



# Food · Sports · Fun & **BEER!**

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about our  
**DAILY**  
drink  
specials!

~ Our selection of **38** draft beer ~

Ale					Pint
<b>Carolina Blonde*</b>	Mooresville, NC	5.0%	<i>Exceptionally smooth, crisp &amp; very drinkable with a rich gold color.</i>		3.25
<b>Highland Gaelic Ale*</b>	Asheville, NC	5.8%	<i>Deep amber colored beer with a complex hop flavor &amp; aroma. It has a rich malty body with a delicate hop finish.</i>		3.75
<b>Lonerider Sweet Josie Brown*</b>	Raleigh, NC	6.1%	<i>This is a complex beer balancing a nice hop bitterness with a generous amount of chocolate &amp; aromatic malts &amp; a dash of brown sugar.</i>		4.25
<b>New Belgium 1554</b>	Fort Collins, CO	5.6%	<i>Enlightened Black Ale uses a lager yeast strains &amp; dark chocolaty malts to redefine dark beer. Moderate body with smooth hints of chocolate.</i>		4.25
<b>Newcastle Brown Ale</b>	Tyne, England	4.5%	<i>This Traditional English brown ale is sweet, malty &amp; slightly nutty.</i>		4.50
<b>Samuel Adams Summer Ale</b>	Boston, MA	4.1%	<i>Malted wheat, lemon peel &amp; Grains of Paradise, create a crisp taste, spicy flavor &amp; medium body with a tropical fruit note of mangos &amp; peaches.</i>		4.00
<b>Sierra Nevada Tumbler Brown Ale</b>	Chico, CA	5.5%	<i>Made with malt used within days of roasting at the peak of its flavor to give a gracefully smooth malt character.</i>		4.00
<b>Smithwick's</b>	Dublin, Ireland	4.5%	<i>A ruby red tone with a stable, but lightly thin head, using hops &amp; special roasted malted barley. It's smooth with a bitter &amp; complex finish.</i>		4.75
<b>Sweetwater Blue</b>	Atlanta, GA	4.9%	<i>Unique &amp; light-bodied with a hint of fresh blueberries that finishes as a surprisingly thirst-quenching ale.</i>		4.25

Pale Ale & IPA				
<b>Carolina IPA*</b>	Mooresville, NC	5.9%	<i>Made with an unfiltered style similar to IPAs from the Pacific Northwest. Cascade hops are used to enhance the aroma &amp; bitterness.</i>	3.50
<b>Dark Horse Brewery Crooked Tree IPA†</b>	Marshall, MI	6.0%	<i>Inspired by West Coast IPAs, but brewed with Michigan style. It's heavily dry hopped to give it a big aroma of pine &amp; citrus.</i>	5.00
<b>Foothills Seeing Double IPA††</b>	Winston Salem, NC	9.5%	<i>Foothills first high gravity beer, well balanced bitterness with just enough malt character to craft a highly drinkable high gravity double IPA. Expect a full body &amp; hint of citrus from the varieties of hops added to this brew.</i>	6.00
<b>New Belgium Ranger IPA</b>	Fort Collins, CO	6.5%	<i>Clear amber beauty with an abundance of hops. Brewed with pale &amp; dark caramel malts that harmonize the hop flavor from start to finish.</i>	4.50
<b>Sierra Nevada Torpedo</b>	Chico, CA	7.2%	<i>A big American IPA; bold, assertive, &amp; full of flavor highlighting the complex citrus, pine, &amp; herbal character of whole-cone American hops.</i>	4.00
<b>Sweet Water 420</b>	Atlanta, GA	6.4%	<i>Light pale ale with a strikingly white head, crisp hop taste &amp; a malt finish.</i>	4.25

ESB				
<b>Green Man ESB*</b>	Asheville, NC	5.5%	<i>The blend of British-grown malts balanced with the earthy spiciness of hand-selected premium U.S. hops boast a nutty aroma &amp; broad flavor.</i>	4.75

Specialty				
<b>Gordon Biercsh Marzen</b>	San Jose, CA	5.8%	<i>A smooth, auburn colored Bavarian Lager with a mildly sweet, Munich malt finish. Brewed dark &amp; strong, using dark roasted Munich &amp; caramelized Munich malt.</i>	4.00

