

## ALE HOUSE

152 Sunset Drive • Blowing Rock, NC 28605



## BLOWING ROCK, NC

(828) 414-9600 • BlowingRockBrewing.com

### STARTERS

#### BAKED SOFT PRETZELS

Served with Lusty Monk "Original Sin" Mustard and our house-made Ashe County Cheddar Beer Cheese \$9

#### WHITE CHEDDAR POBLANO

Served with seasoned Flatbread Chips \$12

#### HUMMUS

Hummus topped with Piquillo Peppers and served with seasoned Flatbread Chips, Carrots & Celery \$9

#### BISON CHILI

Made with locally-raised ground Bison, served with toasted Sourdough \$10 cup / \$14 bowl

#### FRIED CHEESE CURDS

Served with Spicy Aioli and Garlic Herb Aioli \$11

#### MEDITERRANEAN OLIVES

Assorted Olives topped with Goat Cheese crumbles and served with toasted Crostini \$9

#### ALE HOUSE CHIPS

Served with our house-made Ashe County Cheddar Beer Cheese and Ranch \$8

#### BACON-WRAPPED DATES

Stuffed with Bleu Cheese and drizzled with a Honey Stout reduction. Served with toasted Crostini \$14

### SOUP & SALAD

#### SOUP OF THE DAY

Served with toasted Sourdough \$9 cup/\$12 bowl  
Add a Grilled Cheese +\$6

#### MIXED GREEN

Seasonal Greens, Cheddar, Onion, Cucumber, Tomato, and Carrots \$11/14

#### ARUGULA

Fresh Arugula, Apple slices, Pecans, dried Cranberries, and Bleu Cheese crumbles \$12/15

#### SUPERFOOD

Superfood Power Veg blend, Ancient Grains, Feta Cheese, Blueberries, and Walnuts \$12/15

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

#### • TOP IT OFF •

*Hummus (\$3), Bacon (\$4), Sautéed Shrimp (\$6), Grilled Chicken (\$7), Grilled Tuna\* (\$8), Ale House Burger Patty (\$8) or Bison Burger Patty\* (\$9)  
Add a Grilled Cheese (\$6)*

#### We would like to thank our local food providers:

Dr. King's Carolina Bison Farm - Leicester, NC  
Annie's Bakery - Asheville, NC  
Ashe County Cheese - West Jefferson, NC  
Lusty Monk Mustard - Asheville, NC

20% service charge added to all parties of 6 or more.

\*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.

Winter 2023

### ENTRÉES

*Served with choice of Ale House Chips, Green Beans,  
Side Salad (+\$4) or Soup (+\$4)*

#### CAROLINA BISON BURGER\*

Grilled, locally raised Bison with charred Tomato Jam, Smoked Mozzarella, Bacon, Stout Glaze, and grilled Vidalia Onion on a toasted Brioche bun \$19

#### 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 \$16

#### CHICKEN WINGS

With your choice of BBQ, Dry Rub, Lemon Pepper, or Buffalo sauces, served with carrots and celery or choice of side  
\$12 for half dozen / \$22 for dozen

#### REUBEN

Sliced Corned Beef, Swiss cheese, Sauerkraut and Thousand Island dressing on grilled Marble Rye \$18

#### SHRIMP TACOS

Corn & Black Bean Salsa, Red Cabbage Slaw, and Jalapeño-Lime Crema on three grilled Tortillas \$16

#### ALE HOUSE BURGER\*

Certified Angus Beef with Ashe County Cheddar, Bacon, Red Leaf Lettuce, Tomato, Pickle, and Spicy Aioli on a toasted Brioche bun \$17

#### GRILLED TUNA\*

Wild Caught Yellowfin Tuna filet, Arugula, Cucumber, Tomato, Sesame, and Honey Stout glaze on a choice of toasted Sourdough or Brioche bun \$16

#### PORTOBELLO MELT

Grilled Portobello marinated in a Balsamic Vinaigrette, roasted Red Pepper, Basil Pesto, Red Leaf Lettuce, and Smoked Mozzarella on toasted Sourdough \$15

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## OTHER BEVERAGES

### • WHITE WINES •

Folonari Pinot Grigio, Italy	\$8/\$30
Robert Hall Sauv. Blanc, California	\$10/\$36
Wente Chardonnay, California	\$10/\$36
Davis Family Chardonnay, Russian River	\$50

### • ROSÉ & BUBBLES •

Hayes Ranch Rosé, California	\$8/\$30
Prosecco	\$9
Blake's Hard Cider	\$7

### • RED WINES •

Block Nine Pinot Noir, California	\$10/\$36
Wente Cabernet Sauv., California	\$10/\$36
Filón Red Blend, Spain	\$10/\$36
Clos du Val Cabernet Sauvignon, Napa	\$65

### • NON-ALCOHOLIC •

Coke, Diet Coke or Sprite	\$2.50/can
Apple Juice or Orange Juice	\$2.50/btl
Pure Leaf Iced Tea	\$3/btl
Partake Blonde, Non-Alcoholic Beer	\$5/can

*Corkage Fee: \$20*

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 Draft House & Brewery in Hickory, 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!\*\***