



Tuesdays 4-7 PM
May 1st—Oct 30

Sierra Nevada's commitment to buying local can be seen and tasted from the brewery to the Taproom—and now even in the parking lot! The Sierra Nevada Tailgate Market is bringing neighbors together to support and celebrate the rich farming traditions of our community.

Every Tuesday afternoon, we're partnering with 30 neighboring farmers and crafters to highlight the best the region has to offer. Additionally, a portion from every Pale Ale sold during the market will be donated to our featured non-profit for each month.

We want you to enjoy eating as locally at home as you can at Sierra Nevada.

**Remember to bring your reusable bag for shopping at the market.*



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.



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.

Trip In The Woods Gin Barrel-Aged Tripel

10.7 ABV, 24 IBU 20

Our Gin Barrel-Aged Belgian-Style Tripel marries a bright, peppery Belgian-style Tripel with the delicate botanicals of gin barrels. Golden in appearance with lively effervescence and whiffs of peach and pear notes that give way to a crisp, floral finish, this beer is a delightfully complex and devilishly drinkable addition to our Trip in the Woods series.

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

DESSERTS

goat cheese mousse 9

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!)

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

FARM & GARDEN

wedge* 11

bibb lettuce, brewery garden cucumbers, mountain magic tomatoes, scallions, heritage farms bacon, sequatchie cove shakerag blue, green goddess vinaigrette

audition greens 10

brewery garden lettuce, riverbend farms asparagus, peas, pickled watermelon radish, ricotta salata, charred vidalia onion vinaigrette

peas and beets 10

sugar snap peas, snow peas, pea puree, shaved local beets, brewery garden mint, local watercress

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

SEAFOOD

spanish surf and turf* 18

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

crispy trout* 24

sunburst farms whole trout, kohlrabi slaw, naam jim

*** 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

farmhouse burger* 10

grass-fed + pasture raised brasstown beef, kentucky rose farmhouse cheese, Pale Ale mustard aioli, pickled red onion, bibb lettuce

~add an extra patty 5

~add bacon 2

new orleans bbq shrimp & grits* 13

crooked creek grits, white cheddar, rosemary, Pale Ale

hoppin' john 12

sea island red peas, carolina rice, tempeh bacon, cascade hop infused tomato jam

WOODFIRE

house pizza 11

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

american pig pizza 12

featuring american pig cured meats and seasonal ingredients

fungi pizza 12

brewery and local mushrooms, roasted garlic puree, mozzarella, thyme

african flatbread and dips 12

wood fired focaccia, carrot and coriander, harissa and goat cheese, red lentil hummus, tzatziki

pretzels & pimento beer cheese 9

Hop Hunter, sharp cheddar, pimentos, bavarian pretzels

HOUSE FEATURES

pan fried quail* 16

malt crusted whole quail, brewer's yeast hoe cake, locally foraged creamed greens

joyce farms chicken wings 12 (choice of either)

~Torpedo hot sauce, blue cheese, celery

~ginger soy glaze, sriracha mayo, pickled carrots

grilled lamb* 19

grilled colorado lamb, pea puree, brewery garden mint, aged balsamic vinegar

-chef's temperature - medium

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

ON THE SIDE

cheesy grits 6

aged white cheddar, scallions

just fries 5

duck fat fried, cascade hop salt

wood roasted vegetables 6

seasonal vegetables, sorghum miso butter

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