

Liquor & Beer

SCOTCH | BLENDED

Balvenie 12yr Double Wood	26
Balvenie 14yr Carribean Cask	28
Balvenie 16yr French Oak	40
Balvenie 21yr Port Wood	80
Balvenie 25yr	120
Coal Ila 12yr	30
Dalwhinnie 15yr	28
Dewar's White Label	16
Glendronach 12yr	24
Glendronach 18yr	40
Glenfiddich 12yr	18
Glenfiddich 18yr	38
Glenfiddich 21yr	75
Glenfiddich 23yr Grand Cru	108
Glenfiddich 26yr	163
Glenfiddich 30yr	220
Glenlivet 12yr	19
Glenlivet 18yr	45
Glenmorangie 10yr	18
Glenmorangie Quinta Ruban	25
Glenmorangie Nectar D'ore	32
Glenmorangie Lasanta	22
Glenmorangie 18yr	40
Jura 10yr	17
JW Red	16
JW Black	17
JW Blue	50
Macallan Double Cask 12yr	25
Macallan Sherry Cask 12yr	28
Macallan Harmony	48
Macallan Sherry Oak 18yr	74
Macallan 25yr	400
Lagavulin Offerman 11yr	29
Laphroig 10yr	25
Laphroig Quarter Cask	29
Oban Little Bay	27
The Dalmore 12yr	18
The Dalmore 15yr	33
The Dalmore 18yr	44
The Dalmore King Alex III	52

BOURBON | RYE | AMERICAN

1932 OG Rye	18
Angel's Envy Bourbon	18
Angel's Envy Rye	28
Angel's Envy Cask Strength	68
Basil Hayden's	18
Basil Hayden's Dark Rye	20
Blantons Bourbon	46
Buffalo Trace Straight Bourbon	16
Bulleit Rye	16
Bulleit Bourbon	16
Dancing Panda 4yr	18
Dancing Panda 8yr	20
Del Bac Durado	17
Elmer T. Lee	55
Four Roses Small Batch	18
Four Roses Single Barrel	24
George T. Stagg	175
Highwest Double Rye	16
Highwest Bourbon	16
Highwest Rendezvous	32
Jack Daniel's	16
Jack Daniel's Honey	16
Jack Single Barrel	20
Jack Daniel's Gentleman Jack	18
Knob Creek 9yr	18
Jefferson's Straight Bourbon Ocean Aged	26
Maker's Mark	16
Maker's Mark 46	17
Michter's Small Batch Bourbon	18
Michter's Straight Rye US	18
Middle West Straight Wheat	18
Middle West Double Cask Pumpernickel	28
Noble Oak Whiskey Double Oak Rye	18
Old Forester 1920	22
Russell's Reserve Straight 10yr	18
Sazerac Straight Rye	16

2oz.

Sir Davis Rye	28
Stagg Straight Bourbon	140
Smoke Wagon Straight Bourbon	18
Thomas H Handy Sazerac Rye	90
Weller Full Proof	60
Westland Single Malt	19
Westland Single Malt Peated	37
Whistle Pig Piggyback Rye	20
Whistle Pig Farmstock Rye	21
Whistle Pig Rye 10yr	24
Whistle Pig Rye 12yr	28
Whistle Pig Rye 15yr	63
Whistle Pig Rye 18yr	84
Whistle Pig Boss Hog XI - The Juggernaut	190
Wild Turkey Bourbon Rare Breed	22
Woodford Reserve	16
Woodford Reserve Rye	17
Woodson Whiskey	16
Woodinville Port Cask	16

IRISH | CANADIAN | JAPANESE

Bushmills Black Bush	17
Bushmills 10yr Malt	21
Crown Royal	16
Crown Royal Apple	16
Gelston's 25yr	65
Jameson	16
Kavalan Taiwanese Ex-Bourbon Oak	43
Midleton Very Rare	48
Red Breast 12yr	25
Red Breast 15yr	45
Red Breast 21yr	64
Shinju Japanese Whisky	18
Seagram's 7	16
Suntory Toki Japanese Whisky	16
Suntory Hibiki Harmony	39
Tullamore Dew	15
Waterford Single Malt Organic Gaia	34
Waterford Single Farm Origin Dunbell	30
West Cork Black Reserve Limited	16
West Cork Single Malt Peat	16