\* denotes North Carolina breweries

## Lager

Pint

<b>Blue Point Toasted Lager</b>	Long Island, NY	5.5%	<i>Uses six different toasted malts &amp; is copper in color with a slight malty grain taste &amp; a light floral hop finish.</i>	4.50
<b>Caronia Brewing Co. Oktoberfest*</b>	Holly Springs, NC	5.5%	<i>Smooth, amber lager with caramel &amp; toffee malt flavors, noble hops character &amp; a slight warming sensation.</i>	3.50
<b>Samuel Adams Boston Lager</b>	Boston, MA	4.7%	<i>Full bodied &amp; complex caramel sweetness balanced with distinct citrus &amp; piney notes. A strong smooth finish &amp; mouth feel.</i>	4.00
<b>Stella Artois</b>	Lueven, Belgium	5.2%	<i>Named after the Latin word "star", a light pale colored malty sweet taste with tea like aroma, finishes with a slight hop bitterness.</i>	4.50
<b>Yuengling Lager</b>	Pottsville, PA	4.4%	<i>An American red lager brewed with roasted caramel malt for subtle sweetness &amp; a combination of cluster &amp; cascade hops for balance.</i>	3.00

## Pilsner

<b>Ale House Pilsner</b>	Atlanta, GA	4.5%	<i>Golden brew with light carbonation &amp; extremely drinkable.</i>	3.00
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## Wheat

<b>Blue Moon</b>	Golden, CO	5.4%	<i>Medium bodied, unfiltered wheat-style ale with fresh coriander &amp; orange peel for a complex taste &amp; an uncommonly smooth finish.</i>	3.75
<b>Breckeinridge Agave Wheat</b>	Breckenridge, CO	4.2%	<i>Agave complements the refreshingly light quality of our wheat &amp; adds a subtle note of flavor that expands this beer's uplifting taste profile.</i>	4.50
<b>Huske Hardware Watermelon Wheat*</b>	Fayetteville, NC	5.0%	<i>Good nose with a hint a watermelon. Cloudy as a wheat should be. Not too sweet. Clean with a clear aftertaste</i>	4.25
<b>Lonerider Shotgun Betty*</b>	Raleigh, NC	5.8%	<i>A wheat beer that is hazy golden in color with hints of bubble gum, clove &amp; banana. Medium in body with a subtle fruit finish.</i>	4.00
<b>Natty Greene Wildflower Witbier*</b>	Greensboro, NC	4.5%	<i>Classic Belgian-style white beer spiced with coriander, chamomile &amp; sweet orange peel.</i>	4.50

## Amber / Red

<b>Ale House Red</b>	St Louis, MO	5.3%	<i>Drinkable light bodied red ale has an amber color &amp; light finish.</i>	3.00
<b>Dos Equis Amber</b>	Montezuma, Mexico	4.5%	<i>A refreshing, crisp amber. Made with roasted malts, choice hops &amp; a unique strain of yeast &amp; purified water.</i>	3.50
<b>Natty Greene Buckshot Amber*</b>	Greensboro, NC	4.9%	<i>Full bodied with rich, smooth flavor &amp; notes of caramel toffee.</i>	3.75
<b>New Belgium Fat Tire</b>	Fort Collins, CO	5.2%	<i>Balance of toasty malt flavors coasting in equilibrium with hoppy freshness.</i>	4.25

## Stout

<b>Guinness Stout</b>	Dublin, Ireland	4.2%	<i>Dark in color from the roasted barley with hints of chocolate &amp; caramel. Guinness uses a 75/25 mix of Nitrogen &amp; Carbon Dioxide that is forced through a special faucet that strips out gasses, leaving it smooth.</i>	4.75
<b>Huske Hardware Sledgehammer Stout*</b>	Fayetteville, NC	6.3%	<i>Imperial Oat cream stout made with flaked oats &amp; barley, finished with lactose for extra body &amp; creaminess. Slightly sweet &amp; full-bodied.</i>	4.00

## Cider

<b>Woodchuck Amber</b>	Middlebury, VT	5.0%	<i>Made from apples, it is sweet with a hint of a dry finish, semi cloudy &amp; an amber tint. Woodchuck Cider is Gluten free.</i>	3.75
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## Light

<b>Bud Light</b>	St Louis, MO	4.2%	<i>A refreshingly easy drinking taste, a clean aroma &amp; crisp, smooth finish</i>	3.00
<b>Coors Light</b>	Golden, CO	4.2%	<i>Aged slowly for that legendary ice cold, easy drinking</i>	3.00
<b>Miller Lite</b>	Milwaukee, WI	4.2%	<i>Brewed from the finest malted barley, select cereal grains &amp; choicest hops</i>	3.00

**† indicated beer are not included on \$2.50 Pint Nights**

*All beers are subject to availability.*



**Don't forget to check us out on Facebook for specials, contests & events!**