



# MASH HOUSE

BREWING COMPANY

Local Food. Local Beer. Local Faces.

## STARTERS

### ALE STEAMED MUSSELS 9

#### SPINACH & ARTICHOKE DIP 9

#### CALAMARI

Flash fried with roasted red peppers, served with chipotle aioli. 11

#### LOADED POTATO SKINS

Pulled pork BBQ, pepper jack cheese, chives & sour cream. 10

#### CHICKEN WINGS

Marinated in Irish Red Ale then deep fried, served tossed in either our buffalo or asian bbq sauce. 11

#### CHICKEN VERDE NACHOS

Roasted chicken & green chili verde, tomatoes, cheddar & pepper jack cheeses, sour cream, chives, salsa, corn tortilla chips. 10

#### FRIED GREEN TOMATOES

Goat cheese & balsamic reduction. 9

#### STEAK & QUESO NACHOS

Beef tips, beer & cheese queso, tomato, jalapeno, sour cream, scallions & corn tortilla chips. 12

#### TUNA NACHOS

Cajun-seasoned seared tuna, fried wontons, pico de gallo, puréed avocado & roasted tomatillo cream sauce. 14

#### CRAB DIP

Lump & claw crab meat, cream cheese, Old Bay seasoning & other spices, warm parmesan flatbread. 12

#### POUTINE

Seasoned fries, white cheddar cheese curds & savory brown gravy. 8

#### BEER QUESO

Mixed cheeses blended with Irish Red ale, topped with seasoned tomatoes & jalapenos, served with corn tortilla chips. 8

## SOUPS & SALADS

#### CREAMY TOMATO BASIL

Fresh herbs & parmesan. 4

#### WEDGE

Quarter head iceberg, bleu cheese crumbles, bacon, tomato, bleu cheese dressing. 6

#### CAESAR

Romaine, parmesan, croutons & caesar dressing. 4/8

#### HOUSE

Mixed greens, cucumber, carrot, tomato & croutons. 4/8

#### STEAKHOUSE

Mixed greens, romaine, beef tips, bacon, tomato, red onion, bleu cheese crumbles, balsamic vinaigrette. 14

#### ROASTED CHICKEN

Roasted chicken, baby spinach, feta, pear, candied pecans, honey mustard. 12

#### SESAME SEARED TUNA

Mixed greens, Napa cabbage, cucumber, tomato, carrot, wasabi peas & ginger-soy vinaigrette. 16

#### DILL CHICKEN SALAD

Roasted chicken, mayo, celery, pecans, and grapes on a bed of iceberg lettuce. 12

### SALAD DRESSINGS

Balsamic Vinaigrette  
Bleu Cheese  
Garlic Ranch  
Italian  
Oil & Vinegar

Soy-Ginger vinaigrette  
Honey Mustard  
French  
Caesar  
1000 Island



## BREWERY LUNCH MENU

### BURGERS & SANDWICHES

Served with your choice of side.

#### SOUTHERN BURGER

8oz House ground beef patty, jalapeno pimento cheese, fried green tomato, lettuce on a potato bun. 12

#### GHOST BURGER

8oz House ground beef patty, ghost-pepper jack cheese, napa cabbage, red onion & IPA mustard on a potato bun. 12

#### VEGGIE BURGER

5oz Veggie patty, baby spinach, roasted red peppers, puréed avocado, chipotle aioli, on a Hawaiian bun. 10

#### BLEU BREW BURGER

8oz House ground beef patty, Stout-caramelized onions, bleu-jack cheese, IPA candied bacon, lettuce, tomato & red onion on a Hawaiian bun. 12

#### BISON BURGER

8oz Bison patty, bacon, American cheese, mixed greens, tomato, crispy onion straws, house steak sauce, on a potato bun. 14

#### ROAST BEEF & GHOST

Shaved prime rib, ghost-jack cheese, Napa cabbage, tomato, onion, IPA mustard, on toasted ciabatta. 12

