



EST.
2004

WSNC

FOOTHILLS

BREWING

APPETIZERS

Chips & Salsa	\$4.99	Foothills Wings	\$8.99
Tri-color corn chips & house-made salsa. Substitute chili or beer cheese for \$1.00		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	Veggie Quesadilla	\$8.99
Served with chipotle aioli and salsa verde and garnished with scallions.		Smothered in pepper jack, cheddar, mushrooms, onion, spinach and tomatoes. Served with salsa, sour cream and guacamole. Add sirloin or chicken for \$2.50 or pulled pork for \$3.50	
Soft Pretzels	\$6.99	Loaded Pub Fries	\$7.99
Three soft pretzels with beer cheese and honey cinnamon spread.		Topped with bacon, cheddar, provolone, and scallions. Served with ranch dressing.	
 Ale Battered Shrooms	\$6.99	Dip Trio	\$11.99
Fried golden brown with ranch dressing and horseradish sauce.		Choose three of the following: spinach and artichoke, hummus, salsa, beer cheese, or guacamole with pita and tortilla chips.	
Fried Pickle Chips	\$4.99	Ale Battered Asparagus	\$6.99
Breaded and fried golden brown and served with ranch dressing.		Fried golden brown and served with dijonnaise dipping sauce.	
 Hot Chips and Dip	\$5.99	Pub Nachos	\$8.99
Potato chips, fried to order, with french onion dip.		Loaded with salsa, black olives, jalapeños, diced tomatoes, beer cheese, scallions, and sour cream. Add chili or chicken for \$2.50	
Hummus Dip with Pita Chips	\$7.99	Spinach Artichoke Dip	\$7.99
Ask your server for today's selection.		Warm, creamy dip topped with parmesan and provolone cheeses, served with pita.	
 Pilot Mountain O Rings	\$5.99		
Thick cut onion rings, battered and piled high.			
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.			

SOUPS AND SALADS

	CUP	BOWL	HALF	FULL
Soup of the Day	\$3.99	5.99		
House-made Chili	\$3.99	5.99		
Served with cheddar, sour cream, and scallions.				
Asparagus & Goat Cheese Salad		\$8.99		
Asparagus with mixed greens, crumbled goat cheese, roasted red peppers and roasted shallot sherry vinaigrette.				
 Pear & Arugula Salad		\$9.99		
Pears, organic arugula, candied pecans, stout cherries and crumbled bleu cheese with balsamic vinaigrette.				
Greek Salad		\$7.99		
Romaine and spinach mix with artichoke hearts, onions, roasted red peppers, black olives and feta cheese with greek dressing.				
			Chopped Romaine Caesar Salad	\$3.50 / 6.99
			Traditional Caesar salad with chopped romaine, toma- toes, parmesan and croutons tossed in Caesar dressing.	
			Foothills Pub Salad	\$6.99
			Mixed greens, chopped bacon, tomatoes, cheddar 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 or Sirloin (5oz.)	\$4.99
			Add Salmon or Shrimp (4oz.)	\$5.99
			Extra Dressing	\$0.50
			Dressings: Buttermilk Ranch, Blue Cheese, Caesar, Greek, Honey Mustard, Thyme Balsamic Vinaigrette, Basil Raspberry Vinaigrette, Roasted Shallot Sherry Vinaigrette	

 = FOOHILLS FAVORITE

A 20% Gratuity is added to parties of 8 or more.

