

FLOUR & BARLEY

BRICK OVEN PIZZA

LUNCH

BRICK OVEN PIZZAS

PIZZA ROSSA

san marzano tomato sauce

Margherita - \$13.5

mozzarella & basil

The Big Apple - \$15

pepperoni & mozzarella

Gianna - \$16.5

fennel sausage, mushrooms, pine nuts, & mozzarella

Salsicce - \$16.5

fennel sausage, mozzarella, onion, & calabrian chili

The Parma - \$17.5

mozzarella, parmesan, ricotta, prosciutto, & arugula with balsamic glaze

Calabrese - \$17.5

meatball, italian sausage, prosciutto cotto, mozzarella, & chili with salsa verde

Lasagna - \$17.5

bolognese sauce, mushroom, sausage, & herbed ricotta cheese

Bacon Blue - \$17.5

smoked bacon, gorgonzola cheese, mozzarella, potato, grilled onions, & fresh rosemary

Verdure - \$16.5

zucchini, eggplant, artichoke, mushrooms, & spinach with pecorino, & mozzarella

*Farm House - \$17.5

mozzarella, smoked bacon, cotto ham, fennel sausage, roasted onion, & farm egg

PIZZA BIANCA

garlic cream sauce

Bianca - \$15

fontina cheese, pancetta, broccolini, & artichoke

Genovese - \$17

roast chicken, basil pesto, mozzarella, pecorino, brussels sprouts, & pancetta

Butternut Squash - \$16.5

mozzarella, roasted butternut squash, caramelized onions, spinach, & goat cheese

Spicy Shrimp - \$17.5

cherry peppers, shrimp, roasted tomatoes, artichokes, & chili oil

Mushroom - \$16.5

truffle cheese, roasted mushrooms, roast tomato, arugula, & truffle oil

Quattro - \$15.5

mozzarella, parmesan, ricotta, gorgonzola, & roast tomato

\$1.00 / \$2.5 per topping

sauces: san marzano tomato, crema, salsa verde

cheeses: mozzarella, fontina, ricotta, sottocenere truffle cheese

meats: pepperoni, fennel sausage, meatball, pancetta, ham, farm egg, anchovies, *soppressata, *prosciutto,

vegetables: basil, broccolini, roast mushrooms, pine nuts, roast onion, tomato, calabrian chili, cherry peppers, arugula, spinach, olives, artichokes, zucchini, roast peppers

APPETIZERS

Tomato Caprese - \$14

vine ripened tomato, fresh mozzarella, salsa verde, & balsamico

Chicken Wings - \$13

calabrian chili glaze & gorgonzola dressing

Meatballs - \$13

'grandma's style' beef, veal & pork with tomato sauce, & parmesan with salsa verde

Calamari Fritti - \$14.5

fried with cherry peppers, roast tomato aioli, & lemon

Roasted Beets & Goat Cheese - \$12

salsa verde, pistachios, & arugula

*Crispy Brussels Sprouts - \$12

smoked bacon, potato, & fried egg

Garlic-Cheese Bread - \$10.5

parmesan spread & mozzarella

*Antipasti Board - \$17

sliced Italian meats & cheese with marinated olives & vegetables

SANDWICHES

served with arugula tossed in balsamic vinaigrette

*Tosceno - \$14

mortadella, prosciutto cotto, soppressata, provolone, arugula, olive relish, & herb mayo

Meatball Grinder - \$14

grandma's meatballs, mozzarella, tomato sugo, & arugula

Chicken Parmesan - \$14

tomato sauce, mozzarella, & arugula on ciabitini bread

*Gorgonzola Steak - \$17

grilled NY steak topped with gorgonzola, balsamic mayo, arugula, & roast onion

Grilled Chicken - \$14

peperonata, tomato aioli, roasted onions, & provolone cheese

SALADS

*Arugula & Kale - \$12

oven roasted tomato, mushrooms, artichoke, shaved parmesan, toasted pine nut, balsamic vinaigrette

*Romaine - \$12

'caesar' style with garlic croutons & parmesan

Iceberg - \$14

shrimp, hearts of palm, garbanzo beans, gorgonzola cheese, tomato, bacon & cucumber with buttermilk dressing

ENTRÉES

Bucatini alla Bolognese - \$25

beef & veal ragu, basil, & parmesan cheese

Shrimp & Penne Alla Vodka - \$25

jumbo shrimp sautéed with vodka & creamy tomato sauce tossed with penne pasta & crispy basil

Alfredo Primavera - \$22

fettuccini & parmesan cream sauce with cotto ham, peas, zucchini, diced tomatoes, & ricotta

Chicken Parmesan - \$25

tomato sauce & mozzarella with spaghetti marinara

FLOUR & BARLEY

BRICK OVEN PIZZA

DINNER

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PIZZA ROSSA

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mozzarella & basil

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Chicken Parmesan - \$25

tomato sauce & mozzarella with spaghetti marinara

*NY Strip alla Florentine - \$27

12oz. garlic & herb grilled, salsa verde, cherry tomatoes, & roasted garlic

*Grilled Salmon - \$26

broccolini & roast potato with lemon-caper sauce

SIGNATURE COCKTAILS

Belini \$10

peach schnapps, peach puree, prosecco

Blueberry Smash \$12

blueberry infused whiskey, lemon juice, fresh mint, club soda, lime

Tiki Punch \$12

bacardi, malibu coconut rum, pineapple juice, fresh lime, honey, peychaud's bitters

