

HOUSE COCKTAILS



Lemon Shake-Up – 9

(Gluten Free)

Tito's Handmade Vodka

Simple | Fresh Lemon



Espolòn Paloma – 9

Espolòn Reposado

Fresh Lime | Agave Nector

Orange Bitters | Soda



Casamigos Mint Lemonade – 13

Casamigos | Simple

Fresh Lemon | Mint



Tres Generaciones Margarita – 13

Tres Generaciones Reposado | Agave

Triple Sec | Lime



Maker's 46 Old Fashioned – 13

Maker's 46 | Simple

Angostura Bitters Orange | Cherry



Basil Hayden Rye Manhattan - 13

Basil Hayden Dark Rye | Sweet Vermouth

Black Walnut Bitters

ON TAP

Tap handles change frequently.
Please ask your server for updates.

BOTTLES AND CANS

IPA'S | DOUBLE IPA'S | PALE ALES

BrewDog Punk IPA – 5.6% ABV
CBC IPA – 6.5% ABV
Sierra Nevada Pale Ale – 6.5% ABV

WHEATS | BOCKS | BROWNS | STOUTS

Goose Island 312 – 4.2% ABV
Blue Moon – 5.4% ABV
Guinness – 4.2% ABV
Newcastle – 4.7% ABV

FRUIT BEERS | RADLERS | CIDERS

Angry Orchard – 5.0% ABV
Stella Cidre – 4.5% ABV

LAGERS

Bud Light – 4.2% ABV
Budweiser – 5.0% ABV
Busch Light – 4.1% ABV
Coors Light – 4.2% ABV
Corona Extra – 4.6% ABV
Corona Light – 4.1% ABV
Corona Premier – 4.0% ABV
Dos Equis – 4.3% ABV
Heineken – 5.0% ABV
Heineken N/A – 0% ABV
Labatt Blue – 5% ABV
Labatt Blue Light – 4% ABV
Michelob Ultra – 4.2% ABV
Miller Lite – 4.17% ABV
Pacífico – 4.5% ABV
PBR – 4.74% ABV
Red Stripe – 4.7% ABV
Sam Adams Lager – 4.9% ABV
Stella Artois – 5.0% ABV
Yuengling – 4.5% ABV
Yuengling Light – 3.8% ABV

HARD SELTZER | MALTS

Smirnoff Ice – 4.5% ABV
High Noon Hard Seltzer – 4.5% ABV

Black Cherry | Grapefruit | Lime | Peach | Pineapple | Watermelon

Kitty Paw Hard Seltzers – 4.2% ABV

Key Lime Guava | Pineapple Tangerine | Raspberry

Vizzy Hard Seltzer Flavors – 5% ABV

Black Cherry Lime | Blueberry Pomegranate | Pineapple Mango | Strawberry Kiwi

White Claw Hard Seltzer Flavors – 5% ABV

*Black Cherry | Grapefruit | Lemon | Lime | Mango
Raspberry | Tangerine | Watermelon*

HAPPY HOUR

(Tuesday through Friday 5pm - 8pm)

**Domestic
Bottles**
\$4.00

**Tito's/ Espolon/
Jameson**
\$5.00

**High
Noon**
\$6.00

HOURS

Sunday | 1:00pm - 2:30am

Monday | Closed

Tue - Fri | 5:00pm - 2:00am

Saturday | 1:00pm - 2:30am

DAILY DRINK SPECIALS

TUESDAY

\$5 Premium Drafts
\$5 Jameson

WEDNESDAY

\$4 Whiskeys
(Bulleit, Crown Royal, Fireball, Jack Daniel's,
Jameson, Jim Beam, Maker's Mark, Redemption Rye)

THURSDAY

\$5 Flavored Tito's Handmade Vodka Lemon Shake Ups

FRIDAY

**\$5 Three
Olives Bombs**

SUNDAY

\$4 Tito's Vodka
\$5 Tito's House Mules
5 for \$15 Domestic Buckets

WINE & CHAMPAGNE

All wines available by the glass or bottle

RED

Cabernet Sauvignon Woodbridge by Robert Mondavi, *California*
Pinot Noir Robert Mondavi Private Selection, *California*

