

CATERING WITH US  
MEANS BIG REWARDS!

JOIN OUR PUB CLUB FOR  
FREE FOOD AND VIP TICKETS!  
(Ask your Server for a Card)



## WELCOME

Welcome to Sapphire Mountain Brewing Company, home of the finest Foam Heads & Flat Breads™ in the heart of the Blue Ridge Mountains. The original brewery was founded in 1888 in Sapphire's historic mining district and was first located at the Horsepasture River Gold Mine one mile east of Highway 64. From the 125-year-old reclaimed saloon flooring to the 105-year-old whiskey barrels and the 173-year-old stone blocks on our fireplace and wood-fired oven, much of the brewery's original character and ambiance has been carried over to our current location here at the prestigious Sapphire National Golf Club.

We invite you to take pleasure in our rustic cuisine. Our beer recipes have been handed down through the generations from the old Sapphire mining families, and our signature pizzas and flat-breads are fired with wood the old-fashioned way. We are committed to using only the freshest and best quality ingredients in the foods and beverages that we prepare, purchasing locally whenever possible, and we pride ourselves in taking an artisan approach to all that we do. Thank you for being our guest! We hope your experience brings you back again soon.



**Hours of operation may vary with season.**  
**(828) 743-0220**

*Please watch your step on our rustic saloon flooring. All of our wood items are over 100 years old and we are not responsible for any splinters, whiskey and tobacco stains, day dreamers or any items left behind. In making this wonderful environment, no trees or people were hurt. Thank you, come again!*

# HISTORICAL FUN FACTS

## OLD WHIP-WIRE

See the steer head above the fireplace? His name was Old Whip-Wire. When Judge Roy Bean slapped a \$100 bounty on his head, this ornery bull was one of the wildest, meanest, and most horny longhorns to ever roam the Texas brush country. From the Rio Grande to the Pecos River, he rumbled through miles of barbed-wire, spreading his love and leaving a path of destruction in his wake. No fence could keep him from loving a willing heifer. Sadly, while fleeing a pack of Mexican renegades during a violent thunderstorm, he was struck dead by a bolt of lightning and hauled back before the judge so that the reward could be claimed. Awed by the sheer size of the dead bull and out of respect for Old Whip-Wire's amorous escapades, Judge Bean had the head mounted and another key piece of the bull's anatomy turned into his personal walking cane. Many thanks to the judge's family heirs for allowing us to honor Old Whip-Wire, the bull who took no bull.

## OUR HISTORIC STONE

The stone blocks that comprise our fireplace, pizza oven, and the entrance to this clubhouse date back to 1835. They were originally used during construction of the servants' quarters at the old Thomas Plantation on the Little River, east of Sapphire, and were laid down in 2-foot thick walls using a mixture of clay and lime for mortar. Years later, local master mason Leland secured the stone blocks and recycled them in 1983, when he and his team crafted the fireplace and front entrance. Fortunately, a few blocks were left over, and when it came time to build the pizza oven, Leland worked his magic once again to create what you see today: a fine piece of old world craftsmanship.

## OUR FLOORING & TABLETOPS

The random-width oak plank saloon flooring beneath your feet and on your table is 125 years old and a true 1 ¼" thick. The wood dates back to the 1800s and is as gnarly and tough as old oak can get. If you look closely you may find a bullet hole or two, along with the stains of chewing tobacco and spilled whiskey. Laid down on furring strips to replicate the noise and feel of the original floor, the planks are screwed down so that the wood can be recycled again in case we ever need to expand. Please watch your step.

## OUR BAR TOP

When the remnants of Hurricanes Ivan and Francis roared through these western Carolina mountains in 2004, one of the casualties was a 110-foot tall, 120-year-old black walnut tree. The tree's rare crotch-wood trunk was acquired by local contractors, carefully sawn lengthwise into 3" thick slabs, and then subjected to a lengthy kiln-drying process. The four slabs that comprise our bar top were hand picked and meticulously mounted, joined, and shaped by a local family. What you see is a result of their fine craftsmanship and an example of how the tragedy of losing such a fine old tree can be turned into something positive and beautiful.

## OUR OAK BARRELS

The barrels used for our table bases are vintage Sapphire Spirits whiskey barrels that are 105 years old. Before they could be put to use in our pub, the remnants of the 100 year old whiskey had to be drained, and the sweet smell of the past still lingers. These solid red oak barrels with their metal straps and wood bungs are an example of cooeping at its best and complement the old world craftsmanship throughout our establishment

## OUR OLD PHOTOS

The pictures you see around our pub were found by some locals and by searching the old antique stores.

## OUR LOGO MERCHANDISE

We have many items to choose from including pint glasses, key chains, stickers, license plates, shirts, hats, visors and our beer growlers. Our branding was developed in 2007 by Craig Shatto and continues to be a popular image.

