



**47 Duke Street, Granite Falls, NC 28630**  
**Takeout Call: 828-212-1222**  
**www.GraniteFallsBrewing.com**

**We are proud to be located in the Historic Granite Bottling Works (1903-1978) and Pepsi-Cola Bottling (1978-2012) plant. Beverage Production & Bottling Onsite for 112+ years, rarely interrupted. Part watering hole, part restaurant, Rich in Small-Town Taste & History!**

## Appetizers

### **GFB's Signature Bushfire Red Beer-Bread ..... \$5**

Handcrafted using our Bushfire Red American Ale, infused with spent brewing grain, accompanied by Blue Ridge Jams (Dana, NC) Habanero Peppery Peach preserves

### **Fried Pickle Spears ..... \$5**

Beer-battered, served w/ housemade Ranch

### **Bacon-Beer Gravy-Pepper Jack Sliders (3) ..... \$8**

Bacon, Sugah Daddy Lager Beer Gravy, Pepper Jack, caramelized onions, Brioche

### **GFB's Signature Roasted Mushrooms & Spinach Dip ..... \$6**

Housemade, served w/ flash-fried Pita points

### **Carolina Moonshine Pork BBQ Sliders (3) ..... \$8**

Pork barbecue privately & artisanally produced for GFB, Carolina Moonshine BBQ sauce (w/ Foothills Distillery's 110 Proof moonshine), Cole slaw, Brioche, pickle spear

### **Tailgatin' Pub Chips Basket ..... \$5**

A mound of handcut, mesquite-dusted Pub Chips accompanied by housemade Ranch and our Signature Knotty Gurl Blonde Ale Beer Cheese

### **Housemade Pimento Cheese w/ Pita Points ..... \$8**

### **Mozzarella Stix ..... \$6**

Served w/ housemade Marinara

### **Beer-Battered Mushrooms ..... \$6**

Housemade, fresh, served w/ Ranch

### **GFB's Signature Scottish Keg Rolls ..... \$6**

House-treated Corned beef, sauerkraut, (k)egg-rolled, served w/ a tangy housemade Russian dressing-dipping sauce - Slàinte!

### **Old-World Cowboy Fries ..... \$6**

A logpile of French Fries topped with GFB's Sugah Daddy Lager Chili & our Signature Beer Cheese (made w/ our Knotty Gurl Blonde Ale~ 2015 Gold Medalist, Carolina Championship of Beers), Sriracha-Lime sour cream, w/ jalapeños riding side saddle

### **Choice of Soup Du Jour or Sugah Daddy Lager Chili ..... \$5**

## Salads **Choice of Ranch, Blue Cheese, Balsamic Vinaigrette, Honey Mustard, Creamy Italian, or Russian**



### **The Parthenon Salad ..... \$7**

Mixed garden, onions, cucumbers, tomato, pepperoncini, olives, Feta, with a side of Oregano balsamic Greek dressing or option

### **The Rancher Salad ..... \$6**

Mixed garden, loaded with bacon, onions, tomato, cucumbers, hardboiled egg quarters, Cheddar, housemade croutons, a side of Ranch or option

### **Side Salad ..... \$4.50**

Mixed garden, tomato, cucumbers, cheese, housemade croutons w/ Choice of dressing

**\*\*ADD to Any Salad >> Turkey or Ham - \$2**  
**Two (2) Chicken Tenders - \$3**  
**Grilled Chicken Breast - \$3**

**PRICES AND AVAILABILITY SUBJECT TO CHANGE.**  
**18% GRATUITY APPLIED TO PARTIES OF 8 OR MORE.**

*Thank You For Your Patronage and God Bless!*



**Served with Ranch, unless otherwise requested**

## Signature Wings

**Includes Celery, Carrot sticks or both, upon Request Only**

**ALL of our  
sauces are  
handcrafted  
in-house!**

**Big Buffalo, Mesquite Dry Rub, Garlic Herb Buffalo, ..... (6) \$7, (12) \$11  
Honey Chipotle, Parmesan-Rosemary-Garlic, Mt. Etna (Hot!)**

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**Carolina Moonshine BBQ Wings ..... (6) \$7, (12) \$11**

A sassy-sweet BBQ sauce handcrafted using Foothills Distillery's (Conover, NC)  
Seventeen Twelve 110 Proof Gatlin' Moonshine!



