



STARTERS

BAKED SOFT PRETZELS

Served with Lusty Monk "Original Sin" Mustard and our house-made Ashe County Cheddar Beer Cheese \$10

WHITE CHEDDAR POBLANO

Served with seasoned Flatbread Chips \$12

HUMMUS

Hummus topped with Piquillo Peppers and served with seasoned Flatbread Chips, Carrots & Celery \$9

GOAT CHEESE OLIVE TAPENADE

Soft Goat Cheese and Olive spread, served with toasted Crostini \$11

FRIED CHEESE CURDS

Served with Spicy Aioli and Garlic Herb Aioli \$11

BRUSCHETTA

Tomato, Basil, Feta, Balsamic drizzle, served with toasted Crostini \$9

ALE HOUSE CHIPS

Served with our house-made Ashe County Cheddar Beer Cheese and Ranch \$9

DUCK WING DRUMMETTES

Served with Carrots & Celery and side of BBQ sauce \$14

SOUP & SALAD

ROMAINE

Romaine, Cheddar, Onion, Cucumber, Tomato, and Carrots \$11 half / \$14 full

ARUGULA

Fresh Arugula, Apple slices, Pecans, dried Cranberries, Bleu Cheese crumbles \$12 half / \$15 full

SUPERFOOD

Power Greens mix, Purple Rice, Quinoa, Feta Cheese, Blueberries, and Walnuts \$12 half / \$15 full

SOUP OF THE DAY

Served with toasted Sourdough \$9 half / \$12 full (Add Grilled Cheese +\$6)

BISON CHILI

Served with toasted Sourdough \$11 half / \$15 full (Add Grilled Cheese +\$6)

Salads come with choice of Ranch, Bleu Cheese, Honey Mustard, Thousand Island, Lemon Vinaigrette or Balsamic Vinaigrette Dressing

• TOP IT OFF •

Hummus (\$3), Bacon (\$4), Sautéed Shrimp (\$6), Grilled Chicken (\$7), Ale House Burger Patty (\$8), Bison Burger Patty* (\$9), or add a Grilled Cheese (\$6)*

We would like to thank our local food providers:

Dr. King's Carolina Bison Farm - Leicester, NC
Annie's Bakery - Asheville, NC
Ashe County Cheese - West Jefferson, NC
Lusty Monk Mustard - Asheville, NC
Brasstown Beef - Franklin, NC
Carter's Specialty Breads - Ivy, VA
Springer Mountain Farms Chicken - Baldwin, GA

20% service charge added to all parties of 6 or more.

*Items cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉES

Served with choice of Ale House Chips or Green Beans.

Side Salad (+\$4), Soup (+\$4), Bison Chili (+\$6)

Substitute bun for gluten-free Purple Rice/Quinoa blend (+\$1)

SOUTHERN FRIED CHICKEN SANDWICH

All-natural Chicken Breast with Ashe County Cheddar, Pickles, Pickled Red Onion, Jalapeño Slaw, sliced Apple, and Spicy Aioli on toasted Brioche \$18

ALE HOUSE BURGER*

Locally-raised Brasstown Certified Angus Beef with Bacon, Ashe County Cheddar, Romaine, Tomato, Pickle, and Spicy Aioli on toasted Brioche \$18

STEAK BURGER*

Angus Beef with Gruyère cheese, Portobello, crispy Shallots, Arugula, and Garlic Herb Aioli on toasted Brioche or Sourdough \$19 Add bacon (+\$1)

CAROLINA BISON BURGER*

Grilled, locally-raised Carolina Bison with Bacon, smoked Mozzarella, grilled Vidalia Onion, charred Tomato Jam, and Stout Glaze on toasted Brioche \$19

SHRIMP TACOS

Sautéed Shrimp, Cabbage Slaw, Sweet Corn & Black Bean Salsa, and Jalapeño-Lime Crema on three grilled Tortillas \$18

TURKEY REUBEN

Roasted Turkey with Fresh Trail Honey glaze, Gruyère, Sauerkraut, Honey Dijon Rémooulade on Sourdough or Rye, with Pickle on the side \$18

GRILLED TUNA*

Wild Caught Yellowfin Tuna filet with Arugula, Cucumber, Tomato, and Lime-Sriracha Aioli on a choice of toasted Sourdough or Brioche \$18

PORTOBELLO MELT

Grilled Portobello marinated in a Balsamic Vinaigrette, topped with roasted Red Pepper, Basil Pesto, Red Leaf Lettuce, and Smoked Mozzarella on toasted Sourdough or Rye \$16

GRILLED MEDITERRANEAN WRAP

Choice of grilled Chicken or Shrimp wrapped in a Tomato-Basil Tortilla with Feta, Hummus, Cucumber, Pequillo Peppers, Romaine and served with Balsamic Vinaigrette \$17

CHICKEN WINGS

With your choice of BBQ, Dry Rub, Lemon Pepper, or Buffalo sauce, served with carrots and celery or choice of side

\$13 for half dozen / \$22 for dozen

ALE HOUSE

152 Sunset Drive • Blowing Rock, NC 28605



BLOWING ROCK, NC

(828) 414-9600 • BlowingRockBrewing.com



OTHER BEVERAGES

• WHITE WINES •

Folonari Pinot Grigio, Italy	\$10/\$30
Sea Sun Vineyard Chardonnay, California	\$11/\$38
Robert Hall Sauvignon Blanc, Paso Robles	\$11/\$38
Trefethen Chardonnay, Napa Valley	\$40

• RED WINES •

Angel's Ink Pinot Noir, Central Coast	\$10/\$38
Robert Hall Cabernet Sauvignon, Paso Robles	\$12/\$42
Filón Grenache, Spain	\$10/\$38
Bonanza "Vinekeeper" Cabernet Sauvignon, Napa Valley	\$48

• ROSÉ & BUBBLES •

Hayes Ranch Rosé, California	\$9/\$30
Prosecco	\$9
Blake's Hard Cider	\$7

• SODAS, JUICES & TEA •

Coke, Diet Coke, Sprite or Ginger Ale	\$2.50/can
Apple Juice or Orange Juice	\$2.50/btl
Pure Leaf Iced Tea	\$3/btl

• NON-ALCOHOLIC •

Blowing Rock Mountain Cascade Sparkling Hop Water	\$4/can
Blowing Rock Brewer's Bluff Non-Alcoholic IPA	\$5/can
Fever Tree Ginger Beer	\$5/btl

• OTHER BEVERAGES •

Blowing Rock Mountain Cascade 5mg THC Sparkling Hop Water	\$6/can
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Corkage Fee: \$20

We would like to thank all of our guests for their invaluable support. The food items we serve are made fresh daily, and can sometimes take up to 30 minutes to prepare. We truly appreciate your patronage, and look forward to serving you in the years to come.

BEER & WINE TO GO

Ask about our Growler and Crowler fills, 6-Packs and bottled wines to go!
1/6 & 1/2 barrel kegs available for retail sale by request.

****ALL BEER IS BREWED AT OUR TWO NORTH CAROLINA BREWERIES!****