



### **Foudre Brown Ale**

7.2 ABV, 36 IBU      20

Foudres are large oak vessels used to mature wine or beer and offer the beneficial flavors of wood aging without imparting as much intense wood flavor to the beer. This brown ale—as the name suggests—was aged in our foudres along with hundreds of pounds of locally-sourced peaches for a complex sweet-tart mix of flavors from the fruit and the base beer.



## **TAPROOM MENU**

**MILLS RIVER, NC**

**S**ince 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.



## **CORK AND CAGE**

### **Chateau Otra Vez**

4.9 ABV, 6 IBU      20

This limited edition version of our Otra Vez gose was aged in oak barrels formerly used to mature white wine for an all-new take on this tart ale. The flavors start out with the bright, zippy tang from the base beer, but mellow into a warm, vanilla-like oak finish that is both complex and refined and reminiscent of Northern California-style Chardonnay.

### **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.

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

## DESSERTS

 **goat cheese mousse** 9  
local strawberries, farm goat cheese, basil gel, strawberry  
WATER, lemon-black pepper scone

**swiss roll** 9  
almond cake, berry crème fraiche, mixed berry coulis, swiss  
meringue, almond dragee, Otra Vez gelee, almond crumble

**melon** 9  
compressed honeydew and cantaloupe, olive oil powder,  
watercress, cantaloupe gel, lemon buttermilk foam, iberico ham

**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!)

## FARM & GARDEN

**bitter greens\*** 10  
radicchio, frisée, celery, pecorino romano, white anchovies, lemon,  
extra virgin olive oil

**audition greens** 10  
brewery garden lettuce, riverbend farms asparagus, peas, pickled  
watermelon radish, ricotta salata, charred vidalia onion 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

 **carolina bison carpaccio\*** 14  
MALT peppercorn seared strip loin, arugula, sherry pickled  
shallots, capers, pecorino romano, Porter spicy brown mustard,  
extra virgin olive oil, crostini

**pâté** 9  
chef's selection pâté, Tropical IPA honey reduction, crostini

## WOODFIRE

**house pizza** 11  
soppressata, house italian sausage, mozzarella, san marzano tomato  
sauce

**american pig pizza** 12  
featuring american pig charcuteries 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

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

## HOUSE FEATURES

 **pan fried quail\*** 16  
malt crusted whole quail, brewer's YEAST hoe cake, locally foraged creamed ramps

**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

 **lomo & lacto** 13  
LACTO smashed fingerlings, american pig lomo, asparagus, english peas, crema

**carolina bison steak\*** 17  
bulgogi marinated bison, grilled bok choy, kimchi puree

 **hoppin' john** 12  
sea island red peas, carolina rice, tempeh bacon, HOP infused tomato jam

## SEAFOOD

**spanish surf and turf\*** 18  
marinated spanish octopus, bone marrow, crostini, maldon salt, parsley

**catfish po boy\*** 12  
carolina catfish, local greens, tomato, pickled red onions, remoulade, house hoagie

*\*\* 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

**clams\*** 15  
brewery garden green garlic butter, Pale Ale, baguette

### 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.*