

## STARTERS & SHARES

<b>Sundried Tomato Hummus</b> Chickpeas, roasted garlic, served with sesame seed flat bread	13½
<b>Baba Ganoush</b> Roasted eggplant, garlic, herbs & spices, roasted walnuts, served with sesame seed flat bread	13½
<b>Crispy Cauliflower</b> Turmeric, lemon, green onion, avocado tahini dip	15½
<b>Pear Brie Flatbread</b> Basil, roasted garlic, balsamic reduction, lemon herb aioli	18½
<b>Lamb Meatballs</b> House made saffron tomato sauce with chimichurri and toasted Turkish bread <i>+ extra meatball \$6</i>	19½
<b>Lamb Gravy Poutine</b> Cheese curds, lamb gravy, F&B fries <i>+ pulled lamb for \$7</i>	18½
<b>Chicken Wings</b> 1lb of wings, tossed in your choice of hot, paprika ginger, bourbon BBQ, jalapeño mustard <i>+ choice of dip for \$1½</i>	18½
<b>Lamb Chop</b> Flame-grilled lamb chop, cucumber garlic yogurt	13½
<b>Spicy House Made Pickles</b> Assorted vegetables	7½
<b>Olives</b> Assorted Italian olives	7½
<b>Grilled Spicy Italian Sausage</b> House made pickles, horseradish mustard	10½
<b>Finch &amp; Barley Fries</b> Double blanched, jalapeño mayo	10½
<b>Yam Fries</b> Double blanched, sriracha mayo	11½

## SALADS

- Chilled Beet Salad** 18½  
Red and gold beets, arugula, goat cheese, pistachio, pesto vinaigrette
- Kale Caesar Salad** 18½  
Zattar spiced croutons, parmesan, cured egg yolk, lemon  
*+ chicken \$7 or prawns \$9*
- FXB Power Bowl** 21½  
Turmeric-roasted yams, chickpeas, carrot, pumpkin seeds, spinach, mint, pickled red cabbage, quinoa, maple tahini dressing
- Grilled Saffron Chicken Salad** 24½  
Mixed organic greens, avocado, dates, macedonian feta, red peppers, quinoa, cucumber, cilantro, lime, vinaigrette

## TACOS

- Crispy Fish Tacos** 19½  
Avocado crema, salsa fresca, shredded cabbage, pickled onion
- Prawn Tacos** 21½  
Avocado crema, salsa fresca, shredded cabbage, pickled onion
- Halloumi Tacos** 19½  
Hummus, pickled cabbage, shirazi salad, lemon herb aioli
- Pulled Lamb Tacos** 21½  
Tomato lime marinade, shirazi salad, pickled cabbage, lemon herb aioli

## BURGERS & SANDWICHES

*Burgers and sandwiches come with hand-cut fries. Substitute yam fries, half/half, organic spring salad, or kale caesar for \$3½. Add mushrooms, or house guacamole for \$2½.*

- Grilled Halloumi Sandwich** 20½  
Tzatziki, hummus, roasted red pepper, arugula, pickled red onions, on toasted Turkish bread
- Cheddar Bacon Burger** 22½  
Cheddar, jalapeño mayo, bacon, hamburger relish, crisp romaine, tomato, red onion, on a toasted brioche bun
- Lamb Burger** 24½  
Feta, organic greens, tomato, grilled red onion, lemon herb mayo, on a toasted brioche bun
- Grilled Saffron Chicken Club** 23½  
Bacon, guacamole, mixed organic greens, tomato, sundried tomato basil mayo, on toasted Turkish bread

## MAINS

<b>Coconut Curry</b> Red peppers, cauliflower, green beans, carrots, served with jasmine rice <i>+ prawns for \$9</i>	21½
<b>Slow Braised Lamb Shank</b> Roasted eggplant and tomato, market vegetables, herbed barley, saffron buttered potatoes	33½
<b>Lamb Chops</b> Three flame-grilled lamb chops, roasted rosemary parmesan potatoes, seasonal greens, cucumber garlic yogurt	42½
<b>6oz AAA Filet Mignon</b> Roasted rosemary parmesan potatoes, asparagus, mushroom red wine reduction	44½

## PASTA

Please ask your server about our  
daily pasta feature.

## DESSERTS

<b>Affogato</b> Scoop of locally made vanilla ice cream drowned in fresh espresso, served with almond biscotti	8½
<b>Chocolate Ganache</b> Walnut crust, cinnamon sugar wafer, cream, strawberry	9½
<b>New York Cheese Cake</b> dulce de leche, strawberry sauce, brandied cherries	9½

## COFFEE

Espresso	3½
Americano	3½
Cappuccino	5¾
Latte	5¾
Lavender or Vanilla Latte	6½
Café Mocha	6½

## HAPPY HOUR FOOD

Finch & Barley Fries	8½
Yam Fries	8½
Hummus	10½
Baba Ganoush	10½
Crispy Cauliflower	13½
Lamb Gravy Poutine	16½
Pear Brie Flatbread	16½

## HAPPY HOUR DRINKS

House Lager	5½
House Lager Pitcher	19
Highballs	5½
6oz House Red or White	6½
9oz House Red or White	9½

**TUESDAY** \$15 Burger

**WEDNESDAY** \$15 Wings

**THURSDAY** 30% off all bottles of wine

**FRIDAY & SATURDAY** DJs

**EVERYDAY** Happy Hour 5pm-6pm

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Finch & Barley is proud to serve organic and locally sourced ingredients whenever available.

Parties of six or more will be subject to an 18% auto-gratuity.