



STARTERS

ALE HOUSE PRETZELS

with Lusty-Monk "Original Sin" Mustard and Cheddar Beer Cheese \$9

SPINACH ARTICHOKE DIP

with Parmesan and Mozzarella, served hot with Pita Chips \$10

HOUSE MADE CHIPS

with Lusty-Monk "Original Sin" Mustard and Cheddar Beer Cheese \$8

HUMMUS

with Pita Chips, Carrots, and Celery \$8

FRIED CHEESE CURDS

with Ranch and Marinara sauce \$9

BRUSSELS

Fried and tossed in Honey Sriracha \$8

BRUSCHETTA

Tomato, Basil, Feta, Balsamic glaze, served with toasted Crostini \$9

BEER BATTERED ONION RINGS

with Spicy Ranch \$9

JUMBO CHICKEN WINGS

with your choice of Hollar Hot, Red Rider BBQ, Honey Sriracha, Lemon-Pepper dry-rub, or Cajun dry-rub

\$11 for six / \$18 for twelve

PIZZA

All Draft House Pizzas begin with Ripe Tomato Sauce, Whole Milk Mozzarella/Provolone blend and sprinkled with Parmesan

THIN CRUST

\$12 sm / \$17 lg

..... *Toppings (\$1.50 ea)*

Red Onion
White Onion
Spinach
Fresh Basil
Tomato
Garlic

Mushroom
Black Olive
Green Bell Pepper
Roasted Red Pepper
Pineapple
Jalapeño

Grilled Onion
Italian Sausage
Hand-sliced Pepperoni
Grilled Chicken
Bacon

NEAPOLITAN

Olive Oil, Mozzarella, Roma Tomato, Garlic, fresh Basil

\$13 sm / \$18 lg

ITALIAN DRAFT

Italian Sweet Sausage, Mozzarella/Provolone blend, White Onion, Garlic

\$14 sm / \$19 lg

WHITE CAP

Grilled Chicken, Mozzarella/Provolone blend, Alfredo, Bacon, fresh Basil, Scallions, Red Onion

\$14 sm / \$19 lg

RED RIDER

Grilled Chicken, Mozzarella/Provolone blend, Red Rider BBQ Sauce, Pineapple, Red Onion, Jalapeño

\$14 sm / \$19 lg

BISON STOUT

Locally-raised Bison, Charred Tomato Jam, Smoked Mozzarella, Bacon, grilled Onion, Stout Glaze drizzle

\$17 sm / \$22 lg

SALADS

Salads come with choice of Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, Thousand Island, or Lemon Vinaigrette Dressing

MIXED GREEN

Spinach and Romaine mix, Goat Cheese crumbles, Apples, dried Cranberries, and Pecans \$10/13

CAESAR

Romaine with Parmigiano Reggiano, baked Croutons, and traditional Caesar dressing \$10/\$13

MEDITERRANEAN

Romaine, Feta, Red Bell Pepper, Black Olive, Banana Pepper, Cherry Tomato, Cucumber, Lemon Vinaigrette \$10/\$13

• TOP IT OFF •

Hummus (\$3), Bacon (\$4), Grilled Shrimp (\$6), Grilled Chicken (\$7), Grilled Bison Burger (\$9) or add a Grilled Cheese (\$6)

HANDHELDS

Served with Choice of One Side: French Fries, House-made Chips, Onion Rings, Green Beans, Side Salad (+\$3), or Mac & Cheese (+\$3)

CAROLINA BISON BURGER*

Grilled, locally-raised Bison with Charred Tomato Jam, Bacon, Smoked Mozzarella, Stout Glaze, and grilled Onion on a toasted Brioche bun \$17

SOUTHERN FRIED CHICKEN SANDWICH

All-natural Chicken Breast with local Ashe County Cheddar, Pickles, pickled Red Onion, spicy Aioli, and Jalapeño-Apple Slaw on a toasted Brioche bun \$15

SHRIMP TACOS

Sautéed Shrimp with Pineapple Pico de Gallo, Jalapeño Slaw, and Lime Sriracha Aioli on three grilled Tortillas \$15

ALE HOUSE BURGER*

Certified Angus Beef with Ashe County Cheddar, Bacon, Romaine, Tomato, Red Onion, Pickles, and Spicy Aioli on a toasted Brioche bun \$16

BEER-BATTERED FISH & CHIPS

Wild caught Alaskan Cod, served with Fries and Tartar sauce \$15

PORTOBELLO MELT

Grilled Portobello Mushroom marinated in Balsamic Vinaigrette, roasted Red Pepper, Basil Pesto, Spinach, and smoked Mozzarella on toasted Sourdough \$14

GRILLED CHICKEN WRAP

Grilled Chicken, Bacon, shredded Ashe County Cheddar, Romaine, Tomato, and Red Onion wrapped in a Tomato Basil Tortilla. Served with Ranch dressing. \$15

*Items cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DRAFT HOUSE
883 Highland Ave SE • Hickory, NC 28602



HICKORY, NC
(828) 855-9999 • BlowingRockBrewing.com



OTHER BEVERAGES

• WHITE WINES •

Folonari Pinot Grigio, Italy	\$8/\$28
Wente Sauvignon Blanc, California	\$9/\$32
Wente Chardonnay, California	\$9/\$32

• BUBBLES & CIDER •

Proa Brut Cava, Spain	\$11/\$38
Rotating Hard Cider, 12 oz	\$6

• RED WINES •

Angels Ink Pinot Noir, California	\$10/\$32
Bonanza Cabernet Sauv., California	\$11/\$38

• NON-ALCOHOLIC •

Partake Brewing, Non-Alcoholic Beer	\$5/can
Coke, Diet Coke or Sprite	\$2/can
Apple Juice or Orange Juice	\$2
Iced Tea	\$2

We would like to thank all of our guests for their invaluable support. The food items we serve are made fresh daily, and can sometimes take up to 30 minutes to prepare. We truly appreciate your patronage, and look forward to serving you in the years to come. Also visit us at the Blowing Rock Ale House & Inn in downtown Blowing Rock, NC.

BEER & WINE TO GO

Ask about our Growler and Crowler fills, 6-Packs and bottled wines to go!

1/6 & 1/2 barrel kegs available for retail sale by request.

****ALL BEER IS BREWED AT OUR TWO NORTH CAROLINA BREWERIES!****