Ask your server or a manager for pricing and availability. Items may be out of stock due to season and demand.



Wine Recommendation



Beer Recommendation



Healthy Choice

## STARTERS

### FOCACCIA:

Made from rustic dough, these round flatbreads are brushed with extra virgin olive oil, built to order, and baked to a golden brown in our wood-fired oven. A perfect accompaniment to any of our delicious draft beers. (Serves 2-3 people)

**Fresh herb with parmesan** \$4.00  
**Roasted garlic, fresh herbs, pesto, parmesan** \$5.00

### NEW!! SAMPLER:

Choose three items from the appetizers below to create your own unique platter featuring a half portion of each. \$8.50

### NEW!! ONION STRAWS:

Thinly sliced onions lightly battered and crisply fried. Served with our special SMBC sauce. \$4.50

### GARLIC FRIES:

Crispy fries tossed with fresh garlic and parsley. \$3.50  
**With cheddar and jack cheese** \$4.50  
**With chili** \$5.50

### CHIPS AND SALSA:

Our SMBC salsa served with a basket of tortilla chips. \$4.00

### HOT GARLIC KNOTS:

Rustic bread liberally drizzled with garlic butter and served with a side of warm marinara sauce. \$4.00

### CHICKEN WINGS:

Choose your flavor - Buffalo Hot or Mild, Sweet Thai Chili, Jamaican Jerk, or BBQ. Served with celery and ranch or blue cheese dressing.  
**Half Dozen - \$6.00**  
**Dozen - \$11.00**

### FRIED MAC'N CHEESE WEDGES:

Served with warm marinara sauce. \$5.50

### CHICKEN TENDERS:

3 fried tenders served w/BBQ sauce or honey mustard. \$6.00

### PRETZEL BITES:

Lightly buttered and seasoned. Served with our own SMBC beer cheese sauce. \$5.00

### CRAB & JALAPEÑO POPPERS:

Lightly battered jalapeno peppers stuffed with crab and cheddar cheese. Served with ranch dressing. \$5.00

### BLACK BEAN CHILI BREAD BOWL:

Tenderloin chili topped with cheddar cheese and chopped onions, accompanied by a side of tortilla chips. \$6.00

### SOUP DU JOUR:

Cup \$3.00 Bowl \$4.50 Bread Bowl \$5.50

## SALADS & WRAPS

*All salads served with bread sticks and your choice of dressing (SMBC house white balsamic vinaigrette, ranch, blue cheese, raspberry vinaigrette, thousand island, italian, sesame, honey mustard, and our homemade caesar).*

### NEW!! GARDEN SALAD:

Romaine & Iceberg lettuce, red onions, tomatoes, shredded carrots, cucumbers, parmesan, and pepperchines. \$8.00

### NEW!! BREW PUB CHEF SALAD:

Romaine & Iceberg lettuce, tomatoes, cucumbers, ham, green peppers, boiled eggs, pepperoni and cheddar/jack cheese. \$8.50

### NEW!! BUFFALO CHICKEN SALAD:

Romaine and Iceberg lettuce, fried chicken tossed in buffalo sauce, tomatoes, celery & carrot sticks, and blue cheese crumbles served with blue cheese or ranch dressing. \$8.50

### NEW!! ASIAN SALAD:

Spring mix, tomatoes, red onions, mandarin oranges, roasted almonds, teriyaki glazed chicken and fried noodles served with a sesame dressing. \$8.50

### GORGONZOLA WILD GREEN SALAD:

Fresh field greens with tomatoes, red onions, candied walnuts and gorgonzola cheese. Served with our own raspberry or white balsamic vinaigrette dressing. \$8.00

### CAESAR SALAD:

Fresh romaine lettuce, grated parmesan and our own crisp croutons. Includes our homemade caesar dressing. \$8.50

<b>Add</b>	<b>Grilled chicken</b>	<b>\$10.00</b>
	<b>Grilled steak or Boston pork</b>	<b>\$11.00</b>
	<b>Grilled Shrimp or salmon</b>	<b>\$12.00</b>

### NEW!! CHEF'S CHOICE WRAP:

Ask your server for today's creation and pricing.

### CHICKEN SALAD WRAP:

Our homemade chicken salad with swiss cheese, tomato, and lettuce served on a warm flour tortilla with chips. \$8.00

### BLT WRAP:

Bacon, lettuce, tomato, red pepper mayonnaise, cheddar/jack cheese served on a warm flour tortilla with chips. \$8.00

### STEAK FAJITA WRAP:

Sautéed steak, peppers and onions, cheddar/jack cheese, lettuce served on a warm flour tortilla with chips. \$9.00

### CRUNCHY CHICKEN CLUB WRAP:

Breaded chicken tenderloin, bacon, cheddar/jack cheese, lettuce, tomato, and red pepper mayonnaise. \$8.50

# WOOD-FIRED PIZZAS & CALZONES

Pizzas and calzones made to order. Ask server for wait time during peak hours. We appreciate your patience.

