

# FOOTHILLS BREWING

**A PLACE TO GATHER.** That was the original purpose of a “public house”...and what our pub still is today. So have a beer, a bite to eat, and enjoy time with friends and family. This is our public house. We want it to be yours, too.



## APPETIZERS

### SALSA & BEER CHEESE \$6.99

House-made salsa and beer cheese served with tortilla chips. *Add chili for \$2.*

### VEGGIE QUESADILLA \$7.99

Black bean and corn salad grilled in a flour tortilla with melted pepper jack and cheddar cheese. Served with salsa, sour cream, and guacamole.

*Add bacon for \$1.50. Add chicken or pulled pork for \$3.*

### HOT CHIPS & DIP \$6.99

Fresh-cut potato chips, fried to order, served with French Onion dip.

### LOADED CHEESE TOTS \$12.99

Tater tots loaded with oven melted cheese, bacon, and scallions. Served with ranch.

*Add chili, chicken or pulled pork for \$3.*

### PUB WINGS \$10.99

Eight wings served with bleu cheese and celery. Pick your favorite:

**HOUSE SMOKED**, finished with brown sugar dry rub.

*Add sauce for \$.50*

**CLASSIC FRIED**, tossed in your choice of sauce:

Hoppyum IPA BBQ, Sweet Chili, Brewhouse (*medium heat*), Extreme (*hot*), Nuclear (*hottest*).

### FRIED PICKLE CHIPS \$6.99

Crispy fried dill pickle chips with ranch dressing. A Southern specialty!

### PUB NACHOS \$11.99

House-fried tortilla chips covered in salsa, beer cheese, fresh black bean and corn salad, tomatoes, jalapeños, sour cream and scallions.

*Add chili for \$2. Add pulled pork or chicken for \$3.*

### XL 'ENORM' BAVARIAN PRETZEL \$9.99

Served with beer cheese and honey cinnamon spread.

### CHARCUTERIE PLATE \$12.99

Three cheeses, two cured meats and seasonal accompaniments.

### ROASTED SHALLOT & WHITE BEAN HUMMUS \$9.99

House-made hummus served with garden veggies and pita.

**\*WARNING:** These items are cooked to order. Consuming raw and undercooked meat, seafood or egg products can increase your risk of food-borne illness. Please notify staff of any allergies. Caesar dressing and garlic aioli contain raw egg.

## SOUPS & SALADS

### SOUP OF THE DAY Cup \$3.99 Bowl \$5.99

### HOUSE-MADE CHILI Cup \$3.99 Bowl \$5.99

Served with cheddar cheese, sour cream, and scallions.

### PUB SALAD Half \$4.50 Full \$6.99

Mixed greens, chopped bacon, tomatoes, cheddar cheese, and carrots with your choice of dressing.

### PEAR & ARUGULA SALAD \$10.99

Pears, organic arugula, candied pecans, stout cranberries, and crumbled bleu cheese with balsamic vinaigrette.

### MEDITERRANEAN PASTA SALAD \$10.99

Mixed greens, Genoa salami, carrots, olives, imported artichoke hearts, red onion, cherry tomatoes and fresh mozzarella

### COBB SALAD \$13.99

Mixed greens, roasted corn, bacon, tomato, bleu cheese, and two fried chicken tenders tossed in brewhouse sauce.

### SOUTHERN CAESAR \$10.99

Romaine lettuce tossed in ranch dressing, shredded cheddar cheese, bacon crumbles, diced tomatoes and jalapeño cornbread croutons.

### DRESSINGS

all house made

Buttermilk Ranch  
Bleu Cheese  
Thousand Island  
\*Caesar  
Honey Mustard  
Balsamic Vinaigrette  
Jade Vinaigrette  
RanchHouse

(*combo of ranch and brewhouse*)

### ADDITIONS

Add a *crispy tortilla bowl* to any salad \$1.

Add Fried Tofu \$3.99

Add Chicken or \*Salmon \$4.99

Add Shrimp or \*Tenderloin \$5.99

Extra Dressings & Sauces \$.50

Add a scoop of chicken salad \$3.99

Add \$3.99 to split an entrée.

## SIGNATURE ENTREES

### ALE BATTERED FISH & CHIPS Half \$10.99 Full \$14.99

Crispy fried pollock with fries and remoulade sauce.

### SHRIMP & GRIT CAKES \$20.99

Baked parmesan-crust grit cakes with shrimp, mushrooms, bacon, and roasted red peppers. Topped with roasted garlic cream sauce.

### CHICKEN TENDERS \$14.99

House-battered and served with fries, creamy chipotle slaw, and honey mustard.

### \*CHEF'S CHOICE TACOS \$12.99

Three gourmet tacos on flour tortillas with choice of side. *Ask your server for today's selection.*

### BUFFALOAF \$16.99

Mixed ground buffalo and beef topped with tomato and bacon jam. Served with garlic mashed potatoes and hot honey succotash.

### SMOKED RIBS \$17.99

Smothered in Hoppyum BBQ sauce and dusted with cheese cracker crumbs. Served with choice of side.

### CRAB CAKES \$21.99

Two pan seared crab cakes topped with lemon aioli, served with hot honey succotash and spring onion risotto.

### ELOTE PASTA \$14.99

A Foothills original! Grilled Mexican street corn and orecchiette pasta tossed with chorizo, parmesan, chipotle cream sauce, and grilled chicken. *Substitute shrimp for \$2.99*

### VEGETARIAN STIR FRY \$14.99

Buckwheat Soba noodles tossed with bok choy and seasonal veggies.