Sonic Boom \$12

premium vodka, triple sec, fresh berries, lemon juice, basil, honey

Jamonade \$13

jameson irish whiskey, lemonade, peach schnapps, topped w/ miller lite

Spicy Mango \$11

house-made jalapeno tequila, triple sec, mango puree, agave syrup, fresh lime, pinch of salt

Limone & Rye \$11

old overholt, agave nectar, fresh mint, fresh lemon, club soda, dash of bitters

Strong Island Iced Tea \$13

stolichnaya, gin, silver tequila, cointreau, 151, fresh sour, cola

Flour & Barley Bloody Mary \$12

bacon infused vodka, house-made bloody mary mix, fresh tomato water, garnished with sopressata, fontina cheese, & artichoke

Flour & Barley Michelada \$11

local craft brew, house-made bloody mary mix, fresh tomato water, fresh lime

BARREL AGED COCKTAILS

Barrel aging is essentially infusing alcohol with wood, which has been a common practice in the beverage world for centuries. Our cocktails take on the characteristics of the oak barrels they're stored in. After a few weeks in the barrel the edges of the cocktail have been rounded off resulting in a "softer" cocktail.

Please ask your server for our current selections.

BOTTLES

•large format bottles (16oz+)

FRUITS & CIDERS

"sweet & easy drinking"

- *Sam Smith Organic Strawberry -5.2% abv- \$12
- *Stiegl-Radler Grapefruit -2.5% abv- \$8
- *Ace Perry Cider -5.0% abv- \$12
- *Crispin Honey Crisp Cider -6.5% abv- \$12
- *Epic Lil' Brainless Raspberries -5.2% abv- \$7
- Not Your Father's Rootbeer -5.9% abv- \$8

WHEAT

"light, wheat with spice and citrus peel"

- Hoegaarden -4.9% abv- \$6
- Anchor Mango Wheat -4.5% abv- \$7
- *Blue Moon Belgium White -5.4% abv- \$14
- Lost Coast Great White -4.8% abv- \$7
- Coachella Honey Double Wit -5.0% abv- \$8

LAGERS

"refreshing, crisp & clean"

- *Budweiser -5.0% abv- \$10
- Brooklyn Lager -5.2% abv- \$6
- *Corona -4.6% abv- \$12
- *Heineken -5.0% abv- \$12
- Kona Longboard -4.6% abv- \$6
- Maui Bikini Blonde -5.1% abv- \$7
- Moretti Lager -4.6% abv- \$5
- Peroni -4.7% abv- \$5
- Sam Adams Boston Lager -4.9% abv- \$6
- Sam Smith Organic Lager -5.0% abv- \$7
- *Stella Artois -5.2% abv- \$14.5

AMBERS & BROWNS

"toasty malt character, lighter body"

- Alaskan Amber Ale -5.0% abv- \$7
- Anchor Steam -4.9% abv- \$6
- New Belgium Fat Tire -5.2% abv- \$6
- Speakeasy Prohibition -6.1% abv- \$8
- Samuel Smith Nut Brown Ale -5.0% abv- \$7

PALE ALES

"pleasantly malty, light hops"

- Firestone DBA -5.0% abv- \$7
- Magic Hat #9 -5.1% abv- \$7
- *Oskar Blues Dale's Pale Ale -6.5% abv- \$13
- Sierra Nevada Pale Ale -5.6% abv- \$6
- Joseph James Foxtail GF -5.0% abv- \$8

THE CELLAR

"strong, specialty, & unique"

- *Saison Dupont -6.5% abv- \$21
- *Delirium Tremens -8.2% abv- \$28
- Chimay Grand Reserve -9.0% abv- \$14
- Dogfish Head 120 Min IPA -18.0% abv- \$25
- *J Blood Moon Barley Wine -10.0% abv- \$32

IPA'S & IIPA'S

"pronounced hops with floral & citrus notes"

- *Big Dog's Dirty Dog IPA -7.1% abv- \$11
- Pizza Port Swami IPA -6.8% abv- \$8
- Deschutes Fresh Squeezed IPA -6.4% abv- \$7
- Dogfish Head 60 Minute IPA -6.0% abv- \$8
- Firestone Union Jack -7.5% abv- \$7
- *Green Flash West Coast IPA -8.1% abv- \$15
- *Tenaya Creek Hop Ride -7.2% abv- \$15
- *Firestone Double Jack -9.5% abv- \$21
- *Green Flash Le Freak -9.2% abv- \$16
- *Lagunitas Hop Stoopid -8.0% abv- \$18
- *Speakeasy Double Daddy -9.5% abv- \$21
- *Stone Ruination -8.2% abv- \$19
- Joseph James Hop Box -9.3% abv- \$7

