

DRAFTS

FULL POUR \$7 | HALF POUR \$4.5 | FLIGHT (4 5OZ POURS) \$11
GROWLER FILLS, CANS, AND SELECT 4 PACKS AVAILABLE

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, nitrogenated 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.

Loving Cup (Czech Pale Lager, 4.2%) *Light. Floral. Balanced.* Born from the Pilsner tradition of the Czech Republic, this pale lager, locally named Světlé Výčepní Pivo, delivers crisp malt flavors and a soft, floral hop finish.

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.

Righteous (Rye IPA, 6.6%) *Zesty. Citrusy. Resinous.* This bold Rye IPA layers the signature zesty character of rye malt with bright grapefruit, pine, and floral notes from Talus and Columbus hops, delivering a dry, complex finish rooted in American craft innovation.

Hard Dixon Cider (Cider, 5.5%, Tight Lines Brewing Co., Morehead City, NC) *Fruity. Sweet-tart. Refreshing.* US grown apple cider with Ginger, Lemon, and Blueberry makes for a crisp tart fruit experience.

Takes Two To Mango (Hard Seltzer, 4.7%) *Tropical. Bubbly. Clean.* Hard seltzer, an American innovation of the 2010s, delivers sparkling refreshment with a juicy mango twist and ultra-light body.

Thanks, Chris (West Coast IPA, 7.5%) *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 | CHARDONNAY, PINOT GRIGIO, MOSCATO,
RED BLEND, CAB SAUV

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

Cool Out Citrus | Delta-9 Infused Seltzer | \$8 (one per customer)

Athletic N/A Beer | assorted | Athletic Brewing Co., Milford, CT | \$6.5

SNACKS

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

Small Plates | assorted | Hillshire Farms | \$6

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

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

Fly into the Weekend | Fridays | \$8 flights

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

Taproom Events

Puzzle Competition | Th July 10 6:30p

Misplaced Mutts Adoption Event | Sa July 12 3p

Live Music | dates subject to change, up-to-date list on Facebook [#supportlocalmusicians](#)

Kaden Jones | IG [kadenjonesofficial](#) | F 11 July 7p

The Shoal Brothers | IG [theshoalbrothers](#) | Sa 28 June 6p, Th 3 July 6p, F 25 July 6p

Pat Smith | IG [patricksmithmusic](#) | Th 24 July 530p, Th 14 Aug 530p, Th 28 Aug 530p

Full music calendar and other events listed at 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 for socials and UnTapppd!

MERCH

Tees | assorted | \$25

Hats | assorted | \$30

Hoodies | assorted | \$40

Coffe Mug | ceramic | \$12

Koozies | assorted | \$4

Stickers | assorted | \$3

web



untappd



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