



EST.
2004

WSNC

FOOTHILLS

BREWING

APPETIZERS

Salsa & Beer Cheese \$6.99
House-made salsa and Pilot Mtn. Pale Ale beer cheese served with tri-color tortilla chips. **Add chili for \$2.00**

Veggie Quesadilla \$7.99
Black bean & corn relish baked in a flour tortilla with melted pepper jack and cheddar. Served with salsa, sour cream, and guacamole.
Add chicken for \$2.50. Add pulled pork for \$3.50.

 **Ale Battered Shrooms** \$6.99
Fried golden brown with ranch dressing and horseradish sauce.

Fried Pickle Chips \$5.99
Crispy, fried dill pickle chips with Ranch dressing. A Southern specialty!

 **Hot Chips and Dip** \$5.99
Fresh-cut potato chips, fried to order, with French Onion dip.

Fried Mozzarella Balls \$9.99
Breaded fresh mozzarella fried until crisp, served on a bed of romaine with balsamic glaze drizzle.

Pub Nachos \$8.99
Loaded with salsa, black bean & corn relish, pickled jalapeños, diced tomatoes, beer cheese, scallions, and sour cream. **Add chili or chicken for \$2.50**

Foothills Wings \$8.99
Eight wings served with bleu cheese and celery. Pick your heat: Hoppyum IPA BBQ, Sweet Chili Sauce, Brewhouse (medium), Extreme (hot), or our Nuclear Sauce (hottest).

 **Flash Fried Calamari** \$9.99
Served with salsa verde, crema de salsa, and garnished with scallions.

Soft Pretzels \$6.99
Three soft pretzels with beer cheese and honey cinnamon spread.

Loaded Pub Fries \$8.99
Topped with bacon, scallions, and a blend of cheddar, provolone, and mozzarella cheeses. Served with ranch dressing.

Foothills Fried Trio \$14.99
Choice of three of the following: o-rings, wings, mushrooms, calamari, chicken tenders, hot chips, fries, or hot pickle chips.

Crispy Tofu Bites \$7.99
Bite-sized tofu pieces fried until crisp, tossed in sweet chili sauce and served with carrot sticks.

 **Pilot Mountain O Rings** \$5.99
Thick cut onion rings, battered and piled high.

SOUPS AND SALADS

Soup of the Day CUP BOWL \$3.99 / 5.99

House-made Chili \$3.99 / 5.99
Served with cheddar cheese, sour cream, and scallions.

 **Pear & Arugula Salad** \$9.99
Pears, organic arugula, candied pecans, stout cranberries and crumbled bleu cheese with balsamic vinaigrette.

Chopped Romaine Caesar Salad HALF FULL \$3.50 / 6.99
Traditional Caesar salad with chopped romaine, tomatoes, parmesan and croutons tossed in Caesar dressing.

Foothills Pub Salad \$6.99
Mixed greens, chopped bacon, tomatoes, cheddar cheese and carrots with your choice of dressing.

Foothills Garden Salad \$3.50
Mixed greens, cucumber, carrots, tomatoes, red and green peppers with your choice of dressing.

Add Chicken: \$4.99 **Add Shrimp (4oz.) or Tenderloin:** \$5.99 **Add Fried Tofu:** \$3.99 **Extra Dressings and Sauces:** \$0.50
Dressings: Buttermilk Ranch, Blue Cheese, Caesar, Honey Mustard, Thyme Balsamic Vinaigrette, Roasted Shallot Sherry Vinaigrette

SANDWICHES AND WRAPS

Add 2.99 to split a sandwich. Sandwiches and wraps are served with a pickle and one side.
Add \$2.00 for sweet potato fries, o-rings or hot chips as a side with any sandwich. \$4.00 a la carte.

Reuben \$9.99
Fresh house-cooked sliced corned beef on toasted rye, with sauerkraut, swiss cheese and thousand island dressing.

Chicken Breast Sandwich \$9.99
Grilled, blackened, or fried chicken breast on a bun, with lettuce, tomato, mayo and a choice of cheese.

Grilled Pimiento Cheese and Bacon \$8.99
House-made, four-cheese pimiento blend topped with bacon and sliced tomatoes on sourdough.

