

STARTERS

- POTATO CHIP NACHOS [g] [v]** 10.95
house made potato chips, pico de gallo, charred tomato salsa, queso dip, jalapeños, black beans, cheddar & jack cheese
- CAROLINA TRIO [v]** 9.95
house made pimento cheese, butter bean hummus, pickled vegetables, pita bread, crostinis
- WINGS- [10]** 11.50
blue cheese, celery, carrots and your choice of sauce: cackalacky sauce, hot, or XXX HOT
- STREET TACOS** 9.95
flour tortilla, guacamole, pico de gallo, pickled red onions, chipotle salsa, cotija cheese, your choice of chicken, pork or fish
- BBQ PORK SLIDERS** 7.95
house chopped pork, coleslaw, carolina brewery bbq sauce, slider bun
- AVOCADO TOAST [v]** 6.95
9 grain bread, avocado, arugula, cherry tomatoes, lemon oil
- BEEF SLIDERS** 7.95
ground beef, house pickles, creamy mustard sauce, slider roll
- FRIED GREEN TOMATO [v]** 8.95
green tomato, pimento cheese, green tomato relish, cotija cheese

SIDES

Pub Fries, Hush Puppies, Garden Slaw, House Chips, Black Beans and Rice, Fresh Fruit, Sweet Potato Waffle Fries, Roasted Vegetables

SOUPS

- CRAB BISQUE** 6.50
crab, sherry, basil oil, crostini
- BRUNSWICK STEW [g]** 3.95
chicken, pork, lima beans, tomatoes, potatoes, corn

SALADS

- STRAWBERRY & BLUEBERRY POWER SALAD [g] [v]** 9.95
butter & red leaf lettuce, arugula, smoked almonds, strawberries, blueberries, honey herb vinaigrette, cotija cheese
- HOUSE SALAD** 7.95
butter & red leaf lettuce, arugula, bacon, tomatoes, eggs, sunflower seeds, house croutons, cheddar & jack cheese. add a smaller portion to any entrée 3.95
- SHRIMP SALAD [g]** 8.95
shrimp, mayo, celery, avocado, cucumber, red onion, lemon, red leaf lettuce
- TUNA SALAD [g]** 8.95
tuna, mayo, celery, avocado, cucumber, red onion, lemon, red leaf lettuce
- ROASTED VEGETABLE & BUTTER BEAN HUMMUS SALAD [v]** 9.95
butter & red leaf lettuce, arugula, butter bean dip, crostini, smoked almonds, basil oil, kale roasted vegetables

- WRAP IT UP** 7.95
get any of our great salads as a wrap.
ADD CHICKEN or SHRIMP to any salad or wrap \$2.95

DINNER AT THE BREWERY

ENTRÉES

- CALABASH SHRIMP ENTRÉE** 16.50
lightly breaded fried shrimp, hand cut fries, coleslaw, shrimp sauce, hush puppies
- CALABASH PLATTER** 18.95
lightly battered fried shrimp & white fish, hand cut fries, coleslaw, shrimp sauce, tartar sauce, hush puppies
- SEARED CATCH of the DAY** 17.95
seared catch of the day, butter, house spices, roasted vegetables & farro
- CHEERWINE CHICKEN** 13.95
grilled chicken breast, mozzarella, tomatoes, roasted vegetables & farro, Cheerwine pomegranate reduction
- BLACKENED FISH TACOS** 13.50
blackened fish, blue corn tortilla, flour tortilla, pepper jack cheese, pico de gallo, lettuce, cotija cheese, black beans, spanish rice
- 1/2 RACK ST. LOUIS RIBS** 16.95
St. Louis-style ribs, house dry rub, hand cut fries, coleslaw, hush puppies

CAROLINA BOWLS

- CHICKEN BURRITO BOWL [g]** 12.95
blackened chicken, beans, rice, lettuce, chipotle salsa, pico de gallo, sour cream, cotija cheese, pepper jack cheese
- ROASTED VEGETABLES & Farro BOWL [v]** 12.95
roasted beets, carrots, turnips, celery, farro, herb vinaigrette, kale chips
- BBQ BOWL** 12.95
house pulled pork, hush puppies, coleslaw, beans, hand cut fries