**PIZZAS:** Our pizzas are handcrafted the old-fashioned way and are baked fresh to order in our wood-fired oven. Feel free to create your own flavorful combination or choose from our specialty pizzas below. Base price includes a blend of mozzarella, provolone and parmesan cheeses, tomato sauce, fresh herbs and one topping of your choice.

14" (serves 2-3) \$14.00

7" (serves 1/limited to 4 toppings) \$8.00

**CALZONES:** An Italian turnover made from pizza dough stuffed with cheeses, fresh herbs and toppings/ingredients of your choice that is folded over, sealed on one edge, salted and baked. Base price includes a filling of ricotta cheese, fresh herbs, our signature cheese blend and one topping/ingredient, served with marinara sauce on the side for dipping and topped with garlic and parsley-infused olive oil.

14" (serves 2-3) \$14.00

7" (serves 1/limited to 4 toppings) \$8.00

**Toppings:**.....\$1.00 ea.

Tomato, basil, black olives, jalapenos, caramelized onions, roasted red peppers, green peppers, pepperoni, roasted garlic

**Premium Toppings:**.....\$2.00 ea.

Extra cheese, meatballs, Portobello mushrooms, Italian sausage, bacon, grilled chicken, steak, ricotta cheese, goat cheese, pesto, sundried tomatoes, pineapple, banana peppers, ham, spinach, feta cheese, anchovies, shrimp, artichokes

## SPECIALTY PIZZAS & CALZONES


*Additional toppings can be added at cost above.*


*Due to the nature of these specialties, we are unable to combine two specialties on one pizza or calzone.*

*Specialty calzones are available only in 14-inch.*

### NEW!! MEDITERRANEAN: \$20.00


Italian sausage, Canadian bacon, pepperoni, sundried tomatoes, roasted red peppers, spinach, roasted garlic, portobello mushrooms, caramelized onions, black olives, feta cheese and artichoke hearts.


 Tommasi, Rompicollo

 Red or Amber Ale

### NEW HAVEN DELUXE: \$16.00


A generous amount of red sauce topped with garlic, spinach, sundried tomatoes, cheese blend, and olive oil.

 Tommasi, Rompicollo

 Wheat Ale

### MEAT LOVER'S: \$18.00


Tomato sauce, cheese blend, pepperoni, Italian sausage, bacon, grilled chicken, and steak.


 Napa Cellars, Merlot

 Porter Ale

### VEGETARIAN: \$17.00


Tomato sauce, cheese blend, caramelized onions, roasted garlic, roasted peppers, mushrooms, fresh tomato, and basil.


 Tommasi, Rompicollo

 Pilsner/Lager Ale

### HAWAIIAN BBQ CHICKEN: \$16.00


Grilled chicken, BBQ sauce, caramelized onions, pineapple, and cheese blend.


 Clos Du Bois, Chardonnay

 Pilsner/Lager Ale

### NEW!! BRUSCHETTA: \$18.00


Olive oil, Pesto sauce, sliced tomato, fresh mozzarella, basil, thyme, roasted garlic, topped with balsamic glaze.


 Duckhorn "Decoy" Sav. Blanc

 Red or Amber Ale

### BIANCO: \$16.00


Plain crust brushed with olive oil and topped with our cheese blend, ricotta cheese, and roasted garlic.

 Zenato, Pinot Grigio

 Pilsner/Lager Ale

### RUSTICA: \$18.00


Olive oil, tomato sauce, basil, caramelized onions, roasted garlic, Italian sausage, and goat cheese.


 Harlow Ridge, Pinot Noir

 Pale Ale

### MARGHERITA: \$18.00


Olive oil, Ricotta cheese, parsley, garlic, fresh mozzarella, sliced tomato, cheese blend, and basil.

 Clos Du Bois, Chardonnay

 Pilsner/Lager Ale

### JERK SHRIMP: \$22.00

Tomato sauce, cheese blend, shrimp, spinach, artichokes, jerk sauce and roasted garlic.

 Santa Ema, "Reserve" Merlot

 Pale Ale

# RUSTIC SANDWICHES AND MORE...

Most sandwiches are available on either Bavarian Pretzel Roll or Multi-grain Bun and served with kettle chips and a pickle.  
Substitute fries, onion straws, pretzel bites, poppers or mac wedges. \$1.50

## NEW!! SLAMMER SLIDERS:



Bite-sized sandwiches in your choice of pulled pork, Angus burger, chicken, portobello mushroom. Served on a mini bun.