STRONG ALES

"flavorful with high alcohol content"

- Victory Golden Monkey -9.5% abv- \$8
- *Goose Island Matilda -7.0% abv- \$22
- *Unibroue Maudite -8.0% abv- \$20
- *Stone Arrogant Bastard -7.2% abv- \$19
- Ommegang 3 Philosophers -9.7% abv- \$10

STOUTS & PORTERS

"heavy bodied, malty, rich mouth feel"

- *Squatters Outer Darkness -10.5% abv- \$19
- Deschutes Black Butte Porter -5.2% abv- \$6
- *Tenaya Creek Haulin' Oats -5.7% abv- \$15
- *Speakeasy Payback Porter -7.5% abv- \$15
- *Mother Earth Sin Stout -8.1% abv- \$19
- Murphy's Irish Stout -4.0% abv- \$8

DRAFT BEERS

16OZ // PITCHER

Firestone Walker 805 Blonde Lager -4.7% abv- \$8 // \$24

New Belgium Snapshot Wheat -5.0% abv- \$7 // \$21

Miller Lite -4.2% abv- \$7 // \$21

Pizza Port Chronic Ale -4.9% abv- \$9 // 27

Lagunitas IPA -6.2% abv- \$8 // \$24

****Seasonal Draft**** - ask your server about our current selection

CASK BEER \$9

Cask or "real ale" is the purest form of beer there is. It is aged & re-fermented in the cask. It is never pasteurized or filtered & served without the use of co2. We believe it is the best way to drink beer. Our selections change daily.

Please ask your server for our current selections.

"FLOUR & BARLEY FLIGHT" \$18

Firestone Walker 805, Pizza Port Chronic Ale, Lagunitas IPA, Miller Lite, New Belgium Snapshot Wheat, Seasonal Draft, & Seasonal Cask

HOME-MADE CELLOS

Citrus \$4

Melon \$4

Pomegranate \$4

Cello Flight \$10

try all 3 flavors

HAND-MADE ITALIAN SODAS

Lemon-Thyme \$5

Black Cherry Yuzu \$5

Honey-Tangerine Basil \$5

Concord Grape \$5

HOUSE-MADE SANGRIA

Red & White

Pitcher - \$29

Glass - \$9

KEG WINE

House White

House Red

glass - 1/4 liter - 1/2 liter - liter

\$8 - \$11 - \$18 - \$34

WINE BY THE GLASS

La Marca Prosecco \$9

J.S. Cristalino Cava \$8

Brancott Sauvignon Blanc \$9

DaVinci Pinot Grigio \$9

Edna Valley Chardonnay \$9

Dr. Loosen Reisling \$9

Kendal Jackson Vintner's Res. Pinot Noir \$11

Bell'agio Chianti \$10

Concanon Cabernet Sauvignon \$11

J. Lohr Merlot \$10

BY THE BOTTLE

SPARKLING

La Marca Prosecco \$24

J. S. Cristalino Cava \$22

Gioioso Moscato \$22

WHITES

Brancott Sauvignon Blanc \$24

DaVinci Pinot Grigio \$25

Dr. Loosen Riesling \$24

Edna Valley Chardonnay \$26

St. Francis Chardonnay \$27

REDS

Kendal Jackson Vintner's Res.
Pinot Noir \$34

Bell'agio Chianti \$28

Cune Crianzo Rioja \$25

Los Vascos Cabernet Sauvignon \$28

Concanon Cabernet Sauvignon \$34

Alamos Malbec \$24

J. Lohr Merlot \$29

FLOUR & BARLEY

BRICK OVEN PIZZA

DESSERTS

Cannoli \$7.95

crispy pastry shells filled with a sweet ricotta-mascarpone cream, garnished with pistachios & chocolate chips

Tiramisu \$7.95

mascarpone mousse layered with coffee-rum soaked ladyfingers

Gelato & Sorbetto \$7.95

vanilla, pistachio, chocolate, & spumoni

please ask your server for additional seasonal flavors

CAFFE

Cappuccino \$4.5

Americano \$4

Latte \$4.5

Espresso \$4\ \$6 dbl

Macchiato \$4.5

Coffee \$3.5

PORTS

Fonseca Bin 27 \$8

Taylor 10yr Tawny \$10

Dow's 2003 \$16.5

HOME-MADE CELLOS

Citrus \$4

Melon \$4

Pomegranate \$4

Cello Flight \$10

try all 3 flavors

DIGESTIVOS & CORDIALS

Fernet-Branca \$10

Gran Marnier \$9

Amaretto Di Sarrono \$8

Sambuca White or Black \$8

Frangelico \$9

FLOUR & BARLEY

BRICK OVEN PIZZA

KID'S MENU

\$8.95

Cheese Pizzette

mini pie with red sauce
& mozzarella cheese

Chicken fingers

served with french fries

Pasta & Meatballs

bucatini pasta with red sauce
& grandma's meatball

Includes kids drink & scoop of vanilla gelato