 **Brewhouse Cuban** \$9.99
Beer braised pulled pork, ham, swiss cheese, pickles and house-made mustard.

 **Spicy Buffalo Chicken Wrap** \$9.99
Grilled or fried chicken strips tossed in brewhouse sauce with lettuce tomato and provolone. Drizzled with ranch, in a flour tortilla.

Turkey on Wheat \$9.99
Sliced turkey breast on whole wheat bread with a cranberry cardamom compote, honey pecan cream cheese and spinach.

Green Lentil and Roasted Red Pepper Cake \$8.99
Hand-pattied, vegetarian burger topped with muenster cheese, dijonaise sauce, spinach and sliced tomato.

Portabella Wrap \$9.99
Grilled portabella cap stuffed with spinach, asparagus, roasted garlic, button mushrooms, brie cheese, and sundried tomato mayo.

French Dip \$10.99
Hot roast beef, thinly sliced and topped with sauteéd mushrooms and swiss cheese. With People's Porter horseradish au jus.

Cheeses: Cheddar, Swiss, Provolone, Pepper Jack, Bleu Cheese, Mozzarella, American and Muenster.
Specialty cheeses (add \$1.00): Brie, Four-Cheese Pimiento

Sides: Garlic Mashed Potatoes, Mashed Sweet Potatoes, Baked Mac & Cheese, Sautéed Vegetables, Hand-Cut Fries, Moravian Slaw, and Black Bean & Corn Salad.

FOOTHILLS SPECIALTY BURGERS

Any burger can be prepared with grilled chicken instead of beef.

 **1/2 lb. Cheese Burger** \$9.99
Beef burger with your choice of cheese, lettuce, tomato and mayo.

Paul's Spicy Ostrich Burger \$12.99
Lean ground ostrich meat pattied with red onions, jalapeños and brewhouse sauce, topped with pepper jack cheese. Served with lettuce, tomato, and mayo.
Straight from Paul Wagoner's farm where ostriches are raised on Foothills' spent grain.

 **1/2 lb. Pub Melt** \$11.99
Beef burger with sautéed mushroom & onions, cheddar, provolone, bacon, mayo, lettuce and tomato.

Buffalo Cheese Burger \$12.99
Free range, 90% lean with your choice of cheese, lettuce, tomato and mayo.

Carolina Burger \$12.99
Slaw, cheddar cheese, house-made chili, and scallions topped with an o-ring.

The Three Amigos \$12.99
Guacamole, pepper jack cheese, banana peppers, bacon, lettuce and tomato.

The Dirty South Burger \$12.99
Pimiento cheese, bacon, tomato and fried pickles.

Arnold's Burger \$12.99
Sauerkraut, swiss cheese and thousand island dressing.

 = FOOTHILLS FAVORITE

FOOTHILLS SIGNATURE ENTRÉES

Add 3.99 to split entrées. **Rare:** Cool Red Center **Med Rare:** Warm Red Center **Med:** Pink Center **Med Well:** Light Pink Center **Well Done:** No Pink
WARNING: Consuming raw and undercooked meat, seafood or egg products can increase your risk of foodborne illness. Please notify staff of any allergies.

 **Ale Battered Fish & Chips** HALF \$10.99 / FULL \$14.99
 Crispy fried pollack with fries & remoulade sauce.

Oven Roasted Chicken Breast \$15.99
 Bone-In chicken breast stuffed with cornbread, bacon and scallions, on a bed of garlic mashed potatoes. Served with sautéed vegetables and topped with mushroom shallot gravy.

Chicken Tenders \$14.99
 House battered and accompanied by fries, Moravian slaw and honey mustard.

 **Beer Brats** \$14.99
 Two bratwurst braised in Pilot Mtn. Pale Ale, then grilled to perfection, alongside fries, sauerkraut, house-made mustard and rye toast.

 **Brewhouse Pork Ribs** \$16.99
 Slow roasted in Carolina Blonde, then grilled with Hoppylum IPA rib sauce. Served with choice of side.

Bacon Wrapped Trout \$15.99
 Trout filet stuffed with Granny Smith apples, wrapped in bacon, and topped with lemon caper beurre blanc, on a bed of rice and sautéed vegetables.