Combination orders encouraged. 4 Sliders **\$8.00**  
6 Sliders **\$10.00**

 Santa Ema, "Reserve" Merlot  Pilsner or Red Ales



## NEW!! MONTE CRISTO SANDWICH:

Ham and swiss sandwich, dipped in a batter, deep fried, sprinkled with powdered sugar and served with raspberry jam. **\$9.50**

 Santa Ema, "Reserve" Merlot  Pilsner or Wheat Ales



## SMOKED PULLED PORK SANDWICH:

Tender hand-pulled pork on Texas Toast. Served with garlic fries, coleslaw and a side of BBQ sauce. **\$8.50**

 Harlow Ridge, Pinot Noir  Brown Ale

## ITALIAN SAUSAGE SANDWICH:

Grilled quarter-pound link of our Italian sausage with onions & peppers simmered in our Sapphire High Red Ale. **\$9.00**

 Santa Ema, "Reserve" Merlot  Pale Ale



## MOUNTAIN BURGER:

An 8oz. grilled Angus beef patty served with fresh lettuce, tomato, and sliced red onions. **\$9.50**

*State law requires hamburgers to be cooked at a minimum medium-well temperature. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Extra toppings (each).....**\$.75**

Cheeses (cheddar, American, Swiss, jack, bleu cheese crumbles), bacon, mushrooms, pesto, salsa, jalapeños

 Napa Cellars, Merlot  Stout Ale



## GRILLED CHICKEN SANDWICH:

Grilled chicken breast served with gorgonzola, crispy bacon, lettuce, tomato, and pesto. **\$9.50**

 Tommasi, Rompicollo  Pilsner/Lager Ale



## NEW!! REUBEN SANDWICH:

Sliced corned beef, sauerkraut, Swiss cheese and thousand island dressing grilled on rye bread. **\$9.50**

 Santa Ema, "Reserve" Merlot  Wheat Ale

## NEW!! DELI SANDWICHES:

Choice of rare roast beef, turkey, ham or corned beef with cheese, lettuce and tomato. **\$7.00**

 Harlow Ridge, Pinot Noir  Pilsner or Red Ales



## MEATLOAF SANDWICH:

Our rustic meatloaf is served open-faced on grilled Texas toast smothered in a rich brown gravy. **\$8.50**

 Napa Cellars, Merlot  Brown or Amber Ales



## SAUTEED PORTOBELLO MUSHROOM SANDWICH:

Portobello mushrooms with goat cheese, caramelized onions, and roasted red peppers, lettuce, and tomato. **\$9.00**

 Clos Du Bois, Chardonnay  Pilsner/Lager Ale

## CHICKEN PARMESAN SANDWICH:



Breaded chicken tenderloins topped with marinara, provolone, and parmesan cheese. **\$9.00**


 Gabrielle, "Steak" Cabernet  Brown or Red Ales


## QUESADILLA:


Cheddar/jack cheeses melted in a soft flour tortilla with grilled chicken, roasted peppers, and caramelized onions. Served with SMBC salsa. **\$8.50**

Substitute steak or pork **\$10.00**  
Substitute shrimp or salmon **\$12.00**

 Clos Du Bois, Chardonnay  Pilsner/Lager Ale

 Wine Recommendation

 Beer Recommendation


 Healthy Choice


# FEATURED ENTREES

Entrees are served with a small garden salad and your choice of two side items.

## ATLANTIC SALMON FILET:


Fresh 6 oz. salmon filet with teriyaki glaze on a bed of wild, long grain rice. **\$15.00**


 Harlow Ridge, Pinot Noir

 Pilsner/Lager Ale

## SMBC HOMEMADE LASAGNA:


Parmesan encrusted lasagna served on a bed of marinara with melted provolone and parmesan cheese. **\$15.00**

 Tommasi, Rompicollo

 Pilsner/Lager Ale

## EGGPLANT NAPOLEON:


Fried eggplant medallions layered with ricotta cheese, sundried tomatoes and spinach served on a bed of marinara. **\$15.00**

 Santa Ema, "Reserve" Merlot

 Pale Ale

## ST. LOUIS SMOKED PORK RIBS:


Half or full rack. Typically served with garlic fries, coleslaw, and Texas toast. **Half rack \$14.00**  
**Full rack \$20.00**


 Santa Ema, "Reserve" Merlot

 Pale Ale

## SMBC HOMEMADE MEATLOAF:


Rustic meatloaf and garlic mashed potatoes smothered in a rich mushroom gravy. **\$12.00**


