APPETIZERS

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

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.

Fried Jalapeños $6.99
Sliced, pickled, then flash fried, served with ranch dressing. Try 'em with our beer cheese.

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

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

Pub 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).

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

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 for $3.00.

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

Beer Battered O-Rings $5.99
A mountain of thick cut onion rings piled high.

Chef’s Choice Hummus $8.99
What flavors did our chef choose today for our house-made hummus? Ask your server. Served with pita and vegetables.

SOUPS AND SALADS

Soup of the Day $3.99 / 5.99
CUP BOWL

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

Pub Salad $3.50 / 6.99
HALF FULL
Mixed greens, chopped bacon, tomatoes, cheddar cheese and carrots with your choice of dressing.

Stuffed and Baked Portabella Salad $12.99
Stuffed with button mushrooms, roasted red peppers, artichoke hearts, spinach and mozzarella, on a bed of mixed greens with your choice of dressing.

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

Foothills Cobb Salad $12.99
Mixed greens, roasted corn, bacon, tomato, bleu cheese, and 2 fried chicken tenders tossed in brewhouse sauce.

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

Add a crispy tortilla bowl to any salad for $1.

Add Fried Tofu: $3.99  Add Chicken or Salmon: $4.99  Add Shrimp or Tenderloin: $5.99  Extra Dressings and Sauces: $0.50
Dressings: Buttermilk Ranch, Bleu Cheese, Caesar, Honey Mustard, Thyme Balsamic Vinaigrette, Roasted Shallot Sherry Vinaigrette, Raspberry Vinaigrette

= Foothills Favorite

WARNING: Consuming raw and undercooked meat, seafood or egg products can increase your risk of foodborne illness. Please notify staff of any allergies.
SANDWICHES AND WRAPS

Add 2.99 to split a sandwich. Sandwiches and wraps are served with a pickle and one side.

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

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

**Grilled Pimento Cheese & Bacon**
$8.99
House-made, four-cheese pimento blend topped with bacon and sliced tomatoes on sourdough.

**Turkey Sandwich**
$9.99
Slow-roasted turkey, bacon, Granny Smith apples, brie cheese, arugula, and roasted garlic aioli on wheat bread.

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

**Green Lentil & Roasted Red Pepper Cake**
$8.99
Hand-pattied vegetarian burger topped with gouda cheese, dijonnaise sauce, spinach and sliced tomato on a kaiser bun.

**Greek Vegetable Pita**
$9.99
Grilled zucchini, vinegar-marinated cucumbers, asparagus, feta cheese, tzatziki sauce, lettuce and tomato.

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

**Steak & Cheese Supreme**
$11.99
Sliced roast beef, salami, red and green peppers, onions, mushrooms, and provolone cheese on a hoagie roll.

**Shanewich**
MKT
Occasionally Chef Shane will get inspired and create some crazy fabulous sandwich. Ask your server if there’s a #Shanewich today!

**SIDEs**
- Garlic Mashed Potatoes
- Mashed Sweet Potatoes
- Baked Mac & Cheese
- Sautéed Vegetables
- Fresh Fruit
- Hand-Cut Fries
- Moravian Slaw
- Black Bean & Corn Salad
- Dill-Marinated Cucumber, Tomato & Feta Cheese Salad

**SPECIALTY SIDES**
- Sweet Potato Fries
- Beer Battered O-Rings
- Hot Chips

**CHEESES**
- Cheddar
- Swiss
- Provolone
- Pepper Jack
- Bleu Cheese
- Mozzarella
- American
- Feta

**SPECIALTY CHEESES**
- Brie
- Gouda
- Four-Cheese Pimento

**FOOTHILLS SPECIALTY BURGERS**

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

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

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

**Buffalo Cheeseburger**
$12.99
Free range, 90% lean buffalo meat with your choice of cheese. Served with 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
Pimento cheese, bacon, tomato and fried pickles.