WHITE

Chardonnay Benziger, *Sonoma Valley, California*
Moscato Barefoot, *Modesto, California*
Pinot Grigio Ecco Domani, *delle Venezie, Italy*
Reisling Chateau Ste Michelle, *Columbia Valley, Washington*
Sauvignon Blanc Kim Crawford, *Marlborough, New Zealand*

ROSÉ

Rosé Charles & Charles, *Columbia Valley, Washington (bottle only)*
Sparkling Rosé Santa Margherita, *Trentino-Alto Adige, Italy (bottle only)*

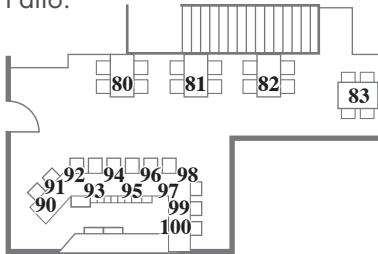
CHAMPAGNE

Champagne Veuve Clicquot, *Reims, France (bottle only)*
Champagne Wycliff Brut, *California*
Prosecco La Marca, *Italy (glass only)*



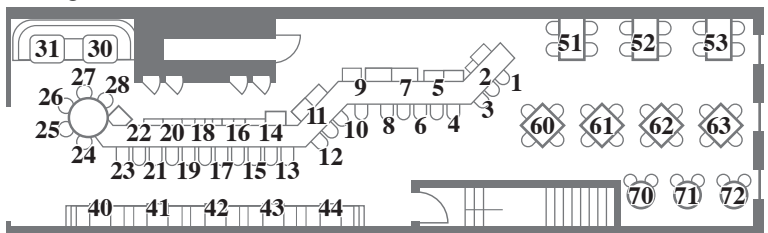
While Novak's Tavern and Patio does not have a kitchen, we are fortunate to have partnered up with Barley's Brewing Company to provide you with a dining experience without having to leave your seat. Simply follow the ordering instructions below and a Novak's staff member will deliver your food to you when it's ready. In addition, you're more than welcome to carry your own food in as well.

Patio:



**Find your table
number here**

Dining:



Ordering/Delivery Instructions for Barley's Brewing Company

- Phone in your table's order to Barley's (614-228-2537)
food available for delivery until 10p.m. daily
- Identify yourself with your name and Novak's table number.
- A Novak's employee will deliver your food when it is ready and collect payment at time of delivery.

Please contact Barley's if there are any questions or concerns regarding your order.



STARTERS

Mildred's Sauerkraut Balls

(4) **8** (8) **15** Sauerkraut, Swiss, Italian sausage, garlic, onion, herbs, Parmesan peppercorn ranch

Pile High Nachos **16** add chicken or chili **18**

Three cheese blend, black beans, jalapenos, scallions, tomatoes, salsa, sour cream

Sweet Potato Fries **11.50**

Sweet potato fries, spicy mayo

Bavarian Pretzels **15**

Pretzel rods, beer cheese

Chicken Quesadilla **16**

Cajun chicken, spicy cheese blend, tomatoes, scallions, salsa, sour cream

Buffalo Cauliflower **15**

Battered cauliflower, buffalo sauce, celery, ranch or blue cheese



Roasted Brussels Sprouts **15**


Roasted brussels sprouts, bacon, balsamic syrup glaze

WINGS

Unconventional Wings (5) **13** (10) **21** (15) **29**

Grilled wings, sauce or rub, celery, ranch or blue cheese

Dry Rubs:  Salt and vinegar, piri piri, Cajun

Sauces:  BBQ, sweet chili, buffalo, chipotle, gates of hell, dragonsbreath

*The FDA warns that consuming raw or undercooked meat or seafood could cause illness.

