
\$3.75

Fries

French Fries, Sweet Potato Fries
or Tater Tots
\$3.25

Sliders

Pulled Pork(1) \$3.25
Beef(1) \$3.75
Vegan Sliders (2)  \$3.50
Peking Duck Sliders(2) \$3.75

Half Banh Mi Hoagie

(Vietnamese or Tofu Vegan) 
\$3.25

Sushi(4pcs)

Spicy Tuna, California Roll, Spicy
Smoked Salmon or
Shrimp Tempura Roll
\$3.25/each

Dumplings(4pcs)

 Sticky Rice Mushroom, Shrimp,
Pork, Chicken, Duck, Wasabi
Shumai
\$3.75

Summer Rolls(2pcs)

Shrimp or Tofu 
\$3.75

Spring Rolls(3pcs)

Vegetable  \$3.50
Vietnamese or Cheese Steak
\$3.75

Bar-Ly Calamari
\$3.75

Crab Ravioli(4pcs)
\$3.75

Shrimp Golden Pouches(4pcs)
\$3.75

Chicken Bites n' Fries

Buffalo, Shanghai, Mango Habanero,
Jalapeno/Cilantro,
Thai Chili (Nuoc Mam),
Chipotle BBQ, Salt & Pepper, or
Bar-Ly Sriracha
\$6.00

Mini Nachos 
\$5.95

Mini Fried Rice

Chicken or Vegetable 
\$5.95

Mini Lo Mein

Chicken or Vegetable 
\$5.95

Mini Pad Thai(Peanuts)

Chicken or Vegetable 
\$5.95

Wings n' Fries

Buffalo, Shanghai, Mango Habanero,
Jalapeno/Cilantro,
Thai Chili (Nuoc Mam)
Chipotle BBQ, Salt & Pepper, or
Bar-Ly Sriracha
\$6.00

Honey Garlic Soy

Oven Baked &
Grilled Wings n' Fries
\$6.00

DRINKS

Draft Beer

Daily Selection
Inquire with Server
\$3.50

Craft Beer Bottles
\$4.50

Imported Beer Bottles
\$3.75

Domestic Beer Bottles
\$3.50

Wine \$3.50

Cabernet Sauvignon
Merlot
Malbec
Pinot Grigio
Chardonnay
Riesling
White Zinfandel

Cocktails

BeerMojito
Corona Rita
Red Sangria
White Sangria
Red Beer Sangria
White Beer Sangria
Mojito
Margarita

Various Flavors Also Available at an
Additional Cost

\$4.50

Sake

Small Carafe 4oz. \$3.50
Large Carafe 9oz. \$7.00

Sake Bomb \$4.50

Martinis

Bar-Ly Pineappletini
Classic Cosmopolitan
Forbidden Appletini
Electric Lemonadetini
Luscious Lycheetini
Pink Watermelontini
\$4.50

Flights

Wine \$5.50
Choice of (3) Red or White Wine

Beer Flights

Choose 3 Drafts Under 7% abv - \$5.50
Choose 3 Drafts Over 7% abv - \$7.50

*Separate Checks Upon Request Only
18% Gratuity Added to Parties of 6 or More
*Specials are Eat in Only**

\$15 Credit Card Minimum

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