MASON JAR DESSERTS

- BANANA PUDDING** 2.50
banana pudding, whipped cream, vanilla wafers, bananas
- KEY LIME CHEESE CAKE** 2.50
key lime, graham crackers, cinnamon, whipped cream

SANDWICHES & BURGERS

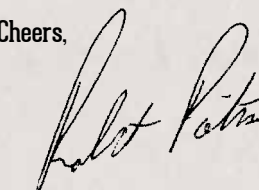
served with a choice of 1 side item.
add sweet potato fries 1.00

- CAROLINA CUBAN SANDWICH** 10.95
pulled pork, house pickles, mustard, pimento cheese, bacon, ham, pittsboro bread shop hoagie roll
- GRILLED CHICKEN SAND** 10.50
provolone, pittsboro bread shop bun, lettuce, tomato, onions, avocado, house pickle, ranch
- BBQ PORK SANDWICH** 8.95
house pulled pork, coleslaw, carolina brewery bbq sauce, Pittsboro Bread Shop bun
- LOCAL BURGER** 12.95
Lilly Den Farms beef, Boxcar Creamery cheese, Pittsboro Bread Shop bun, peppercorn mayo, lettuce, tomato, onions, house pickles
- CHEESE BURGER** 10.50
cheddar cheese, lettuce, tomato, onions, house pickles, peppercorn mayo
- CAROLINA ON MY MIND BURGER** 11.95
pimento cheese, cackalacky sauce, bacon, lettuce, tomato, onions, house pickles, peppercorn mayo
- HOUSE MADE VEGGIE BURGER** 9.95
black beans, farro, lettuce, tomato, onion, house pickles, chipotle mayo
- SHRIMP BURGER** 12.95
seared herb shrimp patty, lettuce, tomato, onions, house pickles, tartar sauce

OUR STORY

Since 1995, we have been proudly serving the locals, students and visitors to Chapel Hill. A lot has changed in both our town and the craft beer industry since we opened our doors as the culmination of a business school plan I wrote my senior year at UNC. Today, we celebrate our North Carolina roots with a made-from-scratch menu focused on Carolina Foods and a newly renovated building. I hope you enjoy a true Carolina experience here at Carolina Brewery and will look for our award winning beers on your travels throughout the Carolinas.

Cheers,



Robert Poitras
Owner/Founder

Simply
Carolina

CAROLINA
SINCE 1995
BREWERY

SINCE 1995. Carolina Brewery has been brewing the best and freshest beer in this great state. We have been awarded over 100 medals for our brewing excellence and are committed to excellence from grain to glass.

WE ARE COMMITTED to freshness and local ingredients, all of our soups, sauces, dressings, hand cut fries and potato chips are made from scratch daily. We proudly use local ingredients from: The Pittsboro Bread Shop, Lilly Den Farms, Cackalacky Inc., North Carolina Seafood when available and other local items throughout each season.

DAILY BREWS



This is a lighter, Kölsch-style ale made famous in the city of Cologne. Sky Blue is spritzzy and thirst quenching.

Bronze - Great American Beer Festival
Silver - World Beer Championship
ABV: 4.8% / IBU: 20
HOPS: Hallertauer



A medium bodied beer with a deep golden color. This easy drinking ale has a blend of American hops that add citrus notes for a clean, crisp finish.

Silver - Carolinas Championship of Beer
ABV: 5.2% / IBU: 45
HOPS: Ahtanum, Galena, Cascade



We brew this brilliant red ale to be smooth and satisfying. It is nicely balanced with mellow English Golding hops layered over rich caramel and pale malts.

Gold - World Beer Championship
ABV: 5.2% / IBU: 33
HOPS: Kent Golding



These hop forward beers were originally brewed to survive the journey from England to India. Our IPA has unique floral aromas from the generous addition of Cascade hops to the fermenter.

Gold - Great American Beer Festival
ABV: 5.9% / IBU: 66
HOPS: Chinook, Cascade



This hearty dark ale with pleasing hints of molasses and chocolate is robust and full bodied. Fresh rolled oats compliment the brew by creating a nice silky texture and a creamy, rocky head.

Bronze - Great American Beer Festival
ABV: 5.9 / IBU: 37
HOPS: Kent Golding, Fuggle

CUSTOMER ADVISORY: there is an increased health risk associated with eating undercooked or raw meats, poultry, seafood, shellfish or eggs.