#### FRIED GREEN TOMATO BLT

Fried green tomatoes, goat cheese, mixed greens, bacon & red onion on toasted multi-grain, served with chipotle aioli. 10

#### DILL CHICKEN SALAD SANDWICH

Roasted chicken, mayo, celery, pecans, grapes, iceberg lettuce, tomato & red onion on toasted sourdough. 9

#### PRIME RIB HOAGIE

Shaved prime rib & provolone on toasted ciabatta. Served with au jus. 11  
(add roasted onions & peppers for an additional 2)

#### MASH HOUSE CUBAN

Grilled pork loin, black forest ham, Gruyere cheese, sweet & spicy pickle slices, dijon mustard & grilled sourdough. Served with a spicy pickled okra spear. 13

#### ITALIAN PANINI

Pepperoni, Genoa salami, ham, mozzarella, parmesan, Italian dressing, spinach & roasted red peppers, on grilled sourdough. 13

#### CLUB PANINI

Turkey, ham, bacon, provolone, lettuce, tomato, red onion, chipotle aioli, on grilled sourdough. 12

## FLATBREADS

#### ROASTED CHICKEN FLATBREAD

Shredded chicken, Stout caramelized onions, tomato, garlic, basil, mozzarella & herb oil. 13

#### CAPRESE FLATBREAD

Fresh mozzarella, fresh basil, diced Roma tomato, chipotle aioli & herb oil. 11

#### SAUSAGE AND PEPPERS FLATBREAD

Italian sausage, caramelized peppers & onions, mozzarella, herbed tomato sauce & fresh basil. 13

## PIZZAS

#### MEAT SUPREME

Bacon, pepperoni, Italian sausage, roasted chicken, shredded mozzarella & herbed tomato sauce. 14

#### VEGGIE SUPREME

Red onion, roasted red peppers, green bell peppers, roasted mushrooms, spinach, shredded mozzarella & herbed tomato sauce. 13

#### PEPPERONI

Pepperoni, shredded mozzarella, & herbed tomato sauce. 11

#### ULTIMATE CHEESE

Shredded mozzarella, pepper-jack, parmesan & herbed tomato sauce. 10



### TRY OUR BREWMASTER'S HOUSE-MADE ROOT BEER

\$2.75

## BEVERAGES

We proudly serve Pepsi products.  
Bottomless refills on all fountain drinks, tea, and coffee.

## Live Life Full

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

Mash House Favorite



# MASH HOUSE

BREWING COMPANY

SINCE 2001

## OUR BEER STORY

### THE MASH HOUSE BREWING COMPANY

is one of the oldest craft breweries in North Carolina & is dedicated to brewing beers. Utilizing the methods Old World brewers have sworn by for centuries, our beer begins in our grain silo out front, is converted into “mash” with the addition of water, then ferments and ages in our custom-designed brewhouse, ensuring you receive the freshest pint possible.

## YOUR CHOICE



### BY THE PINT

Your basic 16 ounce delicacy // 4.50



### BY THE 1/2 PINT

8 ounce delicacy // 2.75



### BY THE MINI MASH

You pick-em. Try any four of our beers on tap // 6



### BY THE MONDO MASH

A beer sampler that lets you try all 9 of our beers on tap today // 10



### OFFICIAL MASH HOUSE GROWLERS!

Ask how you can walk home with your very own branded Growlers. // 20

REFILL YOUR GROWLER // 10

GET A COLLECTOR'S EDITION GROWLER // 35

18% Gratuity charged on parties of 6 or more



## MASH HOUSE BREWS

### NATURAL BLONDE

This beer is straw in color with a crisp dry palette. Light in body with a moderate malt flavor. Try one—there's plenty to go around.

4.5% alcohol by volume. 8 I.B.U.

### HEFEWEIZEN

Hefe (meaning “yeast”) Weizen (German for “wheat”) uses imported German yeast, malt and hops. Unfiltered to create a unique look and a one-of-a-kind flavor.

