

# DRAFTS

FULL POUR \$7 | HALF POUR \$4.5 | FLIGHT (4 5OZ POURS) \$13

ROASTING CIDERS AND MEADS - ASK BEERTENDER FOR OPTIONS

**Key to the City** (Czech Dark Lager, 5.4%) *Smooth. Roasty. Balanced.* Rooted in Bohemian brewing tradition, this Czech dark lager offers a harmonious blend of toasty malt, cocoa-like richness, and a clean, easy-drinking finish.

**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 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.

**Sweater Weather** (American Stout, 8.0%) *Roasty. Bold. Chocolatey.* This full-bodied American stout blends rich roasted malts with notes of dark chocolate and coffee, delivering a warming finish perfect for cool nights.

**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.

**Rebirth** (Hazy IPA, 6.6%) *Juicy. Hazy. Tropical.* Brewed in support of Ales for ALS, this New England-style IPA bursts with tropical fruit and citrus hop character, delivering a soft mouthfeel and smooth, low-bitterness 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

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

**Pub Feud** | Thursdays 7p | our twist on America's favorite survey game

**Live Music** | Fridays | 6-9p, some exceptions\*

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

## NACHO SOCIETY

Are you curious and thirsty? Join our version of a "Mug Club" and get access to private events, pre-releases, and much more like personal mug, a NS tee, and merch discounts.

Curious? Go to [nachobrewery.com/nacho-society](https://nachobrewery.com/nacho-society)

## 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!