TEQUILA | MEZCAL

Casamigos Blanco	16
Casamigos Reposado	18
Casamigos Mezcal	24
Casa Dragones Blanco	28
Clase Azul Plata	34
Clase Azul Reposado	45
Comisario Anejo	26
Comisario 9 Yr Gran XA:IX Extra Anejo	290
Corrido Blanco	16
Corrido Reposado	20
Dios Azul Plata	18
Dios Azul Reposado	22
Dios Azul Anejo	26
Don Julio Blanco	16
Don Julio Reposado	20
Don Julio Anejo	25
Don Julio 1942	50
Dos Hombres Mezcal	22
El Silencio	20
El Negocio Joven	36
Flecha Azul Blanco	22
G4 Blanco	16
G4 Reposado	18
LALO Blanco	16
Malasanta Espadin	16
Malasanta Tobala	26
Mandala Blanco	17
Mandala Reposado	19
Mandala Anejo	21
Mandala Extra Anejo	44
Mayenda Reposado	26
Pantalones Blanco	18
Pantalones Reposado	18
Pantalones Anejo	20
Partida Blanco	18
Partida Reposado	20

2oz.

Partida Anejo	22
Partida Roble Fino	45
Patrón Silver	16
Patrón Reposado	20
Patrón Anejo	24
Patrón Extra Anejo	30
Patrón El Alto	36
Telsón Blanco	18
Telsón Reposado	20
Telsón Anejo	24
Volcan X.A. Reposado	42
Zomos Mezcal Espadin	26
400 Conejos Mezcal	16

RUM | CACHACA

Appleton Estate 12yr	17
Avua Cachaca	16
Bacardi Superior	16
Blue Chair Bay Vanilla	16
Captain Morgan	16
Diplomatico Rum Mantuano	17
Havana Club Anejo	16
Malibu	16
Myers's Dark	16
Mount Gay Black Barrel	16
Ron Zacapa 23	18
Ron Zacapa Xo	33
Smith & Cross	16

COGNAC | BRANDY

A Hardy Noces Diamant 60yr	190
A Hardy Legend 1863	24
Comandon XO	34
Courvoisier VS	16
D'usse VSOP 80	26
Hennessy XO	60
Hennessy VS	18
Hennessy VSOP	24
Hennessy Paradis	290
Monteru Mizunara Oak Cask	75
Remy Martin VSOP	22
Remy Martin 1738	27

LOUIS XIII *Perfect Pour*

*Think a century ahead.
Each decanter is the life achievement
of generations of cellar masters.*

A BLEND OF UP TO 1,200 EAUX-DE-VIE
100% FROM GRANDE CHAMPAGNE

.5 oz 120 | 1 oz 240 | 2 oz 480

GIN

Aviation	16
Botanist	16
Bombay Sapphire	16
Empress 1908	18
Gray Whale	16
Hendricks	17
Monkey 47	20
Suntory Roku	16
Sipsmith London Dry	16
Tanqueray	16

BEER

Lagunitas IPA <i>Draft</i>	9
Modelo Cerveza Especial <i>Draft</i>	9
Sierra Nevada Pale Ale <i>Draft</i>	9
Stella Artois <i>Draft</i>	9
Able Baker Atomic Duck Ipa	12
Pilsner Urquell	12
Blue Moon	9
Delirium Tremens	12
Coors Light	9
Michelob Ultra	9
Heineken 0.0 Non-Alcholic	8



OFFICIAL STEAKHOUSE OF THE VEGAS GOLDEN KNIGHTS

Dear Barry's guest, to ensure a smooth dining experience please note that we are unable to split checks. However, we are gladly able to accept up to 6 equal payments per table. Thank you kindly for your understanding.