5.0% alcohol by volume. 10 I.B.U.

### INDIA PALE ALE

2001 Silver Medal Winner, Great American Beer Festival

This beer is copper colored and big in hop bitterness, flavor and aroma, using an enormous amount of Northern Brewer and Cascade hops to create a very refreshing ale.

5.9% alcohol by volume. 47 I.B.U.

### BROWN PORTER

A perfect balance of caramel and chocolate malts. With Cascade hops, it makes this dark brown beer surprisingly smooth & easy drinking.

5.4% alcohol by volume. 15 I.B.U.

### STOUT

A generous amount of chocolate and black malts and roasted barley are used to make a robust, full-bodied English style stout. On-tap nitrogen creates a thick, creamy head and smooth finish.

5.4% alcohol by volume. 36 I.B.U.

### IRISH RED

Brewed in the tradition of the ales of Ireland, we use Horizon hops and imported malt to make our Irish Red light-bodied and very drinkable.

5.0% alcohol by volume. 7 I.B.U.

### SPECIALTY BEERS

Beers that are brewed seasonally to offer our customers a different choice every month. Ask your server.

### IBU - International Bittering Units

This is a measure of the actual bitterness of a beer as contributed by the alpha acid from hops.

## RED WINES

### DISENO MALBEC

(Argentina) 8/28

### CASTILLO DE MONSERAN GARNACHA

(Spain) 7/24

### BLACKSTONE MERLOT

(California) 7/24

### SEBASTIANI CABERNET SAUVIGNON

(California) 11/38

### MOSSBACK PINOT NOIR

(California) 10/34

### LUCKY STAR PETIT SYRAH

(California) 8/28

### FIDELITY MERITAGE RED BLEND

(California) 10/38

## WHITE WINES

### WILLAMETTE VALLEY RIESLING

(Oregon) 10/33

### RAINSTORM PINOT GRIS

(Oregon) 10/33

### FIRESTONE SAUVIGNON BLANC

(California) 7/25

### LINCOURT STEEL CHARDONNAY

(California) 9/31

### UMBERTO FIORE MOSCATO

(Italy) 8/29

### GUENOC CHARDONNAY

(California) 7/25

### PICCINI PINOT GRIGIO

(California) 7/25

Glass / Bottle

## SPECIALTY COCKTAILS

### GEORGIA PEACH MARTINI

Absolut Apeach Vodka, Peach Schnapps, Sour Mix 10

### ABSOLUT PEAR MARTINI

Absolut Pear Vodka, St. Germain's Elderflower, Riondo Prosecco, with fresh squeezed lemon and lime juice, sugar rim 10

### THE OLD FASHIONED

Bulleit Rye bourbon, muddled orange & Maraschino cherry, bitters, club soda 10

### FRESH MARGARITA ON THE ROCKS

Lunazul Blanco Tequila, & a dash of Grand Marnier, with a fresh squeezed lime juice, agave nectar 8

### STRAWBERRY ALARM CLOCK

Absolut Vodka infused with fresh strawberries, pineapple juice, cranberry juice, sugar rim 9

### MOSCOW MULE

Absolut Vodka, craft-made ginger beer and lime juice, served in a copper mug 7

## DESSERTS

### CHEF'S CHEESECAKE OF THE DAY

Made from scratch, varies seasonally.

### MASH HOUSE ORIGINAL

House made root beer, vanilla bean ice cream. 5

### CHOCOLATE STOUT CAKE

3 layer chocolate cake topped with a milk chocolate icing. Drizzled with dark chocolate & stout ganache. 8

### BIG BAD BUTTERSCOTCH BROWNIE

Blonde brownie with butterscotch chips, topped with coffee ice cream & spiced rum caramel. 6

### VANILLA BEAN CRÉME BRULEE

Smooth custard, with a crispy sugar layer. Served with fresh berries. 6