**Carolina Coconut Rum, Peach & Habanero Wings ..... (6) \$7, (12) \$11**

Muddy River Distillery (Belmont, NC) was the \*First Rum Distillery\* in North Carolina,  
and our chefs handcraft this fiesty-tropical wing sauce blending its Coconut Carolina  
Rum (70 Proof) with Blue Ridge Jams (Dana, NC) Habanero Peppery Peach preserves,  
herbs & spices.

## Paninis **Authentic Pressed & Toasted Italian sandwiches** **Includes Choice of Side & pickle spear**



**Pizza Panini! ..... \$7.50**

Stuffed with housemade Marinara, Mozzarella, Pepperoni



**French Dip ..... \$8.50**

Stuffed with house-shaved Roast Beef, Swiss, caramelized onions, mayo, with Side of  
housemade Au Jus for dipping

**Turkey Bacon Ranch ..... \$7.50**

Stuffed with house-sliced meats, Bacon, Swiss, housemade Ranch

## Sides

**Signature French Fries, Pub Chips, Hand-cut Onion Rings, GFB's  
Loaded Potato Salad, Smashed Red Taters, Collard Greens,  
Housemade Cole Slaw, Cream Corn, Steamed Broccoli w/ Beer  
Cheese**

**ANY EXTRA SIDE - \$2.50**

**ALL Sauces and Extra dressings, including our Ranch, Blue Cheese, and Steak sauce,  
are made in-House. Extra Sauce cup - \$0.50**



**\*All Burgers are cooked to order, Medium and Up. Our 1/2 Pound patties are weighed precisely and handcrafted incorporating no chemicals/preservatives or Fillers!**

# Appalachian Burgers *Includes Choice of Side*

**We Use  
Applewood Smoked  
Bacon!**

**All Burgers come  
with leaf lettuce,  
tomato, onion,  
and mayo except  
\*Starred items**

**Pub Burger** ..... \$7

1/2 Pound patty, with lettuce, tomato, onion, mayo. \*Add Cheddar - \$0.50 \*\*Add Bacon - \$1

**Bacon Beer-Cheese Burger** ..... \$9.50

1/2 Pound patty, caramelized onions, Knotty Gurl Blonde Ale Beer Cheese, Bacon

★ **GFB's Signature Breakfast-Lunch-Dinner Burger** ..... \$9

1/2 Pound patty, topped with Peanut Butter, Blue Ridge Jams (Dana, NC) Habanero Peppery Peach preserves, Bacon, & a Fried egg - scrumptious, indulgent, and it works!

**Maw Maw's Patty Melt** ..... \$8

1/2 Pound patty, caramelized onions, mayo, Provolone, on buttery grilled Texas Toast

★ **Pimento Cheese Burger** ..... \$9

1/2 Pound patty, topped w/ Housemade Pimento Cheese, Bacon, and Blue Ridge Jams (Dana, NC) Habanero Peppery Peach preserves

**Carolina Moonshine BBQ Burger** ..... \$9.25

1/2 Pound patty, Pepper Jack, Bacon, housemade Onion Ring, w/ Carolina Moonshine BBQ sauce, lettuce, tomato, onion, mayo

★ **Scottish Poet Burger** ..... \$9

1/2 Pound patty, topped w/ Swiss cheese, house-treated Corned Beef, Sauerkraut, and tangy Russian dressing - Slàinte!

