

# FOOD



## SHAREABLES

### Victory Pretzel

Prima Pils cheese sauce, Hop Devil mustard | 8

### Apple Cheddar Hushpuppies

Nu Juice pimento cheese dip, tomato preserves, scallions | 9

### Brewers Wings

buffalo, lemon ginger, S.C. mustard, pile of pickles | 12

### Smoked Wings

2X IPA bbq sauce, fries | 12

### Flash Fried Cauliflower

parmesan, parsley, Swipe Light lemon garlic sauce | 10

### Curried White Bean Dip

fried shallots, roasted garlic, pickled chilis, naan | 9

### Loaded Fries

Prima Pils cheese sauce, bacon, hot cherry peppers, parmesan ranch | 9

### Charcuterie

chef's selection of meats, cheeses | 14

### Habanero Shrimp

Lake Shore Fog habanero sauce, honey, cilantro | 11

### Brisket Meatballs

Bengali marinara, pecorino | 10

## DESSERTS

### Golden Monkey Banana Pudding

Nilla wafers, whipped cream | 7

### Coffee Pumking Chocolate Tart

chocolate ganache, toasted pumpkin seeds | 7

## HANDHELDS

fries, chips or pickled pepper quinoa

### NY Strip Cheesesteak\*

hot cherry peppers, mushrooms, onions, lettuce, provolone, Prima cheese sauce, hoagie | 13

### Brewer's Burger\*

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

### Buttermilk Fried Chicken Sandwich

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

### Vegan Italian Sausage

apple relish, cranberry purée, Italian roll | 12

### Turkey and Avocado

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

### Smoked Pulled Pork Sandwich

2X IPA bbq, Cloud Walker slaw, bbq pork rinds, potato roll | 12

### French Onion Bacon Grilled Cheese

cheddar, American, brie, gouda, sourdough, Stout caramelized onion aioli | 12

## GREENS

### Grilled Skirt Steak Salad\*

marinated kale, collards, farro, apples, goat cheese, butternut squash, Hip Czech Lager balsamic vinaigrette | 13

### Winter Chicken Cobb

mixed greens, blue cheese, apples, walnuts, pickled cranberries, chopped eggs, Donnybrook bacon vinaigrette | 12

### Salmon Power Salad\*

arugula, kale, grapes, feta, banana peppers, kalamata olives, sunflower seeds, avocado green goddess dressing | 14

*\*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.*

## ENTREES

### Smoked Carnitas Tacos

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

### Pan Roasted N.C. Trout

smoked sweet potato purée, sautéed greens, Harvest thyme butter | 16

### Smoked Chicken Pot Pie

butternut squash, mushrooms, carrots, potatoes, Pumking gravy, puff pastry | 13

## BOWLS 14

### PROTEIN

(choose 1)

NY Strip Bulgogi\*  
Pale Ale Roasted Chicken Breast  
Sautéed Gulf Shrimp  
Vegan Italian Sausage  
Tuna Poke\*

### SAUCES

(choose 1)

Bourbon Chili Garlic  
Korean BBQ Sauce  
Live Chimichurri  
Lemon Ginger

### GRAINS & VEGGIES

(choose 3)

Apple Farro  
Carolina Gold Rice  
Roasted Cauliflower  
Balsamic Brussels Sprouts  
Kimchi  
Pickled Pepper Quinoa  
Braised White beans  
Smoked Sweet Potatoes  
Sautéed Greens

## PIZZA 12" or 16"

with our Victory Helles beer dough

### Meathead

red sauce, mozz, bacon, pepperoni, Italian sausage, pecorino | 13/17

### Mushroom

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

### The Grind

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

### Brussels Sprouts

mozz, ricotta, chili flakes, balsamic glaze | 13/17

### Prosciutto

hop infused peppers, fresh tomatoes, roasted garlic, fresh mozz, pecorino | 13/17



## 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 Covaleski 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



## WEEKLY SPECIALS

**Monday**  
**Wing Night | 1/2 Price Wings**  
starting at 4:00pm

**Monday - Friday**  
**Brewers Lunch | Lunch + Beer \$13**  
11:00am - 4:00pm

**Wednesday**  
**Steak Night | \$15 Steak Dinner**  
starting at 4:00pm

**Monday - Friday**  
**Happy Hour | 1/2 Price Apps**  
3:00pm - 6:00pm

## BREWERS AT 4001 YANCEY SUNDAY BRUNCH BUFFET 19

### Build Your Own Corned Beef Hash

house smoked corned beef, herb roasted potatoes, pickled jalapeños, caramelized onions, scrambled eggs

### Southern Cornmeal Pancakes

Sour Monkey blueberries

### Bacon, Egg, & Cheese Frittata

applewood smoked bacon, eggs, tomatoes, American cheese, chives

### House Smoked Salmon Pizza

capers, marinated red onion, lemon dill ricotta

### Individual "Eggs Benedict"

English muffin, sausage, eggs, IPA Hollandaise

### N.C. Shrimp & Grits

mushrooms, country ham, Anson Mill's grits, country ham, Storm King red eye gravy

### Bagel & Biscuit Bar

variety of cream cheese, herbed butter, homemade preserves and jams

### Pastries and Muffins

### Seasonal Fruit

### Bloody Marys, Mimosas, and Beermosas