



SEASONAL BEER

YADKIN RIVERKEEPER SERIES



Let's face it – water is kind of important to the whole beer-making thing. Foothills is committed to protecting and preserving the natural resources all across our beautiful state, and has therefore partnered with Yadkin Riverkeeper for this tasty series of lagers to help promote awareness of our North Carolina waterways. Because good beer starts with good water.

HOP OF THE MONTH



Our IPA of the Month series was a big success, so we decided to expand on that theme and create a Hop of the Month series. These are not single-hop beers! Rather, our head brewer has hand-selected hops from around the world, and carefully chosen beer styles that will highlight their individual flavor characteristics. So every month there will be a different hop, brewed in a different style of beer. The adventure continues.

FOOT MEN SERIES



“OK guys – get creative.” That was really our only instruction to the talented team of brewers that calls Foothills home. We gave them their very own series to brew and basically told them ‘go nuts’. The resulting styles have been surprising and a little off-the-wall (much like our brewers). Ask your server what's currently on tap. Guaranteed it's something different -- and delicious.

CORE BREWS



The recipe is simple. Take some hoppy. Add some yum. Nutty malts lend a surprisingly sweet base to copious additions of tangerine-y Simcoe™ hops. Great aroma, superior taste, clean dry finish. One sip will show you why this is our most popular beer . . . followed closely by a strong desire to take another sip.

SRM: 7.1 IBU: 78 ABV: 6.25%



Porter. Consider it the mild-mannered granddaddy of stout. Our version stays true to the classic English style popularized by the Industrial Revolution's working class. Ruby-hued with strong upfront notes of chocolate and toffee, People's Porter finishes strong and flavorful, blending delicious herbal hop flavor and just a hint of espresso.

SRM: 26.1 IBU: 39 ABV: 5.8%



Legend has it that, well over a century ago, citizens of western Bohemia grew so dissatisfied with their beer they dumped it in the streets. So a new style evolved, in the city of Pilsen, combining the soft local water with pale malts and earthy Saaz hops. And the Bohemians were pleased. Our pilsner adheres closely to that original style. 'Cause we dig happy Bohemians.

SRM: 3.2 IBU: 35 ABV: 5.3%



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 Chinook and Citra add heady aroma and bold flavor. A special beer to charm the hop lover in you.

SRM: 4.1 IBU: 86 ABV: 7.4%



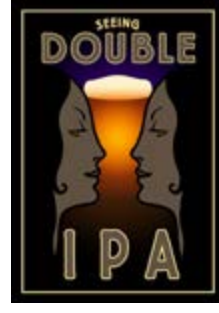
Smooth as a summer day, Carolina Blonde is the beach in a bottle. Two-row barley and a mellow hint of wheat complement the subtle flavoring of German Noble hops to create the quintessential Cream Ale. Need a vacation? Have a Blonde.

SRM: 2.4 IBU: 15 ABV: 4.3%



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.

SRM: 2.3 IBU: 6 ABV: 4.3%



Foothills' first foray into high gravity brewing. A dense blend of base malts sets a solid foundation for massive additions of Cascade hops and a Chinook dry-hopping. The result is an intense flavor profile that's citrusy with heavy notes of pine.

SRM: 7.1 IBU: 108 ABV: 9.3%

LATE NIGHT

Foothills Favorite

MUNCHIES

Hot Chips & Dip \$5.99
Potato chips, fried to order with French Onion dip.

Fried Pickle Chips \$5.99
Crispy fried dill pickle chips with ranch dressing. A southern specialty!

Veggie Quesadilla \$7.99
Black bean and corn relish grilled in a flour tortilla with melted pepper jack and cheddar. Served with salsa, sour cream, and guacamole. **Add bacon for \$1.50. Add chicken or pulled pork for \$3.00.**

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

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

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

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

Brewhouse Cuban \$9.99
Beer braised pulled pork, ham, Swiss cheese, pickles and house made mustard on a hoagie.

Reuben \$9.99
House-cooked and sliced corned beef on toasted rye with sauerkraut, Swiss cheese and Thousand Island dressing.

Fried Jalapeños \$6.99
Sliced, pickled, then flash fried served with ranch dressing. Also try with our beer cheese.

Pub Wings \$8.99
Eight wings served with bleu cheese and celery. Pick your heat; Hoppyum IPA BBQ, Sweet Chile, Brewhouse (medium), Extreme (hot), Nuclear (hottest).

Hickory Smoked Wings \$9.99
Eight wings smoked tender then flash fried and finished with brown sugar dry rub. Served with bleu cheese and celery.

Flash Fried Calamari \$9.99
Served with chipotle aioli and salsa verde.

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. **Add chili, chicken or pulled pork for \$3.00.**

Pub Nachos \$8.99
Loaded with salsa, black bean and corn relish, pickled jalapeños, diced tomatoes, beer cheese, scallions and sour cream. **Add chili, chicken or pulled pork for \$3.00.**

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

Fish & Chips ^{HALF} \$10.99/ ^{FULL} \$14.99
Ale battered crispy fried pollock with fries and remoulade sauce.