* Consuming rare or under cooked meat, poultry, seafood, shellstock, or eggs may increase your risk of a foodborne illness

Appetizers

LOBSTER POTATO PIEROGI • SAUTÉED, MELTED SWEET ONIONS, SOUR CREAM, SCALLIONS • 24

PHILLY CHEESESTEAK EGG ROLLS • FILET MIGNON, AGED CHEDDAR CHEESE SAUCE • 26

CRISPY VEGETABLE SPRING ROLLS • THAI PAPAYA SALAD, MAITAKE MUSHROOMS, VERMICELLI NOODLES
BELL PEPPERS, ZUCCHINI, YELLOW SQUASH, WATERCRESS, ROASTED PEANUTS
THAI CHILI DIPPING SAUCE • 26

STEAK TARTARE* • BEEF TENDERLOIN, DIJON, HORSERADISH, QUAIL EGG, TOASTED BRIOCHE • 29

CRISPY ROCK SHRIMP • LEMON AIOLI, SPICY SRIRACHA, SCALLIONS • 32

JUMBO SHRIMP COCKTAIL • EXTRA VIRGIN OLIVE OIL, CRACKED PEPPER, SPICY COCKTAIL SAUCE • 35

BRAISED SHORT RIB RAVIOLI • MUSHROOM STROGANOFF SAUCE, FRESH TRUFFLES • 36

SALTED BAVARIAN PRETZEL BREAD • 12 • ADD CHEDDAR CHEESE SAUCE • 6

Chilled Shellfish Platter

MAINE LOBSTER, COLOSSAL LUMP BLUE CRAB, EAST & WEST COAST OYSTERS*, JUMBO SHRIMP COCKTAIL
OCTOPUS & CALAMARI SALAD, SPICY COCKTAIL SAUCE, APPLE CIDER MIGNONETTE
SMALL • 199 (3-4 people) | LARGE • 289 (4-6 people)

Soups & Salads

ONION SOUP • 19
SWEET ONIONS, BABY SWISS & MOZZARELLA GRATIN, SHERRY WINE

LOBSTER BISQUE • 26
MAINE LOBSTER, BRANDY, CRÈME FRÂICHE

CAESAR SALAD • 19
AS IT SHOULD BE

WEDGE SALAD • 21
CHOPPED TOMATOES, BLUE CHEESE CRUMBLES, GRILLED SCALLIONS, APPLEWOOD SMOKED BACON
HARD COOKED EGG, UPPER RANCH DRESSING

THE “REAL” GARBAGE SALAD • 22
ROMAINE, BABY LOLA ROSA, CUCUMBERS, DRIED SALAMI, CHERRY TOMATOES, OLIVES, GULF SHRIMP
ARTICHOKE HEARTS, HEARTS OF PALM, BLUE CHEESE, CRISPY SHALLOTS, CHAMPAGNE-DIJON VINAIGRETTE

ROASTED BEET CARPACCIO • 24
BABY ARUGULA, PICKLED RED ONION, TOASTED PINE NUTS, PRESERVED LEMON VINAIGRETTE, VALBRESO FETA CHEESE

COLOSSAL LUMP CRAB SALAD • 46
BUTTER LETTUCE, AVOCADO, CUCUMBER, GREEN GODDESS DRESSING, FRESH LEMON

Vegan

VEGAN TOMATO SOUP • 18
EXTRA VIRGIN OLIVE OIL, FRESH BASIL

ROASTED BEET CARPACCIO • 24
BABY ARUGULA, PICKLED RED ONION, TOASTED PINE NUTS, PRESERVED LEMON VINAIGRETTE

CEVICHE • 29
HEARTS OF PALM, CUCUMBER, HEIRLOOM TOMATO, RED ONION, CILANTRO, QUINOA
TOASTED PISTACHIOS, TARO ROOT CHIPS

LIONS MANE MUSHROOM STEAK • 42
GRILLED ROMANESCO BROCCOLI, ROASTED PEPPERS, KALAMATA OLIVE TAPENADE, CRISPY ONION STRAWS

VEGAN TRUFFLE MEATLOAF • 59
BAKED POTATO-SWEET ONION HASH, MUSHROOM GRAVY, FRESH SLICED TRUFFLES



Entrées

ORGANIC CHICKEN MILANESE • 59
CRISPY CHICKEN BREAST
PROSCIUTTO COTTO
PROVOLONE CHEESE
CORDON BLUE MUSTARD SAUCE

FAROE ISLAND SALMON* • 59
PAN SEARED, CRISPY POTATO CAKE
STEAMED CLAMS MANHATTAN
CHOWDA SAUCE

CHILEAN SEA BASS • 79
BROILED, WASABI POTATO PURÉE
SHITAKE MUSHROOM, MISO GLAZE



BARRY'S WAGYU BURGER* • 49
10oz. MISHIMA RESERVE
CARAMELIZED ONIONS
MUSHROOMS
WHITE AMERICAN "LOL" CHEESE
CRINKLE CUT FRENCH FRIES
UTAH FRY SAUCE