[g] denotes gluten-free. [v] denotes vegetarian

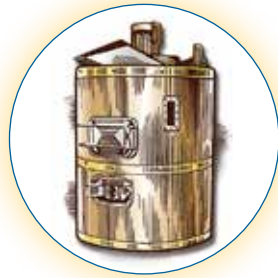
carolinabrewery.com

THE BREWING PROCESS

FROM HARVEST TO HAPPINESS!



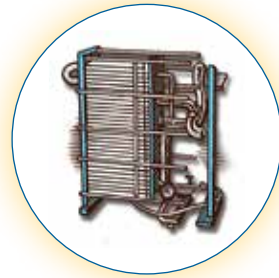
1. Grist Mill



2. Mash Tun



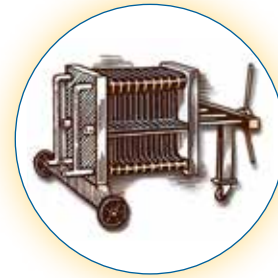
3. Kettle



4. Heat Exchanger



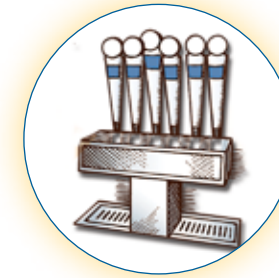
5. Fermenter



6. Filter



7. Serving Tank



8. Taps



9. Your Glass

CAROLINA BREWERY

SINCE 1995

ENJOY FRESH CAROLINA BREWERY BEER TO GO!

1/2 & 1/6 BARREL KEGS Price Varies

32 OUNCE CROWLER \$6.99
Crowler 3-pack \$19.99

1/2 GALLON GROWLER
\$12.99 [S4 deposit included]
\$8.99 refill

SIX-PACKS
\$8.49 [Sky Blue Golden Ale, Pamlico Pale Ale, Coperline & Flagship IPA]

WINES

WHITES

	gl	btl
Blanc de Blancs , Sparkling, California.....	6.25	24
Lunetta Prosecco , Sparkling, Italy.....	8.5	33
Ecco Domani , Pinot Grigio, Italy.....	6.75	26
Kung Fu Girl , Riesling, Washington.....	9.25	36
Beringer , White Zinfandel, California.....	6.25	24
Kono , Sauvignon Blanc, Marlborough Region, New Zealand.....	7.25	28
Domino , Chardonnay, California.....	5.75	22
Robert Mondavi , Chardonnay, California.....	7.25	28
Hess Select , Chardonnay, California.....	8.75	34

REDS

McManis , Pinot Noir, Australia.....	7.75	30
Beringer Stone Cellars , Merlot, California.....	6.75	26
Domino , Cabernet Sauvignon, California.....	5.75	22
Robert Mondavi , Cabernet Sauvignon, California.....	7.75	30
Mountain Door , Malbec, Argentina.....	7.25	28
Aquinas , Cabernet Sauvignon, Napa Valley, California.....	8	31

COCKTAILS

SPECIALTY COCKTAILS

Psycho T · firefly vodka and lemonade. 6.75

Moscow Mule · reyka vodka, fresh lime juice, ginger beer. 7.75

Carolina Iced Tea · absolut vodka, tanqueray gin, captain morgan rum, peach schnapps & sour topped with coke. 7.75

Lemon Drop Martini · absolut citron, cointreau & fresh lemonade. 8.25

Mr. P's Bloody Mary · absolut vodka and bloody mary mix. 7.75

Carolina Hurricane · barcardi rum, pineapple and orange juice, topped with myer's dark rum. 7.75

Classic Martini · classic martini with bombay sapphire gin or grey goose vodka. 8.25

Moonshine Lemonade · troy & son's moonshine and lemonade on ice. 7.75

MOJITOS & MARGARITAS

Mojito · bacardi limón, fresh mint, lime & sugar. 7.75

Pomegranate Mojito · bacardi limon, POM Wonderful pomegranate juice, fresh mint & lime. 8

Perfect Patrón Margarita · patrón silver, cointreau, sour mix, lime. 9

Strawberry Margarita · 1800 tequila, chambord, homemade strawberry purée. 8.25

SANGRIA · red wine, blackberry liquor, puréed fruit. 6.75