### SIDES

Garlic Mashed Potatoes  
Mac & Cheese  
Sautéed Vegetables  
Hand-Cut Fries  
Tater Tots  
Creamy Chipotle Slaw  
Black Bean & Corn Salad  
Mediterranean Pasta Salad  
Hot Honey Succotash  
Thousand Smiles Steamed Broccoli

### SPECIALTY SIDES

Sweet Potato Fries  
Beer Battered O-Rings  
Hot Chips

*Add \$2 for Specialty Sides.*

AVAILABLE AT THE PUB. TAKE SOME HOME WITH YOU.





# FOOTHILLS BREWING

**Our footprint has expanded.** In addition to the tasting room at our bottling brewery in Southwest Winston-Salem, we now have a spot right next door to our pub! Footnote offers fresh roasted coffee, signature cocktails, and one of downtown's most unique event spaces. Stop by sometime!



## SANDWICHES & WRAPS

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

### REUBEN \$9.99

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

### RANCHHOUSE CHICKEN SANDWICH \$11.99

Our special RanchHouse sauce (blend of ranch dressing and brewhouse sauce) on blackened chicken with crispy bacon, roasted corn, pepper jack cheese, lettuce, tomato and red onion and on brioche bun.

### SMOKED GOUDA PIMENTO GRILLED CHEESE \$9.99

Smoked Gouda pimento cheese topped with bacon, sliced tomato, and scallions on grilled sourdough.

### \*TURKEY SANDWICH \$11.99

Slow-roasted turkey, bacon, Granny Smith apples, Brie cheese, arugula, and \*roasted garlic aioli on wheat bread.

### SPICY BUFFALO CHICKEN WRAP \$10.99

Grilled or fried chicken tenders tossed in brewhouse sauce with lettuce, tomato, provolone, and ranch dressing. Served in a flour tortilla.

### BREWHOUSE CUBAN \$9.99

Beer braised pulled pork, ham, Swiss cheese, pickles, and house-made mustard on a hoagie roll.

### WINSTON HOT CHICKEN \$11.99

Deep fried chicken breast tossed in Winston-Salem hot sauce, with dill pickle chips and house-made ranch on a brioche bun.

### CHICKEN SALAD OF THE DAY \$8.99

Our kitchen creates a unique chicken salad every day! Ask your server for today's selection.

### \*SHANEWICH MKT

Every day Chef Shane gets inspired and creates a crazy fabulous sandwich.

Ask your server about today's #Shanewich!

## SIGNATURE BURGERS

Signature burgers are served with a pickle and one side. Any burger can be prepared with grilled chicken or Beyond Burger instead of beef.

Substitute chicken at no charge. Add \$3 for Beyond Burger.

### \*1/2 LB. CHEESEBURGER \$10.99

Your choice of cheese. Served with lettuce, tomato, and mayo on brioche.

### \*1/2 LB. PUB MELT \$12.99

Saut ed mushrooms and onions, cheddar, provolone, bacon, mayo, lettuce, and tomato on toasted sourdough.

### \*DIRTY SOUTH BURGER \$12.99

Pimento cheese, bacon, tomato, and fried pickles on brioche.

### BEYOND VEGAN BURGER \$13.99

The world's first plant-based burger. No gluten, soy or GMOs. Served with cilantro pesto, sliced beets and arugula on a brioche bun.

Rare: cool red center / Medium Rare: warm red center  
Medium: pink center / Medium Well: light pink center  
Well Done: no pink

### SIDES

- Garlic Mashed Potatoes
- Mac & Cheese
- Saut ed Vegetables
- Hand-Cut Fries
- Tater Tots
- Creamy Chipotle Slaw
- Black Bean & Corn Salad
- Mediterranean Pasta Salad
- Hot Honey Succotash
- Thousand Smiles Steamed Broccoli

### SPECIALTY SIDES

- Sweet Potato Fries
- Beer Battered O-Rings
- Hot Chips

Add \$2 for Specialty Sides & Specialty Cheeses.

### CHEESES

- Cheddar
- Swiss
- Provolone
- Pepper Jack
- Bleu Cheese
- Mozzarella
- American

### SPECIALTY CHEESES

- Brie
- Smoked Gouda
- Pimento Cheese

## DESSERTS & BEVERAGES

Ask your server about daily dessert specials.

### ROOT BEER or COKE FLOAT \$3.99

### SEASONAL CHEESECAKE \$8.99

### CHOCOLATE DECADENCE \$9.99

Just what the name implies. House-made torte full of rich Belgian chocolate. Served with vanilla ice cream.

### BIG OL' COOKIE \$5.99

Baked right here from scratch. Served warm with vanilla ice cream.

### SHANE'S CRAZY CRISPY ICE CREAM CAKE \$8.99

### ALL SODAS & TEA \$2.50

### HOUSE ROASTED FOOTNOTE COFFEE \$3.00

### JUICE & MILK \$3.00

### SAN PELLEGRINO \$3.00

### BOTTLED WATER \$1.50

In addition to our craft beer offerings, please ask your server to see our bar menu for a selection of premium liquors, fine wines, and signature cocktails.

**MAKE OUR STUFF YOUR STUFF.**  
Ask about our wide variety of apparel and glassware.







We also offer in-house dinner parties & catering.

Foothills uses trans fat-free oil in all recipes and food preparation.

## 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
-  Facebook.com/FoothillsBrewing
-  Instagram.com/FoothillsBrewing



EXECUTIVE CHEF SHANE MOORE