

The
BARKLY

SHAREABLES

BARKLY TRUFFLE FRIES 12
Truffle oil, grated parmesan, fresh parsley served with garlic aioli

GIANT PRETZEL PUP 13
Warm, house-baked pretzel served with beer cheese dip and spicy mustard

GOLDEN TENDERS 15
Crisp golden chicken tenders paired with honey mustard, ranch, or BBQ sauce

BBQ PORK BELLY NACHOS 18
Black bean, guacamole, sour cream, pico de gallo

SPINACH & ARTICHOKE DIP 15
creamy spinach and artichoke dip with mozzarella, parmesan, and warm pita chips



BARKLY WINGS (10 PCS) 18
Crispy wings tossed in your choice of flavor, served with carrots & celery

CLASSIC BUFFALO
Spicy and tangy with a kick

HONEY GARLIC
Sweet, savory, with a hint of soy

SMOKY BBQ
Rich, smoky, with a touch of sweetness

SALADS

Add Salmon* \$9, Steak* \$9, or Chicken \$7

HOUSE SALAD 9.5
Grape tomato, cucumber, heirloom carrot, parmesan, buttermilk ranch

CLASSIC CAESAR 13
Grilled romaine, shaved parmesan, garlic croutons, and creamy Caesar dressing

CHOPPED CHICKEN 20
Avocado, bacon, heirloom tomato, white cheddar, deviled egg, bacon bbq ranch

BUTTERNUT SQUASH & KALE 15
Bartlett pear, ancient grains, date, pistachio, toasted mulberry, white cheddar, maple tahini vinaigrette

TWO-HANDS

Served with your choice of side

THE OG BARKLY BURGER 17
Beef patty, cheddar cheese, lettuce, tomato, pickles, and house-made burger sauce

BBQ SMOKEHOUSE BURGER 18
Beef patty, smoked bacon, cheddar, crispy onion strings, and tangy BBQ sauce

CALIFORNIA AVOCADO BURGER 19
Beef patty, fried egg, American cheese, and sriracha mayo

SOUTHWEST ROLL-UP 14
Grilled chicken, roasted peppers, pepper jack, and avocado crema in a tortilla

CLASSIC CRISPY CHICKEN 17
Fried chicken with slaw and pickles on a potato bun

BBQ CRUNCH 17
BBQ chicken with crispy onions and cheddar on ciabatta

SIDES

FRENCH FRIES 6
Crispy and perfectly seasoned

SWEET POTATO FRIES 6
Crispy, tender and lightly sweet

ZESTY SLAW 5
Tangy cabbage slaw

HOUSE SALAD 5
Fresh greens with vinaigrette

BOWLS

Served on rice and quinoa

STEAK & VEGGIE BOWL 16
Sliced sirloin steak, roasted Brussels sprouts, cauliflower rice, and chimichurri

CITRUS SALMON BOWL 16
Grilled salmon, wild rice, arugula, orange slices, avocado, and citrus vinaigrette

ENTRÉES

Served 6pm til close

FRIED CHICKEN 24
Buttermilk biscuit, smashed potato, and gravy

BEER BATTERED FISH & CHIPS 21
Coleslaw, tartar sauce

ROASTED SALMON* 29
Butternut squash farro risotto, garden herb pesto, crispy brussels sprouts

MONGOLIAN SHORT RIB 25
Charred scallion, broccolini, soft egg, crispy rice, thai chili

STEAK FRITES* 36
Prime skirt steak, black truffle butter, french fries

WILD MUSHROOM RISOTTO 24
Creamy Arborio rice, wild mushrooms, parmesan, and white truffle oil.



*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items our kitchen is not gluten-free.



HOST YOUR NEXT EVENT
AT THE BARKLY!

Specialty
COCKTAILS

CINNAMON TOAST DREAM 10

Spiced rum, Madagascar vanilla, cinnamon, and honey-infused simple syrup

CLASSIC ESPRESSO MARTINI 10

vodka, coffee liqueur, fresh espresso, simple syrup, garnished with three coffee beans

SPICED PEAR MULE 12

vodka, spiced pear liqueur, fresh lime, ginger beer, pear garnish

RASPBERRY TRUFFLE MARTINI 12

vodka, raspberry liqueur, white chocolate, cream, cocoa dust

JALAPEÑO CITRUS MARGARITA 13

tequila, fresh lime, orange liqueur, jalapeño simple, chili salt rim

TOASTED WALNUT OLD FASHIONED 14

Bourbon, walnut bitters, maple syrup, and a twist of orange zest

APPLE SPICE MULE 14

Vodka, spiced apple cider, lime, and ginger beer

BARKLY TAP MARGARITA 14

Vodka, spiced apple cider, lime, and ginger beer

DRAUGHT BEERS

FOUR PEAKS “Bad Birdie Juicy Golden Ale”	6.5
DROPOUT BREW CO. “Lil’ Chuckstar Hazy”	6.5
STILLFIRE BREWING “Dropout Light Lager”	5
DOS XX LAGER – Mexico	6
SIERRA NEVADA “Hazy Little Thing IPA”	7
CORONADO BREWING CO. “Rotating Cider”	7
AZ LOC ALE BEER CO. “Toasty Amber Lager”	7
SONORAN BREWING “Candy Cane White Ale”	7
HUSS BREWING “Koffee Kolsch”	8
COORS LIGHT – Colorado	5
MOTHER ROAD “Tower Ttation IPA”	7.25
FOUR PEAKS “Joy Bus ‘WOW’ Wheat Ale”	6.5
BUD LIGHT – Texas	5
HUSS BREWING “Scottsdale Blonde”	6.5

BOTTLES + CANS

FIRESTONE WALKER “805” – California	6
BUD LIGHT – Texas	5
FOUR PEAKS “Kilt Lifter”	5.75
HIGH NOON – Assorted Flavors	9
COORS LIGHT – Colorado	5
MILLER LITE – Illinois	5
MICHELOB ULTRA – Texas	5
CORONA EXTRA – Mexico	6

BOOZE-FREE DRINKS

SICILIAN LEMONADE STAND 8

puréed strawberry, fever-tree sparkling lemonade

YUZU ORCHARD SPRITZ 8

pomegranate yuzu, ginger-soaked organic agave, bubbly water

WINE, ROSÉ & BUBBLES



PROSECCO - FIORI D’ACACIA - Veneto, Italy	12 / 46
SPARKLING - MUMM NAPA “BLANC DE BLANCS” - Napa, California	16 / 62
SPARKLING- VEUVE CLICQUOT “YELLOW LABEL” Brut NV	98
ROSÉ - FLEURS DE PRAIRIE - Languedoc, France	11 / 42
SAUVIGNON BLANC - CROSSINGS - New Zealand	12 / 46
SAUVIGNON BLANC - RS “SUNDRESS” – California On Tap	11
CHARDONNAY - DUCKHORN “DECOY” – California	13 / 50
CHARDONNAY - HAHN FAMILY – California	10 / 38
PINOT GRIGIO - BOLLINI - Vigneti delle Dolomiti IGT, Italy	11 / 42
PINOT NOIR - SOKOL BLOSSER “EVOLUTION” - Willamette Valley, Oregon	14 / 54
PINOT NOIR - RICKSHAW – California on Tap	11
MALBEC TERRAZAS Mendoza, Argentina	11 / 40
CABERNET - BONANZA “LOT 7” BY CHUCK WAGNER – California	14 / 54
CABERNET - ILLICIT – California	11 / 42