★ **Carolina Tailgatin' Burger** ..... \$8.75

1/2 Pound patty, field-striped w/ Dijon mustard, Sugah Daddy Lager Chili, w/ a huddle of caramelized onions & housemade Cole Slaw atop ~ No Foul Play here - Go Team!

★ **Southern Soul Food Burger** ..... \$8.50

1/2 Pound patty, topped w/ Swiss Cheese, caramelized onions, delicious housemade Collard Greens, drizzled with Mt. Etna hot sauce ~ hold on tight, it's outtasight!

**Woodsy Burger** ..... \$8

1/2 Pound patty, loaded with roasted Mushrooms & Swiss Cheese

**Flatlander Burger** ..... \$8.75

1/2 Pound patty, Provolone, Bacon, Fried Egg, Sugah Daddy Beer Gravy

★ **Uncle Charlie's Burger** ..... \$8.50

A Queens, New York tradition. One of our chef's uncles used to serve this burger in his Queens diner ~ 1/2 Pound patty, topped w/ housemade Honey Chipotle aioli, Bacon, Pepper Jack, fresh Spinach & onion - handcrafted for Queens AND Kings!

**Black & Blue** ..... \$7.50

1/2 Pound patty, smothered with Cajun spices and housemade Blue cheese

**< Old Fire Dragaman Burger** ..... \$21

BIG ENOUGH (almost) to Eat You! A double-stacked, Mountain Monster Mouthful ~ 1/2lb handcrafted patty, Cheddar, Bacon, then ANOTHER 1/2lb patty, Cheddar, Bacon, w/ Carolina Moonshine BBQ sauce, lettuce, tomato, mayo PLUS Choice of TWO Sides. Pairs well with our Old Fire Dragaman Double IPA!



## Beverages **FREE refills! (Dine-in only).....\$2.99**

**Pepsi, Diet Pepsi, Cheerwine, Dr. Pepper, Mountain Dew, Diet Mt. Dew,  
Sierra Mist, Lemonade, Ginger Ale, Sweet Tea, Unsweet Tea,  
Coffee, Decaf Coffee**



**\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please let your server know if you have any food allergies.**



# Double Hand-Wiches *Includes Choice of Side and pickle spear*

## **GFB's Signature Philly Cheesesteak (Substitute Chicken - \$0.50) .. \$8.50**

Certified Angus Beef Top Round roasted in spices & shaved thin, Provolone Cheese, peppers & caramelized onions. **\*Add Mushrooms- \$1 \*\*Add Crock of Beer Cheese for dipping- \$1.50**

## Ⓢ **Handcrafted Black Bean Burger ..... \$7.25**

Never frozen, Always fresh! ~ handcrafted black bean patty, salsa, housemade Sriracha-Lime sour cream, lettuce, tomato, onion



## **Carolina Moonshine PORK BBQ Sandwich ..... \$8.50**

Pork BBQ privately & artisanally produced for GFB, Carolina Moonshine BBQ sauce (w/ Foothills Distillery's 110 Proof Gatlin' Moonshine), housemade Cole slaw, on Brioche

## **BIG BLT ..... \$7**

A Triple Decker BLT w/ Applewood-smoked Bacon, lettuce, tomato, mayo, Texas Toast

## **Country Meatloaf Sandwich ..... \$8**

Meatloaf handcrafted w/ our spent brewing grain, Cheddar, Carolina Moonshine BBQ sauce, caramelized onions, on buttery grilled Texas Toast



## **Fish Sandwich ..... \$8.25**

Beer-battered & Deep Fried OR Grilled - YOUR CHOICE - housemade Cole Slaw & basil tartar sauce, lemon wedge, Carolina Coconut Rum, Peach & Habanero sauce



## **GFB's Signature Corned Beef Reuben ..... \$8**

House-treated Corned beef, Sauerkraut, Swiss Cheese, housemade Russian dressing, on marble rye ~ one of our Top Sellers! **<<Sub Turkey for a Rachel!**

## **GFB's Southern Fried Chicken Sandwich ..... \$9**

1/2 Pound Chicken breast, Beer-battered & Deep Fried, housemade Collard Greens, Sugar Daddy Lager Beer Gravy, Honey Chipotle aioli ~ a GFB Staff Favorite!