WINES

BUBBLY

Gruet Blanc de Noir, New Mexico 32
A delicious sparkling wine, rich and balanced

Nua Brut, Italy 6 / 22
Notably balanced, full-bodied and full of flavor

FRESH & FRUITY WINES

Dr. Loosen Riesling, Germany 8 / 30
A fruity, crisp taste that cools the palate

Ca Del Sarto Pinot Grigio, Italy 6.5 / 24
Delicate lemon, lime and kiwi on the nose

Douglas Hill Moscato, California 6.5 / 24
Sweet, light yellow wine filled with aromas of honey and orange blossom

CHARDONNAY

Kilda Chardonnay, Australia 6.5 / 24
Ripe peach, fresh melon and cleansing citrus

Sawtooth Chardonnay, Idaho 9 / 34
Crisp with green apple, citrus, balanced acidity and a hint of Oak

CRISP & CLEAN WINES

La Galope Sauvignon Blanc, France 8 / 30
Vibrant and fruity with a citrus nose

CABERNET SAUVIGNON

Dante Cabernet Sauvignon, California 7.5 / 28
Hints of blackberry, plum, cherry and chocolate delight the nose

Joel Gott Cabernet Sauvignon, California 42
Dark roasted fruit, blackberries, blueberries and black licorice

OTHER REDS

Underwood Pinot Noir, Oregon 9 / 34
Aromas of cranberries and red raspberries, with notes of smoke and spice

Mars and Venus Merlot, California 6.5 / 24
Medium-bodied, rich fruit flavors, hints of mocha

Altos Del Plata Malbec, Argentina 8.5 / 32
Vanilla and caramel hints with soft, flowery aromas

Jones Von Drehle Old Railroad Red, North Carolina 6.25 / glass
Medium-bodied with a hint of French Oak, hints of currants and dried cranberry

SPECIALTY COCKTAILS

Moravian Cookie Martini 8
Fireball Whiskey, Buttershots, Rumchata, Half & Half, Moravian Cookie rim



Smoky Sweet & Sour 10
Jim Beam Bourbon, Bittermilk Smoked Honey Sour Mix

Moonshine Margarita 8
Troy & Sons Moonshine, Triple Sec and Sour Mix, splash of OJ and Sprite, salted rim

Brewer's Punch 8
Bacardi, Banana Liqueur, Pineapple Juice, OJ, Midori floater

Local's Tonic 10
Sutler's Gin, Aperol Liqueur and Tonic, garnished with lemon and lime

Raspberry Watermelon Blonde 7.5
Raspberry, Watermelon Liqueur and Carolina Blonde

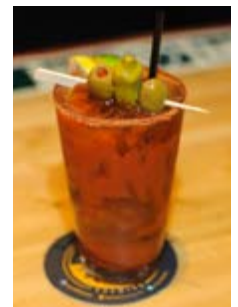
Kiss of the South Martini 7.5
Firefly Sweet Tea Vodka, Peach Schnapps, sugared rim

Carolina Sunshine 8
Carolina Coast Rum, Malibu, Amaretto OJ, Pineapple Juice



Mocha Latte' 7.5
Vodka, Hershey's Chocolate, Milk, Espresso Syrup

Mashtun Bloody Mary 7
Our signature Bloody Mary mix, splash of People's Porter, garnished with pickled okra, olives, lemon and lime, Old Bay rim



TUESDAYS

JOIN US FOR HALF PRICE BOTTLES OF WINE!

BARTENDER'S CHOICE

Fruityfrufu (Najah) Hypnotiq, Absolut Citron, passionfruit puree, lemonade	7.5
Rose Kennedy (Ben) Tito's Vodka, soda, splash of cranberry	7.5
The Equinox (Josh) Gin, Watermelon Pucker, Raspberry Schnapps, ginger ale	7.5
Local G&T (Nicole) Winston-Salem's own Sutler's Gin, tonic and lime	7.5
Mexican Ginger-tini (Mel) Lunazul tequila, Domaine de Canton, muddled limes, splash of soda	7.5
Southern Pom (Jessica) Firefly Sweet Tea Vodka, Pama Liqueur, lemonade, splash of soda	7.5

BEER & SHOT PAIRINGS

Double Eagle Seeing Double IPA with Eagle Rare Bourbon	11.5
DIY People's Porter with Buffalo Trace Bourbon	12.5
RockHopper Hoppyum IPA with Slow & Low Rock & Rye Whiskey	10
P Squared Torch Pilsner and Patron Tequila	12
Sweet Blonde Carolina Blonde and Covington Sweet Potato Vodka	12

WEEKLY SPECIALS

HAPPY HOUR APPETIZER SPECIALS WEEKDAYS 4-6PM

\$5 SOFT PRETZELS | HOT CHIPS AND DIP | FRIED PICKLE CHIPS
PILOT MOUNTAIN O RINGS | ALE BATTERED 'SHROOMS

SUNDAY

\$1 OFF GROWLERS
\$1 OFF BLOODY MARYS & MARIAS

LIVE JAZZ 5-8PM

TUESDAY

1/2 OFF WINE BOTTLES
1/2 OFF FISH AND CHIPS
1/2 OFF KID'S MENU

TEAM TRIVIA 9PM

THURSDAY

\$4 FIREBALL SHOTS
\$4 FUZZY NAVELS

TEAM TRIVIA 9PM

SATURDAY

\$4 FIREBALL SHOTS
\$4 JAGERMEISTER SHOTS

LIVE MUSIC 10PM

MONDAY

\$4 WELL LIQUORS
\$2.50 OFF BOURBON FLIGHTS

BEER RANDALL 4-7PM

WEDNESDAY

\$1 OFF GROWLERS
\$1 OFF BOURBON

LIVE BLUEGRASS & FOLK 8PM

FRIDAY

\$5 Foothills 5 Oaks Bourbon Shots
\$6 BABY GUINNESS SHOTS

ENJOY A COLD \$3 PINT OF

CAROLINA BLONDE EVERY DAY!

Come visit our Tasting Room! 28 taps, games, and brewery tours



3800 Kimwell Drive, Winston-Salem
- just off I-40, south of Hanes Mall Blvd
336-997-9484 foothillsbrewing.com/tasting-room