SANDWICHES AND WRAPS

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

 FOOTHILLS 1/2 lb. Cheese Burger \$9.99 Beef burger with lettuce, tomato and mayo.	Reuben \$8.99 Hot corned beef on toasted rye with sauerkraut, swiss cheese and thousand island dressing.
FOOTHILLS 1/2 lb. Pub Melt \$10.99 Beef burger with sautéed mushrooms & onions, cheddar, provolone, bacon, mayo, lettuce and tomato.	Fried Chicken Breast Sandwich \$9.99 Tossed in tangy barbeque sauce, topped with blue cheese crumbles, banana peppers and bacon.
FOOTHILLS 1/3 lb. Buffalo Cheese Burger \$10.99 Free range, 90% lean with lettuce, tomato and mayo.	Grilled Pimiento Cheese and Bacon \$7.99 House-made pimiento cheese, apple wood bacon and sliced tomatoes on sourdough.
Grilled Portobello Sandwich \$8.99 Grilled marinated portobello mushroom cap topped with mozzarella cheese, spinach, hummus, and roasted red peppers.	Hot Ham and Swiss \$8.99 Black Forest ham, swiss, lettuce, tomato and honey mustard served on sourdough bread.
Smoked Turkey & Apple Wood Bacon Wrap \$8.99 Garnished with pepper jack cheese, guacamole, banana peppers, lettuce and tomatoes in a flour tortilla.	 Brewhouse Cuban \$8.99 Beer braised pulled pork, Black Forest ham, swiss cheese, pickles and spicy mustard.
 Steak and Cheese \$10.99 Roast beef with sautéed onions, mushrooms and peppers covered in melted provolone.	Chicken Breast Sandwich \$8.99 Marinated chicken breast with lettuce, tomato, mayo and a choice of cheese.
Southwest Steak Wrap \$8.99 Marinated sirloin, black bean and corn relish, pepper jack and cheddar cheeses, lettuce, tomato and chipotle aioli in a flour tortilla.	 Buffalo Chicken Wrap \$9.99 Grilled or fried chicken served with lettuce, tomato and provolone. Dressed with ranch and Brewhouse sauce in a flour tortilla.
Chicken Caesar Wrap \$9.99 Grilled or fried chicken served with romaine, sun dried tomato, artichoke hearts, parmesan and caesar dressing in a flour tortilla.	Club Sandwich \$8.99 Turkey, ham, lettuce, tomato, mayo, bacon, cheddar and swiss on sourdough.
Black Bean Cake Sandwich \$8.99 House-made and vegetarian-friendly with melted cheddar, salsa verde, spinach, cilantro and tomato.	Blackened Salmon Sandwich \$9.99 Pan seared with arugula, tomato and caper mayo.

Sides: Garlic Mashed Potatoes, Mashed Sweet Potatoes, Mac & Cheese, Cheese Grits, Sautéed Vegetables, Pub Fries, Moravian Slaw, Black Bean & Corn Salad and Chilled German Potato Salad

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

Substitute Hot Chips, Onion Rings or Sweet Potato Fries \$2.00
Additional Sides \$2.99

BEVERAGES

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

 = FOOTHILLS FAVORITE

PIZZA

Spin the Wheel Pie \$11.99

Select a cheese (mozzarella, provolone, feta, or parmesan) and two of the following toppings: seasoned ground buffalo,* Andouille sausage, pepperoni, red onion, bell pepper, banana peppers, spinach, mushrooms, portobellos, sun dried tomatoes, roasted garlic, artichoke hearts,* roasted red peppers, and black olives.

Veggie Pie \$12.99

Roasted garlic oil base, spinach, sun dried tomatoes, mushrooms, black olives and provolone.

Buffalo Pie \$12.99

Seasoned ground buffalo, roasted red peppers, red onions, spinach and mozzarella.

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.

NC Shrimp & Grits \$15.99

Shrimp, Andouille sausage, trinity, creamy cheese grits and spicy tomato pan sauce.

Chicken Tenders \$12.99

House battered and served with pub fries, Moravian slaw and your choice of dressing.

DIPA Glazed Tofu \$14.99

Grilled tofu topped with a Seeing Double IPA sauce, served with polenta cakes and mixed veggies.

Beer Brats \$13.99

Two bratwurst braised in Pale Ale and finished on the grill. Served with pub fries, sauerkraut, house mustard and rye toast.

Ale Battered Fish & Chips HALF \$10.99 / FULL \$14.99

Crispy fried with pub fries & remoulade sauce.

Fennel Dusted Tuna \$22.99

Grilled 8oz. tuna steak with cherry tomato relish over rice and vegetables.

Greek Pasta \$13.99

With red onions, garlic, artichoke hearts, marinara, pesto, diced tomatoes, feta cheese and black olives.

Add chicken for \$4.99 or shrimp for \$5.99.

Indian Spiced Grilled Chicken Breasts \$18.99

Served with a raisin and almond rice pilaf, sautéed vegetables and a coconut curry sauce.

Brewhouse Pork Ribs \$15.99

Slow roasted in Salem Gold, then grilled with a low country BBQ sauce. Served with a choice of side.

