



Carry-Out Orders including Beer & Wine (Tues–Sun: 11:30am–2:30pm, 4:30pm–8:30pm)

Call: 828-855-9999 in Hickory

STARTERS

ALE HOUSE PRETZELS

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

BEER BATTERED ONION RINGS

Served with Ranch and spicy Aioli \$8

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

BLT

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

• CHOICE OF SIDES •

French Fries, House-made Chips, Green Beans, or Onion Rings

SALADS

CAESAR

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

• TOP IT OFF •

Peppered Bacon (\$3), 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
TOPPINGS	\$1.50 EA

• TOPPINGS •

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

• 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

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

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

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

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

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

BEER & WINE TO GO

GROWLERS (\$5 Growler Deposit)

Sweet Dreams Belgian Abbey \$20
 Brave New Brown Ale \$15
 Harvester Wheat Ale \$12
 Schwarz Bier \$15
 The Bestie West Coast IPA \$15
 Carolina Light \$12
 Mellow Morning American IPA \$15
 Mel Electrum Honey Amber \$12
 Belgian Strong Ale \$20
 Scotch Ale \$15

CRAFT BEER 6-PACKS

High Country Ale \$9
 Big Chocolate Porter \$10
 Mountain Shadow Black IPA \$9
 Kölsch \$9
 IPA \$9
 Fresh Trail Golden Lager \$9

WINE (By the Bottle Only)

Folonari Pinot Grigio, Italy \$18
 Wente Sauvignon Blanc, California \$26
 Wente Chardonnay, California \$26
 Hayes Ranch Rose, California \$18
 Line 39 Pinot Noir, California \$26
 Rock & Vine Cabernet Sauvignon, California \$32
 Filon Garnacha, Spain \$24

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