
APPETIZERS & SNACKS



HOUSE CUT LAGER CHIPS 8

Chipotle mango seasoning & chipotle mayo dip

CAESAR SALAD 13

Romaine, chipotle Caesar dressing, wild boar bacon, Grana Padano, croutons

HUMMUS 14

Chilled, crudités, pita chips



NACHOS STARTER 12

Corn tortilla chips, mixed cheese, olives, green onions, salsa, sour cream

Add chicken, beef, salmon, or shrimp 7

LOUNGE CLASSICS

CHICKEN PAD THAI 21

Chicken breast, rice noodles, cabbage, green onions, bean sprouts, carrots & peanut

TERIYAKI RICE BOWL 23

Prawns or chicken or AAA NY steak strips,
Jasmine rice, Nappa cabbage, carrots, red onions, broccoli, mushrooms, red peppers, house made Teriyaki sauce

BARLOW BISTRO BURGER 19

House made Alberta beef burger, bacon, truffle cheese, lettuce, pickled onions, tomato, chipotle mayo, brioche bun

Comes with choice of lager chips, French fries, arugula salad or Caesar salad

GRILLED CHICKEN SANDWICH 21

Fig mayo, arugula, roasted almonds, Brie cheese, tomatoes, Ciabatta bun

Comes with choice of lager chips, French fries, arugula salad or Caesar salad

COMFORT COMBO 14

Grilled cheese sandwich and Chef's daily soup

ENTRÉES

PENNE TUSCAN 22

Chorizo, wild boar bacon, mushroom, house made tomato & pesto sauce

BUTTER CHICKEN 24

Authentic Halal butter chicken, Naan bread cucumber raita & Basmati rice



ALBERTA NEW-YORK STEAK 35

10 oz Alberta AAA steak, Madagascar peppercorn sauce, seasonal vegetables & baby potatoes



DILL-LEMON CAPER SALMON 24

Seasonal vegetables & baby potatoes

TRI GLAZE BEEF BRISKET 28

Smoked & glazed, honey-maple & birch syrup jus, seasonal vegetables & baby potatoes

DESSERT

CARROT CAKE 7

House made, butter cream frosting

STICKY TOFFEE PUDDING 7

House made, vanilla ice cream

Specials

PATIO BBQ

WEDNESDAYS & SATURDAYS

weather permitting from 4:30pm to 6pm

CHEESEBURGER 9

6 oz burger patty, brioche bun, cheddar cheese, pickle & mayo. Make it a double add 5

CHICKEN APPLE SAUSAGE 9

Chicken apple sausage with caramelized onions. Make it a pair add 5

BBQ BRISKET SANDWICH 8

BBQ brisket with coleslaw

Barlow B's Draft Beer 4.5

BEVERAGE MENU

**cold,
smooth
beer.**

DRAFT (16oz)

Barlow B's Lager	7.5
Village Wit <i>Wheat</i>	8
Last Best IPA	8

IMPORTED

Corona	7
Heineken	7
Stella Artois	7
Becks (<i>non-alcoholic</i>)	6

DOMESTIC

Canadian	6.5
Coors Light	6.5
Budweiser	6.5
Bud Light Alexander	6.5
Keiths IPA	6.5

SPECIALTY

Guinness (500ml)	8.5
Strongbow (330ml)	7.5

Wine

6oz 9oz



WHITE

Redwood Creek <i>Chardonnay</i>	7	10	25
Jackson Triggs <i>Chardonnay</i>	8	12	30
J. Bouchon <i>Sauvignon Blanc</i>	10	15	36
Sandhill <i>Pinot Gris</i>	12	17	40
Berringer <i>White Zinfandel</i>	8	12	28

RED

Jackson Triggs <i>Merlot</i>	8	12	
Woodbridge <i>Cabernet Sauvignon</i>	10	15	36
Argento <i>Malbec</i>	11	16	42

Cocktails

Classic Old Fashioned 14

Makers Mark, Demerara syrup, Angostura Bitters

Calgary Caesar 11

Vodka, clamato juice, tabasco, Worcestershire sauce

Classic Cosmopolitan 13

Vodka, cranberry juice, lime juice

Classic Martini 13

Vodka or Gin, olives, dry Vermouth

Passion Breeze 14

Vodka, 7up, passion fruit juice, lime & lemon juice

Passion Bay 14

Gin, passion fruit juice, dry Vermouth, grenadine

Jalapeno Lemonade 12

Vodka, jalapeno lemonade

Happy Hour

Daily 4-6 & 9-10

Barlow B's Draft Lager 5.5

Redwood Creek Chardonnay 5

Jackson Triggs Merlot 5

**BARLOW**
BISTRO & BAR