SEA SCALLOPS & BACON* • 72
PAN SEARED
GREEN ONION RISOTTO
JALAPENO BACON
LEMON CHIVE BUTTER SAUCE

SURF & TURF* • 94
FILET MEDALLIONS
MAINE LOBSTER, TRUFFLE AIOLI
RED WINE SAUCE

COLORADO LAMB CHOPS* • 99
PARMESAN - PINE NUT CRUST
ROSEMARY RED WINE SAUCE

COLOSSAL AUSTRALIAN LOBSTER TAIL • MP
2 LBS. OF SLICED LOBSTER ALL TAIL MEAT
SERVED WITH SCAMPI SAUCE, CLARIFIED BUTTER, FRESH HERBS, LEMON

Steaks

8oz. WET AGED FILET MIGNON* • GREATER OMAHA FARMS, OMAHA, NE • 72

12oz. WET AGED RIB CAP "BARRY'S STEAK"* • CREEKSTONE FARMS, ARKANSAS CITY, KS • 112

20oz. BISON RIBEYE* • GRASS RUN FARMS, GREELEY, COLORADO • 112

10oz. NEW YORK STRIP STEAK, TASMANIAN WAGYU* • ROBBINS ISLAND, TASMANIA • 115

14oz. DRY AGED BONELESS RIBEYE* • REVIER CATTLE CO., OLIVIA, MN • 92

46oz. MISHIMA RESERVE TOMAHAWK RIBEYE* • MISHIMA RESERVE FARMS, SEATTLE, WA • 299

Flavorful Bumps

STEAK SAUCES • 6 each
BÉARNAISE, CREAMY HORSE RADISH, ROASTED SHALLOT RED WINE, CHIMICHURRI, AU POIVRE

BAKED STUFFED SHRIMP • 27
2 EACH, DRAWN BUTTER

BABY TRISTAN LOBSTER TAIL 1ea / 5oz. • 42
ROASTED, LEMON & DRAWN BUTTER

FRESH TRUFFLES • MP
BY THE GRAM SHAVED TABLESIDE

Sides

GEORGE MALOOF'S
CREAMED CORN • 15

CREAMED SPINACH • 18
APPLE BACON, PARMESAN GRATIN

TRUFFLE PARMESAN FRIES • 24
HOUSE KETCHUP, FINE HERBS

WHIPPED BELGIAN POTATO • 16
LOTS OF BUTTER, LOTS OF CREAM
ADD LOBSTER • 24

ROASTED STREET CORN • 19
JALAPENOS, QUESO FRESCO CHEESE
CHIPOTLE AIOLI, CILANTRO, FRESH LIME

TRUFFLE TWICE BAKED POTATO • 24
TRUFFLE WHIPPED POTATOES
FRESH SLICED TRUFFLES

LOADED BAKED POTATO • 17
BACON, SOUR CREAM
CHEDDAR, CHIVE BUTTER

TATER TOTS • 19
CRISPY BACON, SCALLIONS
SPICY SRIRACHA DIPPING SAUCE

WHOLE MAINE LOBSTER
MAC 'N CHEESE • 49

FRENCH GREEN BEANS • 18
SAUTEED
SPICY CHILI GARLIC CRISP
SOY SAUCE

GRILLED ASPARAGUS • 19
AGED BALSAMIC, CRISPY SHALLOTS

POTATO GNOCCHI • 24
WHITE TRUFFLE CREAM
ADD FRESH TRUFFLE • MP

MUSHROOMS & ONIONS • 17

BARRY'S PROUDLY USES melissa's FOOD SERVICE PRODUCE EXCLUSIVELY.



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