

APPETIZERS

PUB WINGS \$15
8 wings served with bleu cheese or ranch and celery. Pick your finish:
HOUSE SMOKED: finished with brown sugar rub. **ADD SAUCE \$1**
CLASSIC FRIED: tossed in choice of sauce below:

HOT SAUCES

HOPPYUM IPA BBQ 🍷 **SWEET CHILI**
BREWHOUSE 🌶️ **WINSTON HOT**
EXTREME 🌶️🌶️ **NUCLEAR** 🌶️🌶️🌶️

XL BAVARIAN PRETZEL 🍷 \$11
Served with beer cheese and honey cinnamon spread.

FRIED MUSHROOMS 🌿🍷 \$11
Breaded and fried in-house and served with our ranchhouse sauce.

BEER CHEESE NACHOS 🌿🍷 \$16
Tortilla chips covered in salsa, beer cheese, cowboy caviar, tomatoes, jalapenos, and sour cream.
ADD CHICKEN, CHILI, OR PULLED PORK \$6

FRIED PICKLE CHIPS 🌿 \$11
Fried crispy and served with ranch.

VEGGIE QUESADILLA 🌿 \$12
Cowboy caviar grilled with pepper jack and cheddar cheeses. Served with salsa, sour cream, and guacamole.

LOADED CHEESE TOTS \$14
Tots loaded with oven-melted cheese, bacon, and scallions. Served with ranch.
ADD CHICKEN OR PULLED PORK \$6

SALSA & BEER CHEESE 🌿🍷 \$8
House-made salsa & beer cheese served with tortilla chips.
ADD CHILI OR COWBOY CAVIAR \$3

SOUPS & SALADS

ADD CHICKEN \$6 | ADD SHRIMP \$7
ADD FRIED TOFU \$4 | ADD BEYOND BURGER \$5

PUB SALAD HALF \$7 FULL \$12
Mixed greens, bacon, tomatoes, cheddar cheese and carrots with your choice of dressing.

PEAR & ARUGULA SALAD 🌿 \$14
Pears, arugula, candied pecans, stout cranberries, and bleu cheese with Jade Citrus Vinaigrette.

COBB SALAD HALF \$10 FULL \$16
Roasted corn, bacon, tomato, bleu cheese, and two fried chicken tenders tossed in Brewhouse sauce.

SOUTHERN CAESAR HALF \$10 FULL \$15
Romaine tossed in ranch dressing, cheddar cheese, bacon, diced tomatoes, and jalapeno cornbread croutons.

SOUP OF THE DAY
CUP \$6 BOWL \$9
Ask your server for daily specials!

FOOTHILLS FAMOUS CHILI
CUP \$6 BOWL \$9
Served with cheddar cheese, sour cream, and scallions.

HOMEMADE DRESSINGS

RANCH
BLEU CHEESE
HONEY MUSTARD
1000 ISLAND
CAESAR*
🍷 **JADE CITRUS VINAIGRETTE**
RANCHHOUSE
EXTRA DRESSING \$0.75

PUB BURGERS

BURGERS SERVED WITH A PICKLE AND ONE SIDE.
SUB GRILLED CHICKEN AT NO CHARGE.

1/2 LB. CHEESEBURGER* \$16
Your choice of cheese, served with lettuce, tomato, and mayo on a brioche bun.

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 bun.

ABOVE & BEYOND BURGER 🌿 \$19
Grilled Beyond Burger topped with smoked gouda, roasted red pepper, arugula, and house-made chimichurri aioli on a Brioche bun.

CHEESES

CHEDDAR **BLEU CHEESE** **MOZZARELLA** **AMERICAN** **PROVOLONE**
BRIE \$3 **PIMENTO CHEESE \$3** **PEPPER JACK** **SWISS**

SANDWICHES & WRAPS

SANDWICHES AND WRAPS ARE SERVED WITH A PICKLE SPEAR AND ONE SIDE. ADD \$3 TO SPLIT A SANDWICH. SUB BEYOND BURGER \$5

REUBEN 🍷 \$15
House-roasted and sliced corned beef on toasted rye with saurkraut, Swiss cheese, and 1000 Island dressing.

WINSTON HOT CHICKEN 🌶️🍷 \$16
Deep fried chicken breast tossed in our Winston Hot sauce with dill pickle chips and house-made ranch on a brioche bun.

HOISIN CHICKEN SANDWICH \$16
Grilled chicken thigh with a sticky hoisin glaze, pickled ginger, gochujang slaw, and spring mix.

FALAFEL SANDWICH 🌱 \$15
House-made falafel tucked into a warm pita with lettuce, tomato, red onion, and house-made Tzatziki sauce.

TURKEY SANDWICH* \$15
Sliced turkey, bacon bits, Granny Smith apple, brie, arugula, and roasted garlic aioli.

BREWHOUSE CUBAN 🍷 \$15
Beer-braised pulled pork, ham, Swiss cheese, pickles, and house-made mustard on a hoagie.

#SHANEWICH* \$16
Every day Chef Shane gets inspired and creates a crazy, fabulous sandwich! Ask your server about today's specials!

BUFFALO CHICKEN WRAP 🌶️ \$16
Grilled or fried chicken tenders tossed in brewhouse hot sauce with lettuce, tomato, provolone, and ranch. 🌱 SUB TOFU NO CHARGE

RANCHHOUSE CHICKEN SANDWICH 🌶️ \$16
Our Ranchhouse sauce (a blend of ranch and our brewhouse hot sauce) on blackened chicken with bacon, roasted corn, pepper jack cheese, lettuce, tomato, and red onion on a brioche bun.

SIDES \$5

GOCHUJANG SLAW

GARLIC MASHED POTATOES

SWEET POTATO FRIES

CUP CHILI OR SOUP \$6

COWBOY CAVIAR

CHIPS & SALSA

STEAMED BROCCOLI

-ADD BEER CHEESE \$1

HAND-CUT FRIES

MAC & CHEESE

TATER TOTS

PUB OR CAESAR SALAD \$6

SIGNATURE ENTREES

ALE BATTERED FISH 'N CHIPS 🍷 **HALF \$16 FULL \$22**
Crispy fried pollock with fries and remoulade sauce.

SHRIMP AND GRIT CAKES \$25
Parmesan-crusting grit cakes with shrimp, mushrooms, bacon and roasted red peppers topped with a garlic cream sauce.

ELOTE PASTA 🌶️ \$20
Grilled Mexican street-corn with orecchiette pasta tossed with chorizo, parmesan, tomatoes, scallions, chipotle cream sauce and blackened chicken.
SUB SHRIMP \$4

CHEF'S CHOICE TACOS* \$18
Three gourmet tacos on flour tortillas with a choice of side. Ask your server for today's specials!

HOPPYUM BBQ RIBS 🍷 \$24
Beer braised pork ribs slathered in our house-made Hoppyum BBQ sauce, served with a side of your choice.

CHIMICHURRI SALMON \$25
Grilled salmon over a bed of cowboy caviar fried rice with fresh steamed broccoli and a drizzle of zesty, house-made chimichurri.

CHICKEN TENDERS \$18
House-battered and served with a choice of side and honey mustard.



EXECUTIVE CHEF SHANE MOORE

FOOTHILLS USES TRANS FAT-FREE OIL IN ALL RECIPES AND PREPARATION.

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 EGGS.

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DESSERTS

SEASONAL DESSERT \$10

BIG 'OL COOKIE \$6
Baked from scratch and served with a scoop of ice cream.



FOOTHILLS BREWING