## **Grilled Chicken Sandwich ..... \$8**

1/2 Pound premium Chicken breast, with lettuce, tomato, onion, mayo

## **Blackened Chicken Sandwich ..... \$8.50**

1/2 Pound Chicken breast, Pepper Jack, lettuce, tomato, onion, mayo, & Cole Slaw



## **Carolina Moonshine BBQ CHICKEN Sandwich ..... \$8.50**

1/2 Pound Chicken breast, Cheddar, Bacon, Carolina Moonshine BBQ sauce (made w/ Foothills Distillery's 110 Proof moonshine), lettuce, tomato, caramelized onions, mayo

## **Big Buffalo Chicken Sandwich ..... \$7.50**

Fried Chicken breast, coated w/ our Big Buffalo sauce OR Mt. Etna (Hot!) sauce - YOUR CHOICE - lettuce, tomato, mayo, cucumbers, housemade Ranch

## Kid's Menu



## **Pizza ~ Cheese or Pepperoni ..... \$4**

## **The Little Burger with Cheese, and Fries ..... \$4**

## **Mozzarella Stix w/ Marinara and Fries ..... \$5**

## **Grilled Cheddar Cheese with Fries ..... \$4**

## **Chicken Tenders with Fries ..... \$4**



# Entrées \*Includes a Slice of Bushfire Red Beer Bread



- ★ **Appalachian Country Meatloaf** ..... \$12  
Handcrafted w/ our spent brewing grain, topped w/ Sugah Daddy Lager Beer Gravy, Choice of Two Sides
- ★ **Country-Fried BONE-IN Pork Ribs** ..... \$16  
Kansas-City fire-braised \*Bone-In\* Pork Ribs (4), Beer-battered & flash fried, w/ Carolina Moonshine BBQ sauce for dipping, Choice of Two Sides
- ★ **Chicken Tenders (4) Plate** ..... \$10  
Choice of Side, plus 2oz Cole Slaw, and Choice of Sauce
- ★ **Smokey Mountain Chicken Plate** ..... \$13  
Premium Chicken breast, Cheddar, Bacon, with Carolina Moonshine BBQ sauce (handcrafted w/ Foothills Distillery's (Conover, NC) Seventeen Twelve 110 Proof Gatlin' moonshine), Choice of Two Sides
- Cheltenham Fish & Chips** ..... \$11  
Two Beer-battered fillets, basil tartar sauce, fries & Cole Slaw, lemon wedge <\*Slice of Beer Bread upon Request
- ★ **\*12oz Handcut Ribeye** ..... \$18  
Choice of Two Sides \*Go "PMO"~ add sautéed Peppers, Mushrooms & Onions- \$2  
**\*Steak Cooked to Order**



## Craft Pizzas Our Signature Dough & Sauces are all made \*fresh\* (Never frozen) in-house!

**ADD a DRIZZLE!>>>**  
**Alfredo,**  
**Knotty Gurl**  
**Beer Cheese,**  
**Carolina**  
**Moonshine BBQ**  
**sauce, or**  
**Mt. Etna**  
**(Hot!) sauce**  
**ADD \$1 each 10"/**  
**\$2 each 18"**

**BUILD-YOUR-OWN ~ Additional Toppings>> ..... \$1 \*Each\* 10" / \$2 \*Each\* 18"**  
\*\*ADD ADDITIONAL TOPPINGS TO \*ANY\* of our PIZZAS - CHOOSE FROM:  
~ MEATS: Artisanal Pork BBQ, Bacon, Beer Chili, Corned Beef, Fried Chicken, Ham, Grilled Chicken, Ground Beef, Italian Sausage, Pepperoni, Roast Beef, Turkey.  
~ VEGGIES: Black olives, broccoli, carrots, celery, garlic, jalapeños, mushrooms, roasted-marinated mushrooms, caramelized onions, onions, pepperoncinis, peppers mixed, pickles, sauerkraut, scallions, tomatoes.  
~ CHEESES: Cheddar, Feta, Mozzarella, Parmesan, Pepper Jack, Provolone, Swiss, Pimento Cheese, Blue Cheese.