 Napa Cellars, Merlot

 Brown or Amber Ales

## FISH AND CHIPS:


Three beer-battered Cod fillets with garlic fries. **\$9.00**


 Clos Du Bois, Chardonnay

 Pilsner/Lager Ale

## BLACK ANGUS FILET MIGNON:


Tender 8 oz. center cut Black Angus filet. **\$24.00**

 Gabrielle, "Steak" Cabernet

 Stout Ale

## PRIME RIB:

Thick slice of slow-roasted, specially seasoned rib roast.  
**Queen cut (12 oz) \$20.00**  
**King cut (16 oz) \$26.00**

 Gabrielle, "Steak" Cabernet

 Porter Ale


## NEW!! CREATE YOUR OWN PASTA BOWL:


Using the pasta of the day, choose a sauce:

Marinara \* Pesto \* Alfredo

AND choose up to three ingredients from our pizza menu.


**Half Order \$8.00**  
**Full Order \$12.00**


 Tommasi, Rompicollo

 Pilsner/Lager Ale

## CHICKEN TENDERLOIN PLATTER:


Five fried chicken tenderloins served with garlic fries and your choice of dipping sauce. **\$11.00**


 Clos Du Bois, Chardonnay


 Pilsner/Lager Ale

# SIDE ITEMS

Coleslaw • Wedges • Crab Poppers • Pretzel Bites • Seasonal Vegetables • Portobello Mushrooms  
Garlic Fries • Garlic Mashed Potatoes • Onion Straws • Bald Rock Kettle Chips

 Wine Recommendation

 Beer Recommendation

 Healthy Choice

## DESSERTS

(Dessert pizzas serve 3-6 people)

### SMBC Homemade Chocolate Pizza:

A pizza crust topped with chocolate sauce, a hint of hazelnut and mascarpone cheese that pleases the sweet cheese and chocolate lover's palate. **\$7.00**



Santa Ema, "Reserve" Merlot



Porter or Stout Ales

### SMBC Homemade Cinnamon Apple Pizza:

A pizza crust brushed with a cinnamon-butter-rum sauce, topped with flame-roasted apples, and covered with cinnamon and powdered sugar. Baked to perfection and drizzled with a light glaze of icing. **\$7.00**



Clos Du Bois, Chardonnay



Pilsner/Lager Ale

### Stone-Fired S'mores:

Rich chocolate bars and roasted marshmallows sandwiched between graham crackers drizzled with chocolate. **\$5.00**

### Zeppolis:

These Italian doughnuts are covered with powdered sugar and drizzled with chocolate. **\$4.00**

### Ice Cream Scoops:

**\$4.00**

### Seasonal Pies & Cakes

We buy our fresh desserts, doughs, and breads from local bakeries. Ask your server for available selections and pricing.

## CHILDREN'S MENU

*10 and under. All meals come with a fountain drink.*

### NEW!! SLAMMER SLIDERS:

Two bite-sized sandwiches in your choice of pulled pork, Angus burger, chicken filet, or portobello mushroom. Served on mini buns with fries. Combination orders encouraged. **\$5.00**

### CHICKEN TENDER BASKET:

Two tenders served with French fries. **\$5.00**

### FISH AND CHIPS:

One battered cod fillet fried to a golden brown and served with garlic fries. **\$5.00**

### NEW!! CREATE YOUR PASTA BOWL:

Using the pasta of the day, choose from marinara, pesto, alfredo or butter sauce and add up to two ingredients. **\$5.00**

### FRIED MAC'N CHEESE WEDGES

A basket of wedges served with a dipping sauce and fries. **\$5.00**

### GRILLED CHEESE:

American cheese and sliced bread served with fries. **\$4.00**



Healthy Choice



This wine bottle denotes wine selections for each of our menu choices made by our very own sommelier to enhance your dining pleasure. For additional choices, please consult with your server.



This beer mug denotes special beer selections for each of our menu choices made by our very own brewmaster to enhance your dining pleasure. For additional choices, please consult with your server.

Ask your server to be added to our Pub Club mailing list to receive event notifications and coupons via email.

Servers may automatically include an 18% gratuity for parties of six or more. Please confirm this with your individual server. Reservations available for parties of six or more. Call (828) 743-0220. Please advise of any special services you may require.

Menu substitutions may result in additional charges and/or preparation time. Prices subject to change without advanced notice.

**We accept cash, Visa, Mastercard, Discover, American Express and gold bars. – NO CHECKS.**

# BEVERAGES

Ask your server for current selections or see our board.

## DRAFT BEERS:

Pint: **\$5.00** | Pitcher: **\$15.00** (60 oz.)

Beer Tube: **\$30.00** (100 oz.)