Grilled 10oz. Sirloin \$17.99

Served with mashed sweet potatoes, sautéed vegetables, and peppercorn demi.

12oz. Grilled Ribeye \$27.99

With roasted red pepper gastrique, mashed potatoes and vegetables.

Panko Crusted Crab Cakes \$20.99

Two house-made crab cakes served with a zesty mango salsa, rice and vegetables.

DESSERTS

Root Beer or Coke Float \$3.99

Featuring WOLFIES Vanilla Custard.



Key Lime Pie \$5.99

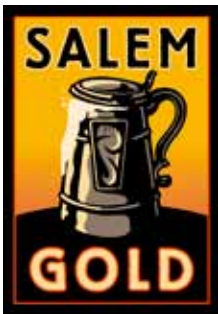
NY Style Cheese Cake with Raspberry Sauce \$5.99

Chocolate Cake with Vanilla Cream Sauce \$7.99

Enough for two!

Please 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

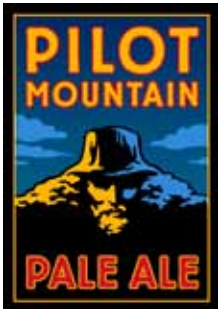
An English-style Robust Porter, dark Brown in color with a ruby hue, chocolate and sweet toffee aroma, firm unsweetened chocolate flavor with moderate notes of caramel and toffee, an herbal hop bitterness up front and a slight note of espresso in the finish.

SRM: 30.7 IBU: 42 Alcohol %: 5.8



SEASONAL BREWS

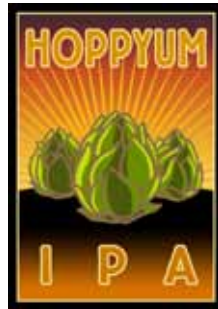
FOOTHILLS' SEASONALS are offered throughout different times of the year. Brewed in limited quantities, these brews offer the BEST in a freshly brewed, hand-crafted beer. Ask your server what is on tap today as well as what's fermenting in our tanks.



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.

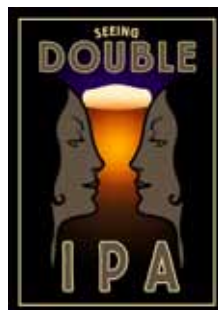
SRM: 8 IBU: 70 Alcohol %: 6.3



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

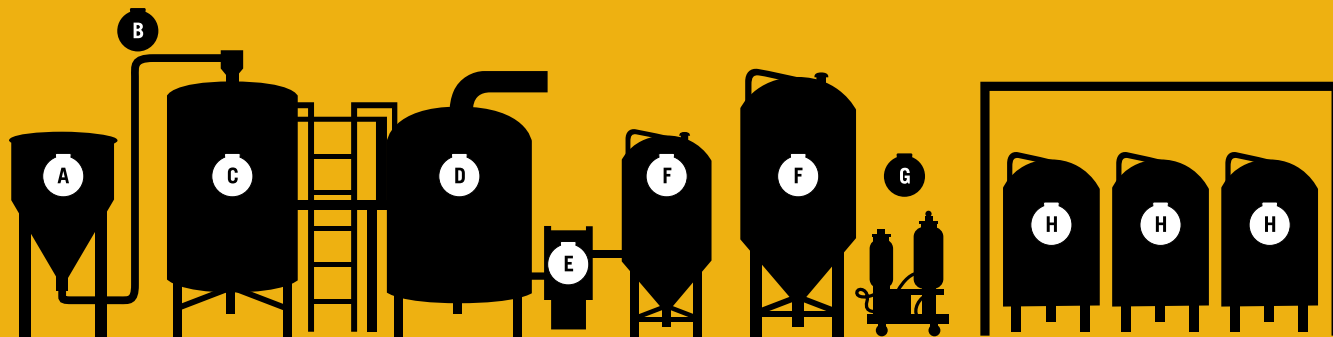
APRIL-SEPTEMBER
HURRICANE HEFEWEIZEN
MAY
GRUFFMEISTER MAIBOCK

JUNE
RAINBOW TROUT ESB

MID-AUGUST
FOOTHILLS OKTOBERFEST

NOVEMBER
INDIA STYLE BROWN ALE

DECEMBER
TOTAL ECLIPSE STOUT



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.

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...