 Gluten-free option  Vegetarian option

SOUP AND SALAD

Pale Ale Chili **7** cup **9** bowl

Pork, beef, black beans, pale ale, three cheese blend

Bistro Salad **8** regular **14** large

Mixed greens, dried cranberries, toasted pecans, gorgonzola, red onions, roasted garlic balsamic

Buffalo Chicken Salad

Buffalo tenders, mixed greens, tomatoes, cucumbers, onions, blue cheese, choice of dressing **17**

House Salad **7** regular **11.50** large

Mixed greens, egg, tomatoes, cucumbers, red onions

Dressings

ranch , blue cheese, Parmesan peppercorn ranch , roasted garlic balsamic 

add ons **7** chicken  **8** salmon 

MAINS

Chicken Tender Basket **18**

Chicken tenders, fries, slaw, dipping sauce

Fish and Chips **21**

Beer battered cod, fries, slaw, tartar

Grilled Salmon **24**

Salmon, leek and garlic whipped potatoes, steamed broccoli, balsamic glaze

Truffle Mac-n-Cheese **21**

Penne, blistered tomatoes, smoked gouda, white cheddar, herbed bread crumbs, garlic toast

Pierogi and Sausage Platter **21**

Cheddar and potato pierogi, kielbasa, bratwurst, sautéed onions, brown butter, sour cream **15** without sausage

Roasted Chicken **24**

Roasted half chicken, leek and garlic whipped potatoes, steamed broccoli



WELCOME TO BARLEY'S BREWING COMPANY-ALE HOUSE #1.

Since 1992, we've served those who are hungry for elevated pub food and exceptional onsite-brewed beer. As pioneers in Ohio's modern-day beer industry, we bring a unique perspective to craft brewing. It's an approach that focuses on better ingredients and traditional processes, while always merging innovation with the tried and true. Ingredients are everything at Barley's. **We're deeply ingrained.**

HAND HELDS

*Served with your choice of fries, pierogies, side salad, slaw, or broccoli. Substitute onion rings or sweet potato fries for **\$1.00**. Lettuce, tomato, and onion upon request. Gluten free bun available for **\$1.00***

Build Your Own Burger* 15



Toppings: Swiss, American, smoked cheddar, blue cheese, pepper jack, jalapenos, sautéed onions, sautéed mushrooms, slaw **.75 each**
Bacon, kielbasa, egg, onion rings, pretzel bun **1.00 each** Served on a Kaiser roll

Brew Burger* 18



Certified Angus Beef patty, Ohio smoked cheddar, caramelized onions, bacon jam, pretzel bun

Impossible™ Burger 18

Impossible™ patty, salsa, poblano aioli, Kaiser roll

Turkey Nut Burger 17

Ohio free range turkey, pecans, spicy mayo, Kaiser roll

Turkey Bacon Swiss 16

Roasted turkey, swiss, bacon, garlic aioli, honey wheat

Tavern Chicken Sandwich 17

Marinated chicken breast, Swiss, sautéed mushrooms, dijonaise, Kaiser roll

Buffalo Wrap 16

Cajun chicken, buffalo sauce, mixed greens, tomatoes, blue cheese dressing

Beef and Cheddar 17

Shaved roast beef, smoked cheddar, sautéed onions, dijonaise, pretzel bun

Call Me Ahab 17

Beer battered cod, lettuce, tomato, tartar, Kaiser roll

Cobb Wrap 17

Roasted turkey, mixed greens, bacon, hardboiled egg, tomato, onion, poblano aioli

SIDES 5

Pierogis 

Fries 

Sweet Potato Fries 

House Salad  

Slaw  

Broccoli  

Onion Rings 

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Ask your server about gluten-free and vegetarian options:

 Gluten-free option  Vegetarian option

DESSERT

Stout Brownie Sundae 10

Chocolate stout brownies, whipped cream and ice cream, served with a cherry on top

Lemon Berry Cake 9

Berry mascarpone cake with raspberry coulis

THE UNDERGROUND

The Underground is Barley's private event space, located just downstairs from the main dining area. It has a private bar, restrooms, and a variety of seating options. The exposed rock walls, brick floor, and view of the brewery create a unique event experience. Ask a manager for details or email us at underground@barleysbrewing.com. Let us do the work and you take the credit.