## BOTTLED BEERS:

Domestic: **\$3.00** | Imports: **\$3.75** | Microbrews: **\$4.25**

## BELGIAN BEERS:

750 ml: **\$13.00**

## WINES:

House: **\$5.00** | Mid: **\$8.00** | High: **\$12.00**

Superior: **\$16.00** | Moet Whitestar: (split) **\$18.00**

## MIXED DRINKS:

Full service bar available.

Well: **\$5.00** | Mid Shelf: **\$6.00** | High Shelf: **\$7.00**

*We have the super shelf liquors available. Ask your server or bartender.*

Drinks up add **\$2.00** to prices above.

## OTHER BEVERAGES:

Coffee, sweet and unsweetened tea, Coke, Diet Coke, Sprite, Mello Yello, pink lemonade, Barg's Root Beer, ginger ale, Hi-C Fruit Punch **\$2.25**

Beer in cans required on golf course and not allowed in restaurant.

## BOTTLED BEER LIST

### Domestic: **\$2.75**

AmberBock

Bud

Bud Light

Bud Ice

Coors

Coors Light

Icehouse

Michelob

Michelob Ultra

Michelob Light

Miller Lite

Miller G Draft

O'doul's (non-alcoholic)

Redbridge Lager (gluten-free)

Rolling Rock

Sam Adams Lager

Yuengling Lager

### Imports: **\$3.50**

Amstel Light

Bass Ale

Becks regular

Becks (non-alcoholic)

Corona Extra

Guinness Draft

Harp Lager

Heineken

Hoegarden White

New Castle

Pilsner Urquell

Shiner Bock (Domestic)

Smithwicks

Spaten Traditional

Stella Artois

### Microbrews: **\$4.00**

Abita Purple Haze

Bells Two Heart

Bells Expedition Stout

Blue Moon

Fat Tire Amber Ale

Flying Dog Double Pale Ale

Founders Dirty Bastard Scotch Ale

Highland Oatmeal Porter

Magic Hat Circus Boy

Mother Earth Endless River Kolsch

Rogue Dead Guy

Ska Buster Nut Brown

Sierra Nevada Pale Ale

Victory Golden Monkey

**DON'T FORGET WE ARE IN A DRY COUNTY. Ask your server for our beer and wine carryout pricing list.**

# MICROS ON TAP

## STYLES OF BEER

**LAGER** - Made with bottom-fermented yeast, lagers usually have clean, crisp flavors and are generally lighter in color than other beers.

**ALE** - Made with top-fermented yeast, ales are usually flavorful and robust, and can sometimes be fruity or bitter. They can have a range of colors, from light (India Pale Ale) to dark (brown or amber ale).

**STOUT** - These beers are made with top-fermented yeast and are usually extremely dark. They can be sweet or dry but usually are slightly bitter. They often have a creamy texture.

## 10 DRAFT BEERS - \$5.00 Pint

### SMBC SAPPHIRE HIGH RED ALE:

The spring of 1889 will always be remembered for Friar Shatto's visits to mining camps and showing them how to brew this Irish-style beer. A rich malt flavor and hints of black currants makes this a special beer. 5.65% ABV.

### SMBC CHIMNEY TOP STOUT:

What would a saloon be without a great full-bodied German style, dark lager with a rich, creamy flavor? Our stout has roasted nut tones and an easy finish with notes of coffee and chocolate. 6.25% ABV.

### SMBC WHISPER LAKE PILSNER:

A light beer brewed with the finest pilsen malt and imbued with subtle hints of floral hop character. We serve this beer extra cold and crisp...just like the falls and springs that surround our area. 4.5% ABV. (If you like light beers then try this #1 seller)

### LEINIE'S SUNSET WHEAT:

A very drinkable golden wheat ale that is infused with hints of raspberries, giving it a subtle spicy flavor and aroma. 4.9% ABV.

### HIGHLAND ALES:

Ask your server for today's selection.

### DOGFISH HEAD 90 MINUTE IPA:

An imperial (double strength) India Pale Ale with an intense hop flavor and aroma. The hoppiest beer in our line-up. "Perhaps the best IPA in America" (Esquire Magazine). 9% ABV.

### SEASONAL CHOICES:

Ask your server for today's selections.



Enjoy a tasting of our beers on tap with our Sample Log. \$5.00 for 5 tastes, your choice.

## TAKE BEERS ON TAP HOME BY BUYING OUR NEW SMBC GROWLERS

Every year these high-end glass containers are made in Germany and proudly display our logo. Beer lasts about a week when sealed properly. Container holds approximately 4.5 to 5 pints.

One-time fee of \$25.00 and fill-up of your favorite tap beer at \$15.00.

Hurry while supplies last.



## SPECIALTY BEERS

**BELGIAN BEER - \$13.00 750 ml** (These specialty beers serve 2-3 people)

**KASTEEL ROUGE:** A sweet Belgian cherry beer with a dark maroon color and a lacy, pink foam head. Smells like cherry pie and pairs great with our dessert pizzas. 8.0% ABV. THE SWEET BEER!

