

FOOD



SHAREABLES

Victory Pretzel

Prima Pils cheese sauce, Hop Devil mustard 8

Corn & Jalapeño Hushpuppies

Nu Juice pimento cheese, barrel-aged hot sauce 9

Brewers Wings

buffalo, white bbq, S.C. mustard, pile of pickles 12

Smoked Wings

2XIPA bbq sauce, fries 12

Flash Fried Cauliflower

parm, parsley, Swipe Light lemon garlic sauce 9

Chilled Artichoke Dip

spicy cascabel chili oil, Mango Crush carrots, dehydrated spinach, house made crostini 10

Fried Green Tomatoes

collards, DirtWolf pickled okra, tomato preserves 9

Fries & Gravy

pickled jalapeño gravy, bacon 9

Charcuterie

chef's selection of meats and cheeses 14

Habañero Shrimp

Lake Shore Fog Hazy IPA, habanero sauce, honey, cilantro 11

Brisket Meatballs

Bengali marinara, pecorino 10

**This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

HANDHELDS

fries, chips or seasonal salad

Heirloom Tomato BLT

mixed greens, basil aioli, toasted bread 12

Buttermilk Fried Chicken Sandwich

shredded lettuce, Lake Shore Fog Hazy IPA, pickle relish, sesame bun 12

Brewhouse Burger*

American cheese, lettuce, tomato, pickle, Hop Devil mustard, potato bun 12

Summer Love Poached Shrimp Roll

chow-chow, avocado, fennel remoulade, hoagie 12

Fresh Ribeye Cheesesteak

hot cherry peppers, mushrooms, Prima Pils cheese sauce, hoagie 13

Smoked Pulled Pork Sandwich

2XIPA bbq, Cloud Walker slaw, bbq pork rinds, potato roll 12

House Smoked Turkey & Avocado

house smoked turkey, arugula, tomatoes, bacon, Resin mayo, toasted bread 12

"Mushroom Patty" Patty Melt

Gouda, American, Cantal, Hop Devil mustard, Donnybrook dip, toasted bread 11

GREENS

add shrimp, steak, salmon or chicken for additional charge

Flank Steak Salad*

marinated kale, collards, goat cheese, peaches, charred green onions, Homegrown balsamic vinaigrette 13

Chicken Cobb

mixed greens, gorgonzola cheese, avocado, sweet corn, tomato, pickled eggs, CLT Brew'd citrus vinaigrette 12

Scottish Salmon Salad*

arugula, kale, strawberries, sweet peas, feta, banana peppers, Kalamata olives sunflower seeds, avocado green goddess dressing 14

South End Suzie

summer squash, zucchini, eggplant, cucumber, tomatoes, watermelon, spring mix, Swipe Light lemon herb vinaigrette 12

ENTREES

Boneless Choice Short Rib

herbed grits, No Brainer pea puree, American Whiskey demi, pickled fennel 19

Tuna Poke Bowl*

quinoa, shaved cabbage, marinated cucumbers, radishes, pickled zucchini, toasted benne seeds, Golden Monkey-Chipotle crema 14

Smoked Carnitas Tacos

cabbage, barrel-aged, hot sauce crema, pickled radish, tomato rice, corn tortillas 13

8 Days a Week Fried Chicken

bacon grits, lima beans, pickled jalapeño gravy 15

Seared Scallops*

sweet corn, avocado, tomatoes, candied serrano, Twisted Monkey gazpacho broth 22

Heirloom Grain Bowl

Carolina Gold Rice, Sea Island Red Peas, cauliflower, brussels, greens, avocado, marinated onions, kimchi vinaigrette 13

PIZZA 12" or 16"

with our Victory Helles beer dough

Meathead

red sauce, mozz, bacon, pepperoni, Italian sausage, pecorino 12/16

Mushroom

red sauce, mushrooms, mozz, arugula, marinated onions 12/16

Grind

red sauce, Italian sausage, hot cherry peppers, mozz, pecorino, oregano 12/16

Brussels

fresh mozz, ricotta, chili flakes, balsamic glaze 12/16

Prosciutto

hop infused peppers, fresh tomatoes, roasted garlic, fresh mozz, pecorino 12/16



OUR STORY

Southern Tier, Sixpoint and Victory Brewing Companies welcome you to the Brewers at 4001 Yancey: a place where craft beer enthusiasts can enjoy all that is great about beer, paired with a seasonal food menu that further elevates your experience in our taproom.

Victory's founders Ron Barchet and Bill Covalleski met on a school bus in 5th grade, stayed friends through college and opened Victory Brewing Company in Downingtown, PA in 1996. Victory offers a robust range of easy-drinking beers that not only taste great but each with a unique story to tell. After 20-plus years of craft brewing excellence, Victory has grown to be sold in 35 states and 9 countries, but the dedication to innovation and quality remains the same.

Southern Tier's founders, Phineas and Sara DeMink and Allen "Skip" Yahn, opened their first brewery outside of Lakewood, NY in 2002. Southern Tier is focused on developing unique beer recipes that deliver rich taste and complex flavor notes. With a drive for innovative flavor twists, Southern Tier continues to shape the way craft drinkers enjoy beer in more than 30 states across the country. Southern Tier brews a range of seasonal and imperial releases, like Pumking, and also offers handcrafted spirits through its Southern Tier Distilling Co.

Sixpoint Brewery was founded out of an 800 square-foot garage in Brooklyn, New York in 2004, with a focus on explosive aromatics, vivid flavor profiles, and easy drinking finishes that has resulted in more than 35 releases over the past year alone. Sixpoint has a unique blend of science and creativity that comes through in classic brands like Sweet Action and Bengali. The creativity of Sixpoint brewers isn't shackled to style guidelines, because style simply has no guidelines.

Here, at the Brewers at 4001 Yancey, all three breweries come together in one "home away from home" to continue their commitment to beer and those who love to enjoy it. Join us in raising a glass to great beer, great food and good times.

Cheers!

Brewers at 4001 Yancey

