

STARTERS

BREWERY NACHOS [g] [v]	10.95
tortilla chips, pico de gallo, salsa, black bean dip, jalapeños, black beans, cheddar & jack cheese ADD chicken 1.50 ADD Guacamole 1.50	
QUESADILLA	9.95
flour tortilla, cheddar & jack cheese, pico de gallo, sour cream, salsa, pork or grilled chicken ADD Guacamole 2.95	
FRIED PICKLES [v] lightly battered, ranch	6.95
CAROLINA EGG ROLLS	8.50
pulled pork, collard greens, three cheese blend, vegetables, jalapeno ranch	
BUTTERMILK CHICKEN STRIPS	9.50
beer battered chicken, honey mustard, ranch	
WINGS - [10]	11.95
blue cheese, celery, carrots and your choice of sauce: cackalacky sauce, hot, or XXX HOT	
STREET TACOS	9.50
flour tortilla, guacamole, pico de gallo, pickled red onions, chipotle salsa, cotija cheese, choice of chicken, pork, black beans or fish	
BBQ PORK SLIDERS	7.95
house pulled pork, coleslaw, house bbq sauce	
AVOCADO TOAST [v]	6.95
9 grain bread, avocado, arugula, cherry tomatoes, lemon oil	
BEEF SLIDERS	8.50
ground beef, pickles, creamy mustard sauce,	
FRIED GREEN TOMATO [v]	8.50
green tomato, pimento cheese, green tomato relish, cotija cheese	

SOUPS

HATTERAS CLAM CHOWDER	cup 4.50 bowl 5.95
clams, clam juice, celery, onions	
BLACK BEAN SOUP [v]	cup 3.95 bowl 4.95
black beans, sour cream, chesse, scallions	
BRUNSWICK STEW [g]	cup 4.50 bowl 5.95
chicken, pork, lima beans, tomatoes, potatoes, corn	

SALADS

GRILLED CHICKEN, APPLE & GOUDA	10.95
mixed greens, bacon, apples, gouda cheese, crasins, walnuts, dijon vinaigrette	
HOUSE SALAD	7.95
mixed greens, crasins, sunflower seeds, cucumber, tomatoes, croutons. ADD a smaller portion to any entrée 3.95	
BBQ CHICKEN SALAD	11.50
buttermilk chicken strips, bbq ranch dressing, pico de gallo, avocado, cheddar & jack cheese, black beans, tortilla strips, lettuce, bbq sauce	
GRILLED CHICKEN COBB	11.95
mixed greens, bacon, blue cheese, tomato, egg, avocado, choice of dressing	

ADD CHICKEN or SHRIMP to any salad or wrap. 2.95

WRAP IT UP get any of our salads as a wrap 7.95

SIDES

Pub Fries, Hush Puppies, Coleslaw, House Chips, Black Beans and Rice, Fresh Fruit, Sweet Potato Fries, Roasted Vegetables

WELCOME TO THE BREWERY

ENTRÉES

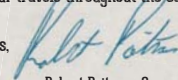
CALABASH SHRIMP ENTRÉE	14.95	FISH & CHIPS	13.95
lightly breaded fried shrimp, hand cut fries, coleslaw, shrimp sauce, hush puppies		beer battered cod, coleslaw, tartar sauce, hand cut fries	
1/2 RACK ST. LOUIS RIBS	16.95	BLACKENED FISH TACOS	13.50
St. Louis-stye ribs, house dry rub, hand cut fries, coleslaw, hush puppies		blue corn tortilla, flour tortilla, pepper jack cheese, pico de gallo, lettuce, cotija cheese, black beans, spanish rice	
GRILLED SALMON	17.95	BUTTERMILK CHICKEN STRIPS	12.50
grilled salmon, lobster bearnaise sauce, vegetables, spanish rice		beer battered chicken strips, hand cut fries, coleslaw, honey mustard, ranch	
BBQ PLATE	11.95	CHICKEN BURRITO BOWL [g]	13.95
house pulled pork, carolina bbq sauce, brunswick stew, house cut fries, hush puppies		blackened chicken, beans, rice, lettuce, chipotle salsa, pico de gallo, sour cream, cotija cheese, cheddar & pepper jack	

MASON JAR DESSERTS

BANANA PUDDING	2.50	CHOCO PEANUT BUTTER	2.50
banana pudding, whipped cream, wafers, bananas		chocolate, peanuts, peanut butter cream	
KEY LIME CHEESE CAKE	2.50	DESSERT TRIO	6.95
key lime, graham crackers, cinnamon, whipped cream		three mason jars	

OUR STORY Since 2007, we have been proudly serving the locals and visitors to Pittsboro. A lot has changed in both our town and the craft beer industry since we opened our doors as the culmination of a business school plan I wrote my senior year at UNC. Today, we celebrate our North Carolina roots with a made-from-scratch menu focused on Carolina Foods. I hope you enjoy a true Carolina experience here at Carolina Brewery and will look for our award winning beers on your travels throughout the Carolinas.

Cheers,



Robert Poitras - Owner/Founder

Simply Carolina

CAROLINA
SINCE 1995
BREWERY

SINCE 1995, Carolina Brewery has been brewing the best and freshest beer in this great state. We have been awarded over 100 medals for our brewing excellence and are committed to excellence from grain to glass.