**FRAMBOISE LAMBIC:** A sweet Belgian raspberry beer with a light maroon color and a lacy, pink foam head. Smells like raspberries and pairs great with our dessert pizzas. 4.0% ABV. THE SWEET BEER!

Also available in 12 oz. servings. **\$8.00**

**GOUDEN CAROLUS AMBRIO:** An amber-colored Belgian strong pale ale with a slightly sweet and malty taste and a good balance between spiciness and bitterness. Subtle fruit character that layers from berries to oranges. 8% ABV.

**OMMEGANG THREE PHILOSOPHERS:** A unique blend of a rich and malty quadruple Belgian-style ale and a cherry infused lambic. 9.8% ABV.

**DUVEL STRONG GOLDEN ALE:** Blond and refreshing like a pilsner but with the flavor, depth, and complexity of an ale. Wonderfully spicy with hints of clove, coriander, and orange. 8.5% ABV.

**NCB BROTHER THELONIOUS:** Mahogany-colored, Belgian-style abbey ale that boasts a complex but subtle spicy fruit character accentuated with hints of cherry, figs, and chocolate. 9.4% ABV.

**CHIMAY RED PREMIER:** A bottle-conditioned Trappist beer from the Notre-Dame de Scourmont Abbey in Belgium. Copper-colored with a creamy head and a light and fruity aroma. Smooth, balanced, spicy taste with subtle fruit and malty nuances. 7% ABV.

**CHIMAY BLUE GRAND RESERVE:** A bottle-conditioned Trappist beer from the Notre-Dame de Scourmont Abbey in Belgium. Copper-brown in color with a great depth of fruity and peppery flavor. Often compared to some port wines. 9% ABV.

**SCRUMPY'S ORGANIC CIDER:** A sweet, golden, and slightly cloudy hard cider made from organic apples fermented for 6 months. 6% ABV. (22 oz. serving). **\$9.00**

**WESTMALLE TRIPEL:** A world class bottle-conditioned, golden-yellow Trappist beer, first brewed in Westmalle Abbey in 1934. Often considered "the mother of all tripels." Malty and fruity aroma with a delicate sweet and complex fruity flavor. 9.5% ABV.

### FAT TIRE AMBER ALE (AMERICAN):

A toasty, biscuit-like malt flavor coasting in equilibrium with hoppy freshness. 5.2% ABV. (22 oz. serving).

**\$9.00**

### SEASONAL CHOICES:

Ask your server for today's selection.



# WINE SELECTIONS

## *Dine-in & Carryout*

We carry Lamplighter as our Premier House Wine at \$6.00 per glass.

	<b>LABEL</b>	<b>BOTTLE</b>	<b>GLASS</b>
<b>Merlot</b>	Napa Cellars Merlot, Napa	\$30.00	\$10.00
	Salmon Creek Merlot, Sonoma	\$15.00	\$5.00
	Santa Ema Reserve Merlot, Chile	\$25.00	\$8.00
<b>Cabernet</b>	Murphy-Goode Cabernet, California	\$30.00	\$8.00
	Novas Cabernet Réserve, Chili - Organic	\$24.00	\$8.00
	Peter Lehmann Cabernet, Australia-Organic	\$24.00	NA
	Salmon Creek Cabernet Sauvignon, Sonoma	\$15.00	\$5.00
	Gabrielle Collection, "Steak" Cabernet, California	\$28.00	\$10.00
	Paraduxx 2007 Vintage Cabernet, Napa Valley	\$80.00	NA
<b>Malbec</b>	Crios Malbec, Argentina	\$22.00	\$8.00
<b>Chianti</b>	Ruffino Chianti, Italy	\$25.00	\$8.00
	Tommasi Rompicollo Super Tuscan, Italy	\$32.00	NA
<b>Pinot Noir</b>	La Crema Pinot Noir, Santa Rosa	\$32.00	\$8.00
	Harlow Ridge Pinot Noir, California	\$15.00	\$5.00
<b>Shiraz</b>	Peter Lehmann Shiraz, Australia-Organic	\$30.00	\$8.00
	Ravenswood Shiraz - "Vintner's Blend", California	\$18.00	\$6.00
<b>Zinfandel</b>	Beringer White Zinfandel, Napa Valley	\$15.00	\$5.00
	Murphy-Goode Red Zinfandel, California	\$30.00	\$8.00
<b>Chardonnay</b>	Clos Du Bois Chardonnay, Napa Valley	\$24.00	\$8.00
	Kendall Jackson Chardonnay, Napa Valley	\$26.00	\$8.00
	Salmon Creek Chardonnay, Sonoma	\$15.00	\$5.00
<b>Pinot Grigio</b>	Salmon Creek Pinot Grigio, Sonoma	\$15.00	\$5.00
	Swanson Pinot Grigio, Napa Valley	\$30.00	NA
	Zenato Pinot Grigio, Italy	\$22.00	\$8.00
<b>Sauvignon Blanc</b>	Brancott Sauvignon Blanc, New Zealand	\$22.00	\$8.00
	Rodney Strong Savigion Blanc	\$25.00	\$8.00
	Duckhorn "Decoy" Savigion Blanc	\$30.00	\$8.00
<b>Reisling</b>	Gainey Riesling, California	\$25.00	\$8.00
<b>Champagne</b>	Moet Whitestar	\$65.00	NA
	Moet Whitestar (SPLIT)	\$18.00	NA
	Totts Champagne	\$25.00	NA
<b>Dessert</b>	Chateau Roumieu-Lacoste Dessert Wine, France (375mL)	\$25.00	NA
	Chocovine Dutch Chocolate Red Wine	\$20.00	\$6.00

