



EST.
2004

WSNC

FOOTHILLS

BREWING

APPETIZERS

Chips & Salsa	\$4.99	Foothills Wings	\$8.99
Tri-color corn chips & house-made salsa.		Eight wings served with bleu cheese and celery. Pick your heat: Tangy BBQ, Brewhouse (medium), Extreme (hot), or our Nuclear Sauce (hottest).	
 Flash Fried Calamari	\$9.99	Chicken Quesadilla	\$9.99
Served with lemon aioli, parmesan, and marinara.		Smothered in pepper jack, cheddar, tomatoes, onions & peppers. Served with salsa, sour cream and guacamole.	
Soft Pretzels	\$6.99	Foothills Fried Trio	\$14.99
Three soft pretzels with beer cheese and honey cinnamon butter.		Choice of three of the following: O-Rings, wings, mushrooms, calamari, chicken tenders, hot chips, fries, or hot pickle chips.	
 Ale Battered Shrooms	\$6.99	Fish Nuggets	\$8.99
Fried golden brown with ranch dressing and horseradish sauce.		White fish fried crispy in our house-made beer batter seasoned and served with remoulade sauce.	
Fried Pickle Chips	\$4.99	 Pilot Mountain O Rings	\$5.99
Breaded and fried golden brown. Served with ranch dressing.		Thick cut onion rings, battered and piled high.	
Pub Nachos	\$8.99	Loaded Pub Fries	\$7.99
Loaded with salsa, black olives, jalapeños, diced tomatoes, beer cheese, scallions, and sour cream. Add chili or chicken for \$2.00 extra.		Topped with bacon, cheddar, provolone, and scallions. Served with ranch dressing.	
 Hot Chips and Dip	\$5.99		
Potato chips, fried to order, with french onion dip.			

SOUPS AND SALADS

Foothills Pub Salad	HALF \$3.50 / FULL \$6.99	 Pear & Arugula Salad	\$8.99
Mixed greens, hard boiled egg, chopped bacon, tomatoes, cheddar and carrots with a choice of dressing.		Pears, organic arugula, candied pecans, stout cherries and crumbled bleu cheese with balsamic vinaigrette.	
Chopped Romaine Caesar Salad	HALF \$3.50 / FULL \$6.99	Southwestern Salad	\$8.99
Traditional Caesar salad with chopped romaine, parmesan and croutons with a Caesar dressing.		Romaine lettuce, tomatoes, onions, peppers, cheddar and pepper jack cheeses, topped with crispy tortilla strips in a chili-lime vinaigrette.	
Walnut & Grape Salad	\$7.99	 She-Crab Soup	CUP \$3.99 / BOWL 5.99
Mixed greens, cracked peppercorn goat cheese, grapes, and toasted walnuts tossed in a raspberry vinaigrette.		House-made Chili	\$3.99 / 5.99
Greek Salad	\$7.99		
Romaine and spinach mix with artichoke hearts, onions, roasted red peppers, black olives and feta cheese with greek dressing.			
Chef Salad	\$10.99		
Mixed greens, turkey, ham, bacon, hard boiled egg, diced tomatoes, cheddar, provolone and shredded carrots with choice of dressing.			

Add Chicken or Sirloin (5oz.) \$4.99

Add Salmon or Shrimp (4oz.) \$5.99

Extra Dressing \$0.25

Dressings: Ranch, Bleu Cheese, Caesar, Greek, Thousand Island, Balsamic Vinaigrette, Honey Mustard, Raspberry Vinaigrette, Chili-Lime Vinaigrette, Oil & Vinegar

SANDWICHES AND WRAPS

Sandwiches and wraps are served with a pickle and 1 side.

