

GO TO THE MOUNTAINS!

HICKORY, NC

LUNCH & DINNER



## STARTERS

### ALE HOUSE PRETZELS

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

### BEER BATTERED ONION RINGS

Served with Ranch and spicy Aioli \$8

### POUTINE

French Fries covered with Porter Gravy topped with Peppered Bacon, Feta Cheese, and Green Onion \$10

### CHICKEN WINGS

Dry-Rubbed Wings with choice of Red Rider BBQ or Hollar Hot Sauce

\$7 for six / \$12 for twelve

### SPINACH ARTICHOKE DIP

with Parmesan and Mozzarella, served hot with Pita Chips \$8

### HOUSE MADE CHIPS

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

## HANDHELDS

Served with choice of One Side

### CAROLINA BISON BURGER\*

Grilled, locally raised Bison with Charred Tomato Jam, Peppered Bacon, Smoked Mozzarella, Stout Glaze, and grilled Vidalia Onion on a toasted Brioche Bun \$16

### SOUTHERN FRIED CHICKEN

All-natural Chicken Breast with local Ashe County Cheddar, Bread & Butter Pickles, pickled Red Onion, spicy Aioli, and Jalapeño-Apple Slaw on a toasted Potato Bun \$13

### ALE HOUSE BURGER\*

Certified Angus Beef with Ashe County Cheddar, Peppered Bacon, Romaine, Tomato, Red Onion, and Pilsner Aioli on a toasted Potato Bun \$13

### BBQ SANDWICH

Local Pulled Pork topped with Red Rider BBQ Sauce, Coleslaw, and Bread and Butter Pickles on a toasted Brioche Bun \$14

### GRILLED TUNA\*

Wild Caught Yellowfin Tuna with Arugula, Cucumber, Tomato, and Lime-Sriracha Aioli on a toasted Brioche Bun \$16

### BLT

Peppered Bacon, Romaine Lettuce, Tomatoes, and Herb Aioli on toasted Sourdough \$12

### BEER BATTERED FISH & CHIPS

Fried Flounder, served with French Fries and Tartar Sauce \$13

#### • CHOICE OF SIDES •

French Fries

Mashed Potatoes

House-made Chips

Soup of the Day +\$3

Green Beans

Side Salad +\$3

Coleslaw

## DESSERTS

Choose from Classic Cheesecake with caramel sauce, Carrot Cake with glazed walnuts, or Chocolate Torte with chantilly cream. \$7 each.

## SALADS

### CAESAR

Romaine with Parmigiano Reggiano, baked Croutons and traditional Caesar dressing \$7/10

### ARUGULA

Fresh Arugula with Feta Cheese, toasted Pecans, dried Cranberries, sliced Pear, dressed with creamy Balsamic Vinaigrette \$8/11

### POWER GREEN

Seasonal greens with toasted Walnuts, dried Cherries, dressed with our house-made Blue Cheese \$8/11

#### • TOP IT OFF •

Peppered Bacon	\$3	Grilled Yellowfin Tuna	\$9
Grilled Chicken	\$4	Grilled Bison Burger	\$9

## PIZZA

All Draft House Pizzas begin with Ripe Tomato Sauce, Whole Milk Mozzarella & topped with Parmesan Asiago

#### Served THIN CRUST or DEEP DISH

SMALL PIZZA	\$9.75
LARGE PIZZA	\$14.75
TOPPING	\$1.50 EA

#### • TOPPINGS •

Red or White Onion	Black Olive
Fresh Spinach	Jalapeño
Fresh Basil	Artichoke
Fresh Tomato	Peppered Bacon
Fresh Garlic	Ground Sausage
Green Bell Pepper	Sliced Pepperoni
Portabello Mushroom	Grilled Vidalia Onion
Pineapple	Grilled Chicken

#### • SPECIALTY THIN CRUST PIES •

### RED RIDER SM. \$13 / LG. \$18

Grilled Chicken, Red Rider BBQ Sauce, Mozzarella, Pineapple, Red Onion, Fresh Jalapeno

### ITALIAN DRAFT SM. \$12 / LG. \$17

Italian Sweet Sausage, Mozzarella, Onion, Garlic

### CLASSIC MARGARITA SM. \$12 / LG. \$17

Fresh Basil, Tomato, Mozzarella

### WHITE CAP SM. \$13 / LG. \$18

Grilled Chicken, Pecan Smoked Bacon, Alfredo, Basil, Scallions, Red Onion

### RUSTIC VEGETABLE SM. \$12 / LG. \$17

Basil Pesto, Mozzarella, Feta, Portobello, Artichoke, Roasted Red Pepper

### BISON STOUT SM. \$14 / LG. \$19

Local Bison, Charred Tomato Jam, Smoked Mozzarella, Peppered Bacon, Grilled Vidalia Onion, Stout Glaze Drizzle

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SEASONAL PHOTO COURTESY OF TOMMY WHITE

## WINES

### • WHITE •

Folonari Pinot Grigio, Italy	\$8/\$24
Wente Sauvignon Blanc, California	\$9/\$32
Wente Chardonnay, California	\$9/\$32

### • ROSE •

Hayes Ranch Rose, California	\$7/\$24
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### • RED •

Line 39 Pinot Noir, California	\$9/\$32
Rock & Vine Cabernet Sauv., California	\$10/\$38
Filon Garnacha, Spain	\$8/\$30

## COCKTAILS

<b>SUNSET DRIVE</b> Malibu Rum, Pineapple Juice, Grenadine	<b>\$8</b>
<b>RETREAT</b> Tito's Vodka, Malibu Rum, Triple Sec, Pineapple Juice, Cranberry Juice	<b>\$10</b>
<b>HARVEST MARGARITA</b> Patron Tequila, House-made Spiced Simple Syrup, Bitters, Lime Juice	<b>\$12</b>
<b>SPICED APPLE MOSCOW MULE</b> Tito's Vodka, Apple Cider, House-made Cinnamon Simple Syrup, Ginger Beer	<b>\$12</b>
<b>BOURBON &amp; HONEY OLD FASHIONED</b> Maker's Mark Whisky, House-made Honey Simple Syrup, Bitters, Cherry, and Orange	<b>\$12</b>

**BLOWING ROCK DRAFT HOUSE**  
883 HIGHLAND AVE SE • HICKORY, NC 28602

828-855-9999 • [www.BlowingRockBrewing.com](http://www.BlowingRockBrewing.com)

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.