**ASK YOUR SERVER FOR ANY WINE SPECIALS OR WINE TASTINGS**

***DON'T FORGET WE ARE IN A DRY COUNTY.***

**See our wine and specialty beer display under the wood-fired pizza counter.**

If we don't have your favorite wine, we can order any wine by special order. Ask your server or management for all the details. Deposits will be required upon ordering. Case pricing is available upon request. If we are out of a wine selection above, please forgive us and we will recommend a selection that we know you will be pleased with.

## CARRYOUT ONLY

### DOMESTIC:

	4 PACK	6 PACK	12 PACK	CASE
AmberBock	NA	7.00	13.00	25.00
Bud	NA	6.00	11.00	21.00
Bud Light	NA	6.00	11.00	21.00
Bud Ice	NA	6.00	11.00	21.00
Coors	NA	6.00	11.00	21.00
Coors Light	NA	6.00	11.00	21.00
Icehouse	NA	6.00	11.00	21.00
Michelob Ultra	NA	7.00	13.00	25.00
Michelob Light	NA	7.00	13.00	25.00
Miller Lite	NA	6.00	11.00	21.00
Miller G Draft	NA	6.00	11.00	21.00
O'doul's (non-alcoholic)	NA	6.00	11.00	21.00
Redbridge Lager (gluten-free)	NA	9.00	17.00	33.00
Rolling Rock	NA	6.00	11.00	21.00
Sam Adams Lager	NA	9.00	17.00	33.00
Yuengling Lager	NA	6.00	11.00	21.00

### IMPORTS:

Amstel Light	NA	9.00	17.00	33.00
Bass Ale	NA	9.00	17.00	33.00
Becks regular	NA	7.00	13.00	25.00
Becks (non-alcoholic)	NA	7.00	13.00	25.00
Corona Extra	NA	9.00	17.00	33.00
Guinness Draft	NA	9.00	17.00	33.00
Harp Lager	NA	9.00	17.00	33.00
Heineken	NA	9.00	17.00	33.00
Hoegarden White	NA	10.00	19.00	37.00
New Castle	NA	9.00	17.00	33.00
Pilsner Urquell	NA	10.00	19.00	37.00
Shiner Bock	NA	8.00	15.00	28.00
Smithwicks	NA	9.00	17.00	33.00
Spaten Traditional	NA	9.00	17.00	33.00
Stella Artois	NA	10.00	19.00	37.00

### MICROS: (Some microbrews are special order. Allow 2-5 days for large orders)

Abita Purple Haze	NA	9.00	17.00	33.00
Bells Two Heart Ale	NA	10.00	19.00	37.00
Bells Expedition Stout	NA	14.00	27.00	53.00
Blue Moon	NA	9.00	17.00	33.00
Fat Tire Amber Ale	NA	10.00	19.00	37.00
Flying Dog Double Pale Ale	14.00	NA	35.00	53.00
Founders Dirty Bastard Scotch Ale	NA	13.00	25.00	49.00
Highland Oatmeal Porter	NA	10.00	19.00	37.00
Magic Hat Circus Boy	NA	9.00	17.00	33.00
Mother Earth Endless River Kolsch	NA	10.00	19.00	37.00
Rogue Dead Guy Ale	NA	10.00	19.00	37.00
Ska Buster Nut Brown	NA	9.00	17.00	33.00
Sierra Nevada Pale Ale	NA	9.00	17.00	33.00
Victory Golden Monkey	NA	12.00	23.00	43.00

\*Belgian specialty beers (750ml) also can be purchased by the bottle as posted. We take special orders on bottles, cans and kegs. Cans will be available during the Sapphire National golf season. Deposits may apply.