DESSERTS

Triple Layer Chocolate Cake \$9.99
 Topped with vanilla cream sauce and Wolfie's Vanilla Custard. Enough for two!

Root Beer or Coke Float \$3.99
 Featuring Wolfie's Vanilla Custard.



Ask your server about daily dessert specials.

BEVERAGES

All Sodas, Tea and Coffee	\$2.00	San Pellegrino	\$3.00
Juice and Milk	\$3.00	Bottled Water	\$1.50

Please ask to see our **BAR MENU** for a selection of fine wines & signature cocktails.



Socialize.

Hey you can't be here all the time (although that would be fun). But there are plenty of ways to keep up with the latest from your friends at Foothills:

 FoothillsBrewing.com

 [Twitter.com/FoothillsBeer](https://twitter.com/FoothillsBeer)

 [Facebook.com/FoothillsBrewing](https://facebook.com/FoothillsBrewing)

 [Instagram.com/FoothillsBrewing](https://instagram.com/FoothillsBrewing)



A place to gather. That's what a pub, short for "public house", was originally meant to be. It was literally someone's house, open to the public, and was often the focal point of the community. A place to meet friends, catch up on the latest, listen to music—all while enjoying the convivial repast of food and drink.

Since brewmaster Jamie Bartholomaeus and co-owner Matt Masten opened Foothills Brewing in 2005, that's been our goal—great food, great beer, great atmosphere. Our menu, locally sourced whenever possible, features all house-made sauces and dressings—many of which include the award-winning beer we always have fresh and on tap. And our entertainment is as diverse as it is lively; you can listen to a band, play trivia, or catch the big game on our multiple flat screens.

This is our public house. We want it to be yours too. So have a beer, a bite to eat, and enjoy time with friends and family. Enjoy being here as much as we enjoy having you here. **For more about us, visit foothillsbrewing.com.**

Available at the pub. Take some home with you.



MERCHANDISE

Pint Glass	\$3.99	FOOTHILLS Hoodie	\$29.99
Slap Wrap Koozie	\$4.99	FOOTHILLS Ketchup or Mustard	\$3.99
FOOTHILLS Logo T-Shirts	\$9.99	FOOTHILLS Growler	\$5.00
FOOTHILLS Hat	\$16.99	FOOTHILLS Mug Club	\$49.00
FOOTHILLS Brand T-Shirts	\$19.99	A great deal! We'll fill up a 20 oz. mug for you anytime for the price of a pint (16 oz.).	
Women's Cuts	\$19.99	There's also an exclusive t-shirt, appetizer specials on Mug Club Mondays, and special events. Sign up today!	
Long Sleeve	\$24.99		



JOIN Our Loyalty Program.
Sign up online at
WWW.FOOTHILLSBREWING.COM
and get your card today!

OUR UNIQUE BREWS



HOPPYUM IPA
Do you like hops? Our HOPPYUM IPA is full of citrusy American hops with an emphasis on Simcoe hops, an especially pungent hop variety. This brew finishes dry, making it a great session beer to come back to.

SRM: 8 IBU: 70 ABV: 6.3%

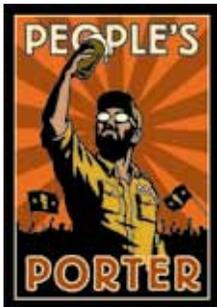
16 OZ. DRAFT	\$4
6 Pack	\$9
22 oz. Bottle	\$4
Growler Fill	\$9
Case	\$32



TORCH PILSNER
A well structured, Czech style pilsner. TORCH is strong in alcohol with a rich, full finish. Good mouth feel and well-balanced Czech Saaz hops ensure that TORCH is not your typical pilsner.

SRM: 4 IBU: 35 ABV: 5.3%

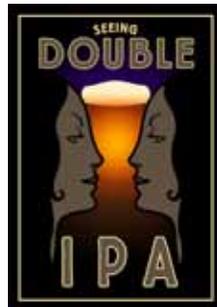
16 OZ. DRAFT	\$4
6 Pack	\$9
22 oz. Bottle	\$4
Growler Fill	\$9
Case	\$32



PEOPLE'S PORTER
An English-style Robust Porter, dark brown in color with a ruby hue, chocolate and sweet toffee aroma, firm unsweetened chocolate flavor with moderate notes of caramel and toffee, an herbal hop bitterness up front and a slight note of espresso in the finish.

