

# Beer Pairing LEGEND

 LIGHT & CRISP    STRONG & BOLD    HOPPY    SWEET & VIBRANT

# Sugar Creek BREWING COMPANY



## SOUP & SALAD

### BELL & ABBEY / \$10.50 *Pairs* |

A mixture of spring mix, sliced boars head turkey, bacon, tomatoes, cucumber, parmesan cheese and croutons.

### SAISONNIER'S COBB / \$10.50 *Pairs* |

Romaine and spring mix, sliced boars head chicken, bacon, blue cheese, tomatoes, chopped egg and croutons.

*Dressings* Ranch / Blue Cheese / Honey Mustard / Italian / Balsamic Vinaigrette / Caesar

### CAESAR SALAD / \$10.50

Romaine, sliced boars head chicken, fresh parmesan, croutons.

### GOAT CHEESE SALAD / \$10.50 *Pairs* |

Spring mix, cucumbers, carrots, goat cheese crumbles, sun dried cranberries, croutons.

### SOUP OF THE DAY OR TOMATO BISQUE *Pairs* |

**\$6.50 BOWL / \$3.50 CUP** Ask your server for details.

## SMALL PLATES



SHARED WITH A GROUP OR ENJOYED ON YOUR OWN, THESE SMALL PLATES PAIR WONDERFULLY WITH BELGIAN-INSPIRED BEER.

### CHARCUTERIE BOARD / \$16.00 *Pairs* |

Featuring three meats (prosciutto, salami, and chorizo) and three cheeses (goat cheese, gruyere, and brie), accompanied by brown mustard, dried cranberries, dried apricots, candied pecans, and slices of Cuban bread.

### NACHOS / \$11.00 *Pairs* |

Tortilla chips, black beans, cheddar cheese, lettuce, diced tomatoes, diced onions, jalapenos, sour cream, and salsa. **ADD DONER KEBAB MEAT FOR \$2**

### DIP TRIO / \$10.00 *Pairs* |

Choose 3 from original hummus, red pepper hummus, tzatziki, black bean hummus or pimento cheese served with celery, carrots, cucumbers, and pita bread.

### SPICY TRAIL MIX / \$3.00 *Pairs* |

A snack made from pico de gallo seasoned rounds, cajun corn sticks, cheese zips, chili cheese seasoned spiral twists, rice crackers, and Blue Diamond almonds.

### SEASONAL CHEESE BOARD / \$12.00 *Pairs* |

A seasonal selection of three cheeses from local cheese makers in the Carolinas. Check with your server for selections of cheeses.

### ARTISAN PRETZEL / \$10.00 *Pairs* |

Our gourmet soft pretzel delivers a light, airy brioche on the inside and a traditional Bavarian-style pretzel crust on the outside. Served with beer cheese, honey mustard or deli mustard.

### CINNAMON SUGAR PRETZEL / \$10.00

Our artisan pretzel covered in a delicious cinnamon sugar coating.

## DONER KEBABS



SEASONED MEAT STACKED IN THE SHAPE OF AN INVERTED CONE. TURNED SLOWLY ON THE ROTISSERIE AND SLICED INTO THIN SHAVINGS AS IT COOKS.



### TURKISH DONER / \$13.00

The origin of the doner dates back to the 17th century Ottoman Empire. This doner is packed with meat, fresh lettuce, tomatoes, onions, pickled vegetable, cucumbers and topped with our red chili sauce. Don't like a little spice? Swap the sauce with any of our sauces.



### GERMAN DONER / \$12.00

This doner kebab was first served in Berlin containing meat, pickled vegetables, shredded lettuce and topped with chipotle aioli and halal white sauces. This is the variation served in pita bread that influenced the style of doner kebab in Germany and much of Europe.



### BELGIAN DONER / \$13.00

Influenced by the German doner, this doner is layered with lettuce tomato onion and pickled vegetables and finished with our chipotle aioli sauce. Make it authentic Belgian by topping it with kettle chips for a crunch!



### GREEK DONER / \$12.00

Known as gyro and introduced by the Turkish in the 19th century. This doner is topped with crispy lettuce, tomatoes, onions, feta cheese and topped with tzatziki.



### VEGGIE DONER / \$12.00

Hummus, cucumber, tomatoes, feta cheese, shredded romaine and pickled vegetables wrapped up in a warm pita and topped with our chipotle aioli.









### BUILD YOUR OWN / \$14.00

Don't see what you want? We'll start with a warm pita and sliced doner meat and you can customize it on your own. Choose from any of our vegetables and any 2 sauces.

## Sauces

ADDITIONAL SAUCES ARE .75 EACH

- |  |   |
|--|---|
|  Garlic Aioli   |  Honey Mustard |
|  Tzatziki       |  Halal White   |
|  Chipotle Aioli |  Beer Cheese   |

## Vegetables

- |                                    |           |
|------------------------------------|-----------|
| Lettuce<br>(SPRING MIX OR ROMAINE) | Tomatoes  |
| Pickled Vegetables                 | Onions    |
| Shredded Carrot                    | Hummus    |
| Pickled Jalapenos                  | Cucumbers |

# PANINIS



ALL OF OUR ARTISAN PANINIS ARE GRILLED FRESH TO ORDER AND SERVED WITH A SIDE OF CHIPS.  
SMALL SALAD AVAILABLE FOR **\$1** EXTRA.

## THE BELGIAN DIP / \$12

Our Belgian rendition of the classic French dip. Succulent roast beef, melted Swiss cheese, and cajun mayo combine to make a sandwich so good, you would believe it was blessed by Trappist Monks.

## HOT HEN / \$11

Buffalo chicken, celery, blue cheese, and combine to create a wonderfully spicy combination. Served with a side of Ranch.

## WILD TURKEY / \$11

All natural turkey, Muenster cheese, sliced tomato, onions, crispy bacon and cajun mayo.

## CAPRESE PANINI / \$11

Fresh basil, pesto, tomato and mozzarella cheese.

## NACH-YO WRAP / \$11

Chicken, black beans, jack cheese, onion, tomato, jalapeno, and sour cream. Side of tortilla chips and salsa.

## SAY CHEESE / \$8.00

Muenster and a cheddar cheeses combine to bring back memories of this childhood classic.

## CROQUE MONSIEUR / \$11

Ham, gruyere cheