



TAPROOM MENU

MILLS RIVER, NC

Since we began brewing in 1980, Sierra Nevada Brewing Co. has relied on our natural environment and local people to influence our direction. The Taproom remains true to those values by purchasing from more than 25 local farmers per year, encouraging earth-conscious methods from our purveyors and maintaining sustainable practices in our kitchen and at our onsite estate gardens.

Our menu is designed to showcase local farmers and food artisans vital to a healthy food system. By only using seasonal ingredients produced close to home, everyone benefits. Our kitchen sources the finest produce, poultry, meat, dairy and cheeses from the region, and our menu changes frequently to mirror changing seasons and availability of products.

The certified organic Kitchen Garden you see out back, along with our 6-acre Lower Estate Garden, helps augment our kitchen with the freshest produce possible. We maximize the gardens' sustainable production using compost produced on site, creating a seamless loop that minimizes our environmental impact. Additionally, we bake all of our breads in house, preserve vegetables and practice whole animal utilization to minimize waste.

We are proud to partner with the Appalachian Sustainable Agriculture Project. ASAP supports local farms and farmers, and builds healthy communities through connections to local food.



FARM & GARDEN

bitter greens* 10

radicchio, frisée, celery, parmesan reggiano, white anchovies, lemon, extra virgin olive oil

audition greens 12

sunburst petite greens, orange supremes, pomegranate, farmers cheese, pigah ham, Otra Vez pomegranate vinaigrette

trout almondine salad* 12

sunburst farms smoked trout, local greens, green beans, toasted almonds, Stout mustard vinaigrette

spreads and bread 10

Tropical IPA honey butter, bone marrow butter, beer jam, artisanal cheese, pickled vegetables, artisanal bread

brasstown beef tartare* 12

manchester farms quail egg, shallot, caper, parsley, lemon, Porter brown mustard, crostini

pâté 9

chef's selection pâté, Tropical IPA honey reduction, crostini

SEAFOOD

P.E.I mussels* 14

tomato broth, garlic, shallot, chili flake, hops, Otra Vez, house baguette

spanish surf and turf* 18

marinated spanish octopus, bone marrow, crostini, maldon salt, parsley

cattfish po boy* 12

carolina cattfish, local greens, tomato, pickled red onions, remoulade, house hoagie

WOODFIRE

house pizza 11

soppressata, house italian sausage, mozzarella, san marzano tomato sauce

audition pizza 12

featuring local and seasonal ingredients

flatbread 10

wood fired focaccia, broccoli raab, lemon ricotta, roasted garlic, crushed red pepper

pretzels & pimento beer cheese 9

Hop Hunter, sharp cheddar, pimentos, bavarian pretzels

shepherd's pie 12

border springs lamb, root vegetable mash, harvest peas, sharp cheddar

HOUSE FEATURES

Otra Vez-chile rubbed whole chicken 30

joyce farms roasted chicken, local cabbage curtido, green tomato pico de gallo

joyce farms chicken wings 12 (choice of either)

~Torpedo hot sauce, blue cheese, celery

~ginger soy glaze, sriracha mayo, pickled carrots

heritage farms pork tenderloin* 14

sweet tea brine, stewed cannellini beans, bacon, arugula, Otra Vez demi

carolina bison steak* 17

bulgogi marinated bison, grilled bok choy, kimchi puree

*** Food prepared in our kitchen may contain nuts.*

BEYOND THE PALE

Featured dishes that pair well with Pale Ale

duck fat fries 12

thrice-cooked fries, duck confit, aged cheddar, hot sauce aioli, Pale Ale raspberry mustard, cascade hop salt

coppinger burger* 10

grass-fed + pasture raised brasstown beef, sequatchie cove creamery coppinger cheese, smoked paprika and confit garlic aioli, Pale Ale onion jam, arugula, citra hop brined pickle