SRM: 30.7 IBU: 42 ABV: 5.8%

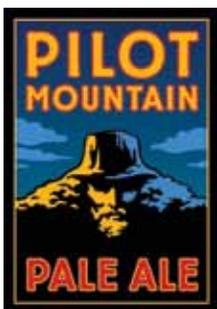
16 OZ. DRAFT	\$4
16 OZ. DRAFT BBA	\$5
6 Pack	\$9
22 oz. Bottle	\$4
Growler Fill	\$9
Growler Fill BBA	\$13
Case	\$32



SEEING DOUBLE IPA
FOOTHILLS' first high gravity beer. The high level of bitterness in SEEING DOUBLE is well balanced with just enough malt character to craft a highly drinkable DOUBLE IPA. Expect a full body and a hint of citrus from the varieties of hops added to this brew.

SRM: 9.4 IBU: 126 ABV: 9.5%

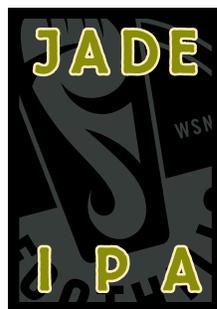
12 OZ. DRAFT	\$4
16 OZ. DRAFT	\$6
22 oz. Bottle	\$7
Growler Fill	\$17



PILOT MOUNTAIN PALE ALE
A classic American Style Pale Ale with Crystal and Munich Malts. This beer is aggressively hopped with Perle hops. Cascade whole hops are added to give an additional hop aroma.

SRM: 7.6 IBU: 43 ABV: 4.7%

16 OZ. DRAFT	\$4
Growler Fill	\$9



JADE IPA
Jade. Exotic jewel of the Orient. Now a gem of an IPA. Bold, citrusy Pacific Jade hops lend striking tropical fruit notes and a hint of peppery finish to this easy-drinking IPA. Dry hop additions of Cascade and Citra add heady aroma and bold flavor. A special beer to charm the hop lover in you. Go ahead. Get Jaded.

SRM: 4.6 IBU: 86 ABV: 7.4%

16 OZ. DRAFT	\$5
Growler Fill	\$13



CAROLINA BLONDE
Two row barley, a hint of wheat and noble hops make Carolina Blonde exactly what a craft brew American Cream Ale should be. Clean, refreshing flavor. Rich, golden color. Unmistakable smoothness.

SRM: 3 IBU: 15 ABV: 4.3%

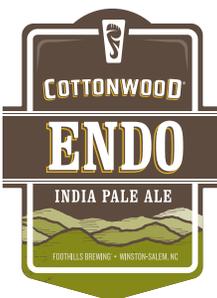
16 OZ. DRAFT	\$3
<i>great value</i>	
6 Pack	\$8
Growler Fill	\$8
Case	\$28



CAROLINA STRAWBERRY
Bright and crisp, this American Cream Ale stands out with just enough real strawberry aroma and flavor to keep your attention while remaining smooth and balanced from top to bottom. All carefully crafted here in NC.

SRM: 3 IBU: 15 ABV: 4.3%

16 OZ. DRAFT	\$4
6 Pack	\$9
Growler Fill	\$9
Case	\$32



COTTONWOOD ENDO
True to its NC roots, this American IPA delivers on the floral, hoppy notes that made Cottonwood a Boone NC favorite. 100% malted barley and copious amounts Cascade, Magnum and Chinook hops.

SRM: 4.5 IBU: 66 ABV: 6%

16 OZ. DRAFT	\$4
6 Pack	\$9
Growler Fill	\$9
Case	\$32



SEASONAL BREWS
FOOTHILLS' SEASONALS are offered throughout different times of the year. Brewed in limited quantities, these brews offer the BEST in a freshly brewed, hand-crafted beer. Ask your server what is on tap today as well as what's fermenting in our tanks.

16 OZ. DRAFT ASK

All kegs, add tax plus \$100 deposit for keg shell and handpump.