



BEER

ROCKET SCIENCE INDIA PALE ALE

Classic | Balanced | Refreshing
7.0% ABV 13% L \$12/6-pack

HUMIDITY® PALE ALE

Tropical | Pine | Citrus
6.0% ABV 33% L \$12/6-pack

PAYCHECK® PILSNER

Crisp | Dependable | Rewarding
4.5% ABV 21% L \$12/6-pack

COYOTE & BADGER DOUBLE IPA

Grapefruit | Bitter | Malt
8.5% ABV 25% L \$16/4-pack

SAISON DE PIERRE DELECTO ELDERFLOWER SAISON

Floral | Dry | Clean
6.5% ABV 37% L \$12/4-pack

ALL BEERS AVAILABLE BY THE CASE

GOT A KEGERATOR? WE HAVE SIXTELS.

WINE BOTTLES

PROSECCO: RIONDO (IT)	10.5% ABV	\$18
ROSÉ: COTES DU RHONE LES DAUPHINS (FR)	14.0% ABV	\$21
WHITE: CHARDONNAY THE CHARD PROJECT (CA)	13.5% ABV	\$21
RIESLING DREAM STONE (GER)	9.5% ABV	\$21
WHITE: SAUVIGNON BLANC HUNKY DORY (NZ)	12.5% ABV	\$21
RED: RIOJA BODEGAS HERMANOS PECIÑA (SP)	13.5% ABV	\$21
RED: MALBEC HINOJOSA (ARG)	13.8% ABV	\$21

BURGERS + SANDWICHES

\$10 INCLUDES FRIES – SUB A SIDE SALAD FOR +\$2

CAROLINA DIPPED CHICKEN SANDWICH (\$10)

Traditional Carolina dip sauce, mustard slaw, housemade pickles, on Ninth Street brioche

TAVERN BURGER (\$10) *

Brasstown Beef patty, Rocket mayo, American cheese, lettuce, tomato, onion, pickle, on Ninth Street brioche

EAST-WEST BURGER (\$12) *

Brasstown beef patty, Benton's Bacon-onion relish, Red Lion mustard-ale cheddar, Western BBQ sauce, house-made pickles on Ninth Street brioche

OPEN-FACED BRISKET SANDWICH WITH MUSHROOM GRAVY (\$12) *

Slow-roasted beef brisket, Fox Farm & Forage mushroom gravy, Ninth Street Bakery sourdough

CARVER-POACHED BRATWURST (1 FOR \$9; 2 FOR \$14)

Firsthand Foods bratwurst poached in Carver sweet potato lager, house made grain mustard, house-pickled okra, roasted tomato relish, Ninth Street Bakery hoagie roll

PLATES + BOWLS

N.C. CATFISH & GRITS STICKS

Buttermilk cornmeal-fried catfish, grits fries, malt vinegar aioli, house-made mustard slaw \$15

KAO SOI

Chicken, Chiang Mai curry, pickled cabbage, noodles, chili oil, lime, cilantro \$12

RED BEANS + WILD RICE (VEGAN)

with house-made Seitan. \$11
Make it animal style: add San Giuseppe Andouille + \$2.5

JAMBALAYA

Traditional Creole rice stew with North Carolina shrimp, San Giuseppe andouille, chicken, peppers, onions, and tomato. \$14

SNACKS + SALADS

CHICKEN ON A STICK (3 / \$9)

buttermilk-dredged, fried, swekered. Choice of three sauces.

Alabama White * WNC * Rocket Sauce * Pimento Ranch * Carolina Dip * Cheerwine Mustard
Additional sauce \$0.75

MIXED GREENS + GOAT CHEESE . \$9

Mixed greens, dried cherry, wild rice, Goat Lady goat cheese, herb vinaigrette, sweet onion
Add fried chicken breast +\$5

ZOMG DESSERT

BANANAS FOSTER CHEESECAKE \$6

you should totally get a slice

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. You can request items marked * to be less-than-fully cooked. Tasty as it may be, this preparation may increase your risk of a food-borne illness.

CORE BEER

LIMITED RELEASE

919-GET-BEER

TO-GO MENU

FULLSTEAM.AG/CURBSIDE