

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. **Hours: Open 7 days a week 11am - Midnight**



APPETIZERS

SALSA & BEER CHEESE \$7

House-made salsa and beer cheese served with tortilla chips. *Add chili for \$3.*

VEGGIE QUESADILLA \$10

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 \$2. Add chicken or pulled pork for \$6.

LOADED CHEESE TOTS \$14

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

Add chili, chicken or pulled pork for \$6.

PUB WINGS \$15

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

HOUSE SMOKED, finished with brown sugar dry rub.

Add sauce for \$1.

CLASSIC FRIED, tossed in your choice of sauce:

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

FRIED PICKLE CHIPS \$9

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

PUB NACHOS \$15

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

Add chili, chicken or pulled pork for \$6.

XL ‘ENORM’ BAVARIAN PRETZEL \$11

Served with beer cheese and honey cinnamon spread.



SOUPS & SALADS

SOUP OF THE DAY Cup \$5 Bowl \$8

HOUSE-MADE CHILI Cup \$5 Bowl \$8

Served with cheddar cheese, sour cream, and scallions.

PUB SALAD Half \$5 Full \$10

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

PEAR & ARUGULA SALAD \$13

Pears, organic arugula, candied pecans, stout cranberries, and crumbled bleu cheese with Jade Citrus Vinaigrette.

COBB SALAD \$15

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

SOUTHERN CAESAR \$13

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

Add Chicken \$6. Add Shrimp \$7. Add Fried Tofu \$4.



SIGNATURE ENTREES

ALE BATTERED FISH & CHIPS Half \$14 Full \$20

Crispy fried pollock with fries and remoulade sauce.

SHRIMP & GRIT CAKES \$24

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

CHICKEN TENDERS \$18

House-battered and served with choice of side and honey mustard.

*CHEF’S CHOICE TACOS \$17

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

ELOTE PASTA \$20

A Foothills original! Grilled Mexican street corn and orecchiette pasta tossed with chorizo, parmesan, chipotle cream sauce, and blackened chicken. *Substitute shrimp for \$4.*

VEGETARIAN PLATE \$15

Choice of three sides. *Add \$4 to split an entrée.*

‘GRAM IT!

Share your pics on Instagram and tag Foothills BrewPub



Instagram.com/foothillsbrewpub

DRESSINGS (all house made)

Buttermilk Ranch
Bleu Cheese
Thousand Island
*Caesar
Honey Mustard
Jade Citrus Vinaigrette
RanchHouse
(*combo of ranch and brewhouse*)
Extra Dressings & Sauces \$.50

SIDES \$5

Garlic Mashed Potatoes
Mac & Cheese
Hand-Cut Fries
Sweet Potato Fries
Tater Tots
Black Bean & Corn Salad
Thousand Smiles Steamed Broccoli, add Beer Cheese \$.75

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 \$3 to split a sandwich.

REUBEN \$14

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

RANCHHOUSE CHICKEN SANDWICH \$15

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.

PIMENTO GRILLED CHEESE \$13

Pimento cheese topped with bacon, sliced tomato, and scallions on grilled sourdough.

*TURKEY SANDWICH \$14

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

SPICY BUFFALO CHICKEN WRAP \$15

Grilled or fried chicken tenders tossed in brewhouse sauce with lettuce, tomato, provolone, and ranch dressing. Served in a flour tortilla. Substitute tofu at no extra charge.

BREWHOUSE CUBAN \$14

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

WINSTON HOT CHICKEN \$15

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

*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 instead of beef.

Substitute chicken at no charge.

*1/2 LB. CHEESEBURGER \$15

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

*1/2 LB. PUB MELT \$17

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

*DIRTY SOUTH BURGER \$17

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

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

CHEESES

Cheddar
Swiss
Provolone
Pepper Jack
Bleu Cheese
Mozzarella
American

SIDES

Garlic Mashed Potatoes
Mac & Cheese
Hand-Cut Fries
Tater Tots
Black Bean & Corn Salad
Thousand Smiles Steamed Broccoli, add Beer Cheese \$.75
Sweet Potato Fries

SPECIALTY CHEESES

Brie
Pimento Cheese

Add \$3 for Specialty Cheeses



DESSERTS & BEVERAGES

Ask your server about daily dessert specials.

ROOT BEER or COKE FLOAT \$5

SEASONAL CHEESECAKE \$9

SEASONAL DESSERT \$10

BIG OL’ COOKIE \$6

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

ALL SODAS & TEA \$3

HOUSE ROASTED FOOTNOTE COFFEE \$3

JUICE & MILK \$3

SAN PELLEGRINO \$5

BOTTLED WATER \$3



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
- Instagram.com/FoothillsBrewing
- Instagram.com/FoothillsBrewpub
- Facebook.com/FoothillsBrewing
- Facebook.com/FoothillsBrewPub
- Twitter.com/FoothillsBeer



EXECUTIVE CHEF SHANE MOORE