- THE Classic CHEESE Pizza** ..... 10" \$9 / 18" \$18
- Big Veggie** ..... 10" \$11 / 18" \$20  
Marinara base, diced tomatoes, olives, onions, mushrooms, peppers, Mozzarella
- White Pie** ..... 10" \$11 / 18" \$21  
Alfredo base, Spinach, diced Grilled Chicken, caramelized onions, Mozzarella
- The Bronx** ..... 10" \$11.50 / 18" \$21.50  
Pepperoni, Sausage, Ground Beef, onions, peppers, Mozzarella and Parmesan
- Backwoods 4 Wheeler** ..... 10" \$13 / 18" \$22  
4 Cheeses 4 Meats: Pepperoni, Sausage, Ground Beef, Bacon, Mozzarella, Cheddar, Feta, Parmesan

**Campfire Carolina Moonshine BBQ Chili Pizza** ..... 10" \$11 / 18" \$20  
Our Carolina Moonshine BBQ sauce as the base (made w/ Foothills Distillery's (Conover, NC) Seventeen Twelve 110 Proof Gatlin' moonshine), Sugah Daddy Lager Chili, Cheddar & Mozzarella, drizzled w/ our Beer Cheese (made w/ our Knotty Gurl Blonde Ale~ 2015 Gold Medalist, Carolina Championship of Beers), fresh scallions

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SOUTHERN SPIRITS



**Carolina Coconut Rum, Peach & Habanero Chicken Pizza .....10" \$11 / 18" \$20**  
Our Carolina Coconut Rum, Peach & Habanero sauce as the base (made w/ Muddy River Rum Distillery's (Belmont, NC) Coconut Carolina Rum (70 Proof) & Habanero Peppery Peach preserves), Chicken, Parmesan, Mozz, herbs & spices

# Signature Desserts



## **Castle Stormer Scottish Ale {Scottish Toffee} Bread Pudding ..... \$6**

Executive Chef Jason Trivette's Made-In-House decadent bread pudding is expertly handcrafted using our 1716 Castle Stormer Scottish Ale (brewed with Toffee from Heart Hebrides Toffee Factory in Barra, Scotland), then dressed w/ housemade Gunpowder Creek Stout Chocolate Ganache & housemade Fireball Whisky Caramel.

## **Appalachian Sopapillas ..... \$4.50**

A basket of our flash-fried Pita points drizzled w/ honey & Chocolate sauce, sprinkled with cinnamon sugar & dashed with whipped cream ~ what we like to call "Hillbilly State Fair Food." Kid-friendly, family fare!



## **Mountain Snowfall Coconut Cake ..... \$5**

Handcrafted locally here in Granite Falls by Nicole Lee Confections, this ultra-moist Coconut cake may just transport you to a State of Heavenly Bliss. Thick and yummy, it's fall-in-love comfort food for your tummy!

***Proud to Offer Desserts from...***



**Granite Falls, N.C.**

**\*\*ASK ABOUT OUR ROTATING SELECTION OF DAILY DESSERTS ~ COCONUT CAKE, CHOCOLATE VELVET CAKE, BROWNIES, CARROT CAKE & OTHERS ~ HANDCRAFTED FRESH & LOCALLY BY NICOLE LEE CONFECTIONS!\*\***

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**2015 Pick - Best Restaurant in Caldwell County**  
**2014 Pick - Best Restaurant in Caldwell County**



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