~add an extra patty 5

~add bacon 2

new orleans bbq shrimp & grits* 13

crooked creek grits, white cheddar, rosemary, Pale Ale

bangers and mash 11

Pale Ale poached bratwurst, charred red onions, mashed potatoes, spring peas, onion gravy

thai coconut curry 11

smiling hara tempeh, yellow curry, potatoes, cauliflower, carrots, peas, traditional naan bread

ON THE SIDE

cheesy grits 6

aged white cheddar, scallions

cannellini beans 5

stewed cannellini beans, bacon, arugula

just fries 5

duck fat fried, cascade hop salt

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

DESSERTS

chevre cheesecake 9

local goat cheese, stewed figs, preserved lemon marmalade, pecan florentine, cinnamon glazed pecans

pear clafouti 9

vanilla bean ice cream, almond crumb, poached pear, white balsamic butterscotch, almond tuile

apple cinnamon cake 9

molasses crumble, Kellerweis compressed apples, miso ice cream, caramel ginger gel, cheddar crisp

dark chocolate panna cotta 9

caramelized white chocolate gel, cold brew Coffee Stout semifreddo, chocolate almond soil, caramel air, cocoa nib wafer

NON-ALCOHOLIC BEVERAGES

Coffee 2.00

Espresso 3.00

Latte 4.00

Rishi Hot Tea 2.25

~Jasmine Green ~Chamomile

~Peppermint ~Earl Grey

Soda and Iced Tea 2.00

Waynesville Soda Jerks 12 oz bottle 3.50

Premium handmade Artisan Sodas Locally Bottled in

Waynesville, NC

(Just 20 miles down the road!)

Please inform your server of any dietary needs or restrictions for the table.

CORK AND CAGE

Trip In The Woods Barrel-Aged Biere De Garde

9.8 ABV, 28 IBU 20

Bieres de Garde are “beers for aging” in the classic sense—round and complex with flavors that ebb and flow over time. This version is a blend of robust Belgian-style ales matured in barrels for layered flavors of straw, fruit, oak, and the unique spice notes of traditional Belgian yeast.

Barrel-Aged Bigfoot

11.9 ABV, 90 IBU 20

Our Bigfoot Barleywine is a craft beer legend. Each winter, this beast of a beer appears to ambush unsuspecting palates with its intense bittersweet flavors. We matured this special barrel-aged version in oak Kentucky bourbon casks for nearly a year before unleashing it into the wild. The result is an incredibly complex version of the classic beer. Bigfoot’s notorious assault of resinous hops has mellowed and the wood’s influence shifts your focus toward the malt—rich burnt-sugar flavors and notes of vanilla, toasted coconut, and raisins. Grab this elusive beast while you can; it won’t be around for long.

Trip In The Woods Raspberry Bigfoot

9.9 ABV, 78 IBU 20

This version of our legendary Bigfoot Barleywine was aged for 12 months in wine barrels, to which, we added 90 pounds of fresh whole raspberries in each barrel. This time in the barrels helped to mellow Bigfoot’s notoriously bitter bite, and imparted complex and nuanced flavors. The barrels themselves added notes of wood and vanilla, while the sweet-tart flavor of the raspberries is emphasized by the toffee-like malt character of the base beer.

Trip In The Woods Barrel-Aged Maple Scotch

9.8 ABV, 23 IBU 20

Balanced and rich, this classic Scotch Ale was brewed with maple syrup and aged in bourbon barrels. Flavors and aromas of oak, maple, and caramel round out this delicious and complex beer.

Grain, Grape, and Wood

10.3 ABV, 35 IBU 20

Grain, Grape & Wood is a collaboration with our friends at Bogle Winery featuring Merlot and Petite Syrah grapes from the Clarksburg Appellation added to the base beer. The result is a stunningly flavorful beer with malt flavors layered on top of rich fruit notes from the *grapes, with a round and satisfying oak-driven finish.*



***More options of our cork and cage bottles are sometimes available in our gift shop*