Rare: Cool Red Center  Med Rare: Warm Red Center  Med: Pink Center  Med Well: Light Pink Center  Well Done: No Pink
## BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
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<tbody>
<tr>
<td>All Sodas, Tea and Coffee</td>
<td>$2.25</td>
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<tr>
<td>Juice and Milk</td>
<td>$3.00</td>
</tr>
<tr>
<td>San Pellegrino</td>
<td>$3.00</td>
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<tr>
<td>Bottled Water</td>
<td>$1.50</td>
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</tbody>
</table>

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

## DESSERTS

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Triple Layer Chocolate Cake</td>
<td>$9.99</td>
</tr>
<tr>
<td>Root Beer or Coke Float</td>
<td>$3.99</td>
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<tr>
<td>Chicken Tenders</td>
<td>$14.99</td>
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<tr>
<td>Beer Brats</td>
<td>$14.99</td>
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<tr>
<td>Brewhouse Pork Ribs</td>
<td>$17.99</td>
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<tr>
<td>Shrimp &amp; Grit Cakes</td>
<td>$16.99</td>
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<tr>
<td>Pullled Pork Chimichanga</td>
<td>$14.99</td>
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<tr>
<td>Oven Roasted Chicken Breast</td>
<td>$15.99</td>
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<tr>
<td>Bacon Wrapped Trout</td>
<td>$15.99</td>
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<tr>
<td>Bistro Filet</td>
<td>$20.99</td>
</tr>
<tr>
<td>Socialize.</td>
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</table>

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](http://FoothillsBrewing.com)
- @FoothillsBeer
- @FoothillsBrewing

**WARNING:** Consuming raw and undercooked meat, seafood or egg products can increase your risk of foodborne illness. Please notify staff of any allergies.
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 Jamie Bartholomaus and 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.

<table>
<thead>
<tr>
<th>MERCHANDISE</th>
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<tbody>
<tr>
<td>Pint Glass</td>
<td>$3.99</td>
<td>Running Shirt</td>
</tr>
<tr>
<td>Slap Wrap Koozie</td>
<td>$4.99</td>
<td>Hoodie</td>
</tr>
<tr>
<td>Logo T-Shirts</td>
<td>$9.99</td>
<td>Foothills Ketchup or Mustard</td>
</tr>
<tr>
<td>Hat</td>
<td>$16.99</td>
<td>Growler Glass</td>
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<tr>
<td>Brand T-Shirts</td>
<td>$19.99</td>
<td>Mug Club</td>
</tr>
<tr>
<td>Women’s Cuts</td>
<td>$19.99</td>
<td></td>
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<tr>
<td>Long Sleeve</td>
<td>$24.99</td>
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Enjoy a 20 oz. mug for the price of a 16 oz. pint every time you come in! There’s also an exclusive t-shirt, special events and giveaways. Join today!

JOIN Our Loyalty Program.
Sign up online at www.foothillsbrewing.com and get your card today!
OUR UNIQUE BREWS

HOPPYUM IPA
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.

SRM: 7.1 IBU: 78 ABV: 6.3%

PEOPLE’S PORTER
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 notes of chocolate and toffee, blending hop notes with a hint of espresso.

SRM: 26.1 IBU: 39 ABV: 5.8%

SEASONAL SERIES
Different seasons. Different tastes. Different beers. Perfectly matched to each season of the year.

Spring – Pilot Mountain Pale Ale
Summer – HopJob Session IPA
Fall – Oktoberfest Lager
Winter – Frostbite Black IPA

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.

SRM: 4.1 IBU: 108 ABV: 9.3%

CAROLINA BLONDE
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%

TORCH PILSNER
Bohemians love their beer. In fact they evolved their own style over a century ago, in the city of Pilsen, combining soft local water with pale malts and earthy Saaz hops. Our pilsner adheres closely to that original style. ‘Cause we dig Bohemians.

SRM: 3.2 IBU: 35 ABV: 5.3%

SEEING DOUBLE IPA
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. And immensely delicious.

SRM: 4.9 IBU: 108 ABV: 9.3%

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: 2.3 IBU: 15 ABV: 4.3%

LIMITED RELEASE
We’re nothing if not versatile – as our wide selection of seasonal beers will attest. We’ll pick out something special for you – often our pub will be the only place you can get these unique beers. Selection changes often, ask your server for the latest offerings. High gravity beers excluded.

SRM: ASK ABV: ASK