WE ARE COMMITTED to freshness and local ingredients. all of our soups, sauces, dressings, hand cut fries and potato chips are made from scratch daily. We proudly use local ingredients from: The Pittsboro Bread Shop, Chapel Hill Creamery, Guglhupf Bakery, Lilly Den Farms, Cackalacky Inc., North Carolina Seafood when available and other local items throughout each season.

DAILY BREWS



A lighter, Kölsch-style ale made famous in the city of Cologne, Germany. Sky Blue is spritzzy and thirst quenching.

Bronze - Great American Beer Festival
Silver - World Beer Championship
ABV: 4.8% / IBU: 20
HOPS: Hallertauer



A medium bodied pale ale with a deep golden color. This easy drinking ale has a blend of American hops that add citrus notes for a clean, crisp finish.

Silver - Carolinas Championship of Beer
ABV: 5.2% / IBU: 45
HOPS: Ahtanum, Galena, Cascade



A brilliant amber ale brewed to be smooth and satisfying. It is nicely balanced with mellow English Golding hops layered over rich caramel and pale malts.

Gold - World Beer Championship
ABV: 5.2% / IBU: 33
HOPS: Kent Golding



Our India Pale Ale has unique floral aromas from the generous addition of Cascade hops to the fermenter.

Gold - Great American Beer Festival
ABV: 5.9% / IBU: 66
HOPS: Chinook, Cascade



Local Chatham County wildflower honey adds sweet character to this medium-bodied, light brown ale. The wildflower aroma is followed by rich notes of caramel and chocolate finished with herbal Fuggle hops.

ABV: 5.3 / IBU: 10
HOPS: Fuggle

CUSTOMER ADVISORY: there is an increased health risk associated with eating undercooked or raw meats, poultry, seafood, shellfish or eggs.
[g] denotes gluten-free. [v] denotes vegetarian

carolinabrewery.com

THE BREWING PROCESS

FROM HARVEST TO HAPPINESS!



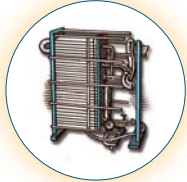
1. Grist Mill



2. Mash Tun



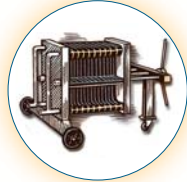
3. Kettle



4. Heat Exchanger



5. Fermenter



6. Filter



7. Serving Tank



8. Taps



9. Your Glass

CAROLINA SINCE 1995 BREWERY®

BEER
TO
GO!

1/2 GALLON GROWLER

\$12.99 [S4 deposit included]
\$8.99 refill

SIX-PACKS

\$8.99 [Sky Blue Golden Ale,
Pamlico Pale Ale, Coperline &
Flagship IPA]

1/2 & 1/6
BARREL KEGS
Price Varies

WINES

WHITES

	gl	btl
Lunetta Prosecco , Sparkling, Italy.....	8.5	33
Esperto , Pinot Grigio, Italy.....	7	27
Evolution , Riesling, Oregon.....	9.25	36
One Hope , Sauvignon Blanc, California.....	7.5	29
Canyon Road , White Zinfandel, California.....	6.25	n/a
Canyon Road , Chardonnay, California [house].....	6.25	n/a
One Hope , Chardonnay, California.....	7.5	29
Hess Select , Chardonnay, California.....	8.75	34

REDS

One Hope , Pinot Noir, California.....	7.5	29
Stone Cap , Merlot, Washington.....	6.75	26
Canyon Road , Cabernet Sauvignon, California [house].....	6.25	n/a
One Hope , Cabernet Sauvignon, California.....	7.5	29
Evolution , Red Blend, Oregon.....	8.75	30
Mountain Door , Malbec, Argentina.....	7.25	28
Aquinas , Cabernet Sauvignon, Napa Valley, California.....	8	31

COCKTAILS

SPECIALTY COCKTAILS

Flying Pineapple · flying pepper vodka, cointreau, lime, fresh pineapple, fresh jalapeño. 8.5

Moscow Mule · reyka vodka, fresh lime juice, ginger beer. 7.75

Carolina Iced Tea · absolut vodka, tanqueray gin, captain morgan rum, peach schnapps & sour topped with coke. 7.75

Mr. P's Bloody Mary · absolut vodka and our house made bloody mary mix. 7.75

Carolina Hurricane · barcardi rum, pineapple and orange juice, topped with myer's dark rum. 7.75

MOJITOS

Mojito · bacardi limón, fresh mint, lime & sugar. 7.75

Pomegranate Mojito · bacardi limon, POM Wonderful pomegranate juice, fresh mint & lime. 8

MARGARITAS

Perfect Patrón Margarita · patrón silver, cointreau, sour mix, lime. 9

Strawberry Margarita · 1800 tequila, chambord, homemade strawberry purée. 8.25

Cranberry Margarita · 1800 tequila, chambord, cranberry juice, lime. 8.25

SANGRIA

Red Berry Sangria · fair game blackberry tipper, strawberries, pineapple juice, raspberry syrup, ginger ale. 7.25

White Peach Sangria · fair game peach tipper, peach puree, cointreau, ginger ale. 7.25