 FOOTHILLS 1/2 lb. Cheese Burger \$8.99 Beef burger with lettuce, tomato and mayo.	Grilled Pimiento Cheese and Bacon \$6.99 House-made pimiento cheese and apple wood bacon on sourdough.
FOOTHILLS 1/2 lb. Pub Melt \$9.99 Beef burger with sautéed mushrooms & onions, cheddar, provolone, bacon, mayonnaise, lettuce and tomato	Hot Ham and Swiss \$8.99 Black Forest ham, swiss, lettuce, tomato and honey mustard served on sourdough bread.
FOOTHILLS 1/3 lb. Buffalo Cheese Burger \$9.99 Free range, 90% lean with lettuce, tomato and mayo.	 Brewhouse Cuban \$8.99 Beer braised pulled pork, Black Forest ham, swiss cheese, pickles and spicy mustard.
Paul's Spicy 1/3 lb. Ostrich Cheese Burger \$9.99 Hilltop Farms Ostrich mixed with jalapeños, onions & topped with lettuce, tomato and mayo.	Chicken Breast Sandwich \$8.99 Marinated chicken breast with lettuce, tomato, mayo and a choice of cheese.
Grilled Portabella Burger \$8.99 Grilled marinated portabella mushroom cap topped with mozzarella cheese, spinach, hummus, and roasted red peppers on a kaiser roll.	Fried Fish Sandwich \$7.99 Fried fish topped with house-made remoulade, pepper jack cheese, lettuce, and tomato on a hoagie roll.
Smoked Turkey and Apple Wood Bacon \$8.99 Garnished with pepper jack cheese, guacamole and banana peppers.	 Steak and Cheese \$9.99 Roast beef with sautéed onions, mushrooms and peppers covered in melted provolone.
Southwest Steak Wrap \$8.99 Sirloin, tomato, onions and peppers with lettuce, cheese, and a chili-lime vinaigrette in a flour tortilla.	Reuben \$8.99 Hot corned beef on toasted rye with sauerkraut, swiss cheese and thousand island dressing.
 Buffalo Chicken Wrap \$8.99 Grilled or fried chicken served with lettuce, tomato and provolone. Dressed with ranch and Brewhouse sauce in a flour tortilla.	Club Sandwich \$8.99 Turkey, ham, lettuce, tomato, mayonnaise, bacon, cheddar and swiss on sourdough.
Chicken Caesar Wrap \$8.99 Grilled or fried chicken served with romaine, sun dried tomato, artichoke hearts, parmesan and caesar dressing in a flour tortilla.	

Cheeses: Cheddar, Swiss, Provolone, Pepper Jack, Bleu Cheese, Mozzarella and American Cheese.

Sides: Please see our **Signature Entrées** section.

PIZZA

Spin the Wheel Pie \$11.99 Select a cheese (mozzarella, provolone, feta, or parmesan) and two of the following toppings: ground buffalo*, Andouille sausage, pepperoni, red onion, bell pepper, banana peppers, spinach, mushrooms, portabellas, sun dried tomatoes, roasted garlic, artichoke hearts*, roasted red peppers, and black olives.)	Buffalo Pie \$12.99 Ground buffalo, roasted red peppers, red onions, spinach and mozzarella.
Veggie Pie \$12.99 Roasted garlic oil base, spinach, sun dried tomatoes, mushrooms, black olives and provolone.	White Pie \$11.99 Roasted garlic oil, spinach, artichoke hearts, red onions, tomatoes and mozzarella.
	 Hills Pie \$12.99 Andouille sausage, pepperoni, mushrooms, bell peppers, provolone and mozzarella.

Additional Cheeses and Toppings: \$1.25 each. ***Select Toppings:** \$2.50 each. **PLEASE ALLOW 20 MINUTE FOR PIES:** It's worth the wait!

FOOTHILLS SIGNATURE ENTREES

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.

 Pasta Rosé	\$13.99	Foothills Barbeque Plate	\$12.99
Penne pasta with artichoke, spinach and tomatoes in a tomato cream sauce. Add chicken for \$4.99 or shrimp for \$5.99.		Pulled pork with a low country BBQ sauce, cole slaw, hushpuppies and mac and cheese.	
NC Shrimp & Grits	\$15.99		HALF FULL \$12.99/\$19.99
Shrimp, Andouille sausage, trinity, creamy cheese grits and spicy tomato pan sauce.		Brewhouse Pork Ribs	
Grilled Salmon	\$18.99	Hunter's Pie	\$13.99
With sautéed vegetables and garlic mashed potatoes with citrus compound butter.		Beer braised sirloin, buffalo, ostrich, pork, and vegetables in a creamy gravy. Topped with garlic mashed potatoes and mozzarella.	
 Ale Battered Fish & Chips	HALF FULL \$10.99/\$14.99	 Beer Brats	\$13.99
Crispy fried with pub fries & remoulade sauce.		Two bratwurst boiled in Pale Ale and finished on the grill. Served with pub fries, sauerkraut, and rye toast.	
Chicken Tenders	\$12.99	Grilled 10oz. Sirloin	\$17.99
House battered served with pub fries, cole slaw and your choice of dressing.		Served with mashed sweet potatoes, sautéed vegetables, and peppercorn demi.	
Caribbean Jerk Chicken	\$17.99	Grilled 12oz. Ribeye	\$20.99
With pineapple-lime salsa, served with basmati rice and grilled pineapple.		Served with mac and cheese, sautéed vegetables, and Sauce Robért.	
Sesame Seared Tuna	\$19.99		
With wasabi, pickled ginger and soy glaze. Served with stir-fried vegetables and garlic mashed potatoes.			


Sides: Garlic Mashed Potatoes, Mashed Sweet Potatoes, Baked Mac & Cheese, Cheese Grits, Sautéed Vegetables, Pub Fries, Slaw, Pasta Salad.

Substitute Hot Chips or Onion Rings	\$2.00
Additional Sides	\$2.99

DESSERTS

Chocolate Cake	\$6.99	Root Beer or Coke Float	\$3.99
NY Style Cheese Cake	\$5.99	Featuring WOLFIES Gourmet Frozen Custard.	
Key Lime Pie	\$5.99		

BEVERAGES

FOOTHILLS 16 oz. Beer	\$4.00	All Sodas, Tea and Coffee	\$2.00
FOOTHILLS Beer Sampler	\$7.99	Juice and Milk	\$3.00
		San Pellegrino	\$3.00
		ZAO Bottled Water	\$1.50

PLEASE SEE ASK TO SEE OUR **BAR MENU** FOR A SELECTION OF FINE WINES & SIGNATURE COCKTAILS

LEARN MORE ABOUT OUR UNIQUE BREWS



SALEM GOLD

A light, golden ale made with wheat and pale malt. Lightly hopped with Hallertau and Saaz hops. Foothills' lightest with a crisp & clean finish. Foothills is proud to brew SALEM GOLD in our hometown.

SRM: 3 IBU: 14 Alcohol %: 3.75



PEOPLE'S PORTER

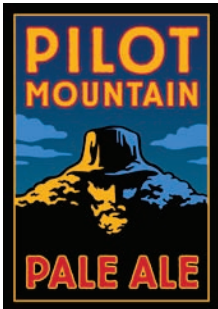
An English-style Robust Porter, dark Brown in color with a ruby hue, chocolate and sweet toffee aroma, firm unsweetened chocolate flavor with moderate notes of caramel and toffee, an herbal hop bitterness up front and a slight note of espresso in the finish.

SRM: 30.7 IBU: 42 Alcohol %: 5.8



SEASONAL BREWS

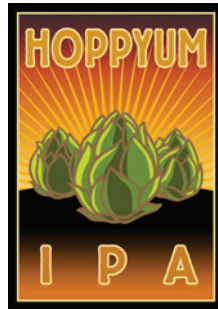
FOOTHILLS' SEASONALS are offered throughout different times of the year. Brewed in limited quantities, these brews offer the BEST in a freshly brewed, hand-crafted beer. Ask your server what is on tap today as well as what's fermenting in our tanks.



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 Alcohol %: 4.75



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.

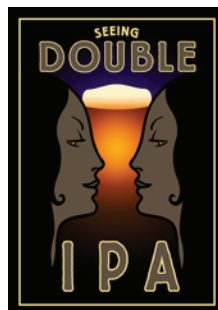
SRM: 8 IBU: 70 Alcohol %: 6.3



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 Alcohol %: 5.3



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 Alcohol %: 9.5%

SEASONAL RELEASE SCHEDULE

FEBRUARY (LIMITED DISTRIBUTION)
SEXUAL CHOCOLATE

MARCH
FOOTHILLS RED

APRIL-SEPTEMBER
HURRICANE HEFEWEIZEN

MAY
GRUFFMEISTER MAIBOCK

JUNE
RAINBOW TROUT ESB

MID-AUGUST
FOOTHILLS OKTOBERFEST

NOVEMBER
INDIA STYLE BROWN ALE

DECEMBER
TOTAL ECLIPSE STOUT

HOW WE MAKE OUR BEERS



MILLING: Grains are selected depending on the beer style. The grains are milled into the grist hopper (A) to allow us to extract essential ingredients.

MASHING: The grains are moved from the mill room through a feed auger (B) to the mash tun (C). Hot water is added to form the mash. This process converts the grain starch to sugars.

LAUTERING: Hot water is passed over the grains to remove all sugars. The solution, or wort, is extracted from the mash tun and sent to the kettle (D).

BOILING: The wort is brought to a full rolling boil and hops are added for bitterness and aroma—giving each beer its unique profile.

COOLING: The hot wort is passed through a heat exchanger (E) where it is cooled to a temperature appropriate for the yeast to ferment.

FERMENTATION: The wort is transferred to a fermentation tank (F) where yeast is added and it is allowed to ferment, converting the sugars to alcohol and CO₂. Depending on the type of beer, this process takes 14 to 30 days.

FILTERING: After proper conditioning, the beer is sent through a filter (G) to remove all traces of the yeast before it is transferred to the serving tanks (H).

SERVING: Finally, the beer carbonation level is adjusted and it is ready to be sent to our taps for consumption.

AND THAT IS HOW IT HAPPENS! Want to know more? Ask for a tour.



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



Welcome to FOOTHILLS BREWING. We are proud to feature a variety of hand-crafted beers brewed right here in downtown Winston-Salem by Gold-medal winning Brewmaster Jamie Bartholomaus. We believe drinking truly fresh beer is one of the greater pleasures in life. You just can't get beer that tastes any fresher than FOOTHILLS.

The FOOTHILLS experience does not end with our beer. With fresh, high-quality produce and hand-sliced deli meats and cheeses, FOOTHILLS offers a menu sure to satisfy any palate. Our dishes are made from scratch and prepared to your order. Our beer selection goes hand-in-hand with our menu and several dishes incorporate a FOOTHILLS beer into the recipe. Add our house recipe ale-based ketchup, spicy grain mustard, or any of our other homemade sauces and dressings, and you'll find that our food is as fresh as our beer. We're as proud of our house-made menu as we are of Jamie's freshly crafted brews.

Thank you for choosing FOOTHILLS BREWING. We hope to see you again and again.

Jamie Bartholomaus, Bob Hiller & Matt Masten Proprietors

FOOTHILLS MUG CLUB

FOOTHILLS Mug Club

\$49.00



Choose your own **20 oz.** mug and fill up every time for the price of a pint. In addition, you'll receive an exclusive mug club T-shirt and mug club specials including Mug Club Mondays, appetizer specials and other special events.



MERCHANDISE

Posters and Prints	\$ASK	FOOTHILLS Hats / Visors	\$16.99
Pint Glasses	\$3.99	FOOTHILLS Ketchup	\$3.99
FOOTHILLS T-Shirts	\$16.99	FOOTHILLS Mustard	\$3.99
Women's Cuts	\$17.99	1/6 BBL Kegs	\$ASK
FOOTHILLS Golf Shirts	\$24.99	1/2 BBL Kegs	\$ASK

FOOTHILLS Growler Can't stay long? Take a half-gallon of FOOTHILLS beer home in your Growler. Enjoy it soon and keep it cold to protect the crisp, blended flavors of hops and imported malted Barley. Rinse it when you are done and we will clean and sanitize it for you when you return for a refill. Treat your Growler with respect. It is your friend. Your Growler is also Winston-Salem's tastiest way to show your respect for our planet: every time you reuse your Growler instead of buying a six-pack, you're reducing the fuel and resources needed to manufacture, fill, ship, and recycle those bottles. Cheers to Mother Nature!

Growler - \$ 5.00 Fill or Refill - \$ 9.00 High Gravity Beers - \$17.00

GRRR...

