

# DRAFTS

FULL POUR \$7 | HALF POUR \$4.5 | FLIGHT (4 5OZ POURS) \$11

ROASTING CIDERS AND MEADS - ASK BEERTENDER FOR OPTIONS

**Crucial: Ales For ALS** (Double IPA, 8.7%) *Bold. Hoppy. Resinous.* Originating from the West Coast IPA tradition, this double-strength ale supports ALS research with intense hop aroma, tropical fruit flavors, and a smooth bitter bite.

**Cursed** (Irish Dry Stout, 4.3%) *Roasty. Dry. Creamy.* A classic pub staple from Dublin, Irish dry stouts deliver roasted barley bitterness with a silky mouthfeel.

**Jerry Beer** (Kölsch, 5.7%) *Crisp. Bready. Delicate.* A traditional style from Cologne, Germany, Kölsch offers a lager-like clarity with gentle maltiness and a refreshing, dry finish.

**Blaskapelle** (Marzen-Style Lager, 5.4%) *Malty. Smooth. Balanced.* Inspired by traditional Bavarian festbiers, this Märzen-style lager features rich malt character, balanced sweetness, and a clean, lagered finish perfect for fall.

**Mimosa Sour** (Fruited Sour Ale, 5.6%) *Zesty. Citrus. Bright.* A modern twist on Berliner Weisse, this American sour brings tangy acidity and champagne-like effervescence with a burst of citrus.

**Nacho Blonde** (Belgian Blonde Ale, 6.5%) *Fruity. Spicy. Effervescent.* Developed in Belgium post-WWII, this golden ale is known for its bright fruit esters, peppery spice, and crisp, lively carbonation.

**Nacho Brown** (English Brown Ale, 5%) *Malty. Nutty. Toffee.* Originating in early 20th-century England, this smooth ale showcases toasted malt flavors with hints of toffee and nutty richness.

**Nacho Red** (Irish Red Ale, 5.4%) *Caramel. Smooth. Earthy.* Hailing from Ireland, this balanced ale blends subtle caramel sweetness with light roasted undertones and a clean finish.

**Playa** (Mexican Lager, 4.5%) *Light. Crisp. Refreshing.* A smooth Mexican-style lager with subtle malt sweetness, delicate floral hops, and a clean, easy-drinking finish.

**Fruit Isn't Real** (Tropical Hazy Sour, 6.6%) A bright and juicy tropical sour bursting with flavors of ripe guava and lush papaya. This hazy brew balances tart refreshment with a smooth, fruity sweetness, delivering a vibrant island escape in every sip.

**Nacho Seltzer: Strawberry Guava** (Hard Seltzer, 4.8%) *Tropical. Bubbly. Clean.* Hard seltzer, an American innovation of the 2010s, delivers sparkling tropical refreshment with layers of strawberry and guava.

**Thanks, Chris** (West Coast IPA, 6.8%) *Citrus. Passion Fruit. Celebratory.* A West Coast IPA is a bold, hop-forward ale that originated in California, known for its crisp bitterness, piney and citrusy hop flavors, and a dry, clean finish.

# WINE

HOUSE WINES | \$6 | ASK FOR CURRENT SELECTION

**Barone Fini Pinot Grigio Valdadige** | Barone Fini | \$8 | *Light. Crisp. Floral.* A delicate Italian Pinot Grigio with bright citrus, floral aromas, and a clean, refreshing finish.

**Uncaged Sauvignon Blanc** | Z. Alexander Brown | \$8 | *Zesty. Tropical. Crisp.* A vibrant California Sauvignon Blanc with tropical fruit, citrus, and a clean finish.

**Cabernet Sauvignon Paso Robles** | Broadside | \$8 | *Bold. Dark. Velvety.* A rich California Cabernet with blackberry, plum, and hints of oak for a smooth, velvety texture.

**Rosé Columbia Valley** | Chateau Ste. Michelle | \$8 | *Fresh. Juicy. Bright.* A lively Washington rosé bursting with strawberry, watermelon, and zippy acidity.

**Pinot Noir** | Erath | \$8 | *Elegant. Silky. Red-fruited.* An Oregon Pinot Noir showcasing bright cherry, raspberry, and a graceful, silky mouthfeel.

**Cordon Negro Brut** | Freixenet | 11.5% | \$8 (split) *Dry. Sparkling. Bright.* A crisp Spanish cava with fine bubbles, citrusy freshness, and a hint of green apple.

## N/A

**Soda** | assorted | Pepsi Co. | \$3

**Athletic N/A Beer** | assorted | Athletic Brewing Co. | \$6.5

## SNACKS

**Chips** | assorted | Frito-Lay, Inc | \$1

**Small Plates** | assorted | Hillshire Farms | \$6

**Peanuts** | Cajun or Salted | Hampton Farms | \$4

**Nachos** | Ball Park Style Chips and Nacho Cheese | \$7 (extra cheese \$3)

**Chips & Salsa** | Tortilla Chips and Salsa | \$6 (extra salsa \$2)

## HAPPENINGS

**\$5 Pours** | Mondays | \$5 full pours of all drafts

**Tap Room Trivia** | Tuesdays 7p | general knowledge and themed trivia, free to play, cash prizes

**Music Bingo** | Wednesdays 7p | genre and decadal music bingo, free to play, cash prizes

**Wine Down Wed** | Wednesdays | \$2 off all wine pours

**10% off 4pks** | Thursdays | 10% off Nacho 4-packs

**Fly into the Weekend** | Fridays | \$8 flights

**Orange You Glad It's the Weekend** | Saturdays & Sundays | \$6 Segura Cava mimosas

Full music calendar and other events listed at [nachobrewery.com/events](https://nachobrewery.com/events)!

## WELCOME TO NACHO BREWERY!

We opened our taproom doors 14 February, 2024 with the goal of bringing traditional and modern craft beers to Morehead City. Our 4 barrel (124 gallon) brewery was designed to produce a variety of ales and lagers with energy, water, and space efficiency in mind. The average brew day takes 6 - 8 hours and, then, the yeast takes 2 to 4 weeks to make the beer! Cheers to the yeast! Our spent grain, between 200 - 400 lbs per batch, goes to local cattle!

We're a working brewery. You might spot our brew crew in the brewhouse brewing, kegging, checking fermentation, or cleaning—probably cleaning! We're handling hot liquids and chemicals and it's often hard to hear. If you have questions, please ask one of our friendly beertenders or catch us on a break at the taproom bar!

Visit [www.nachobrewery.com](https://www.nachobrewery.com) for socials, menu updates, and events!

## MERCH

**Tees** | assorted | \$25 (2X+ \$30)

**Hats** | assorted | \$30

**Hoodies** | assorted | \$40 (2X+ \$47)

**Coffee Mug** | ceramic | \$12

**Koozies** | assorted | \$4

**Stickers** | assorted | \$3

**Dog Treats** | Brew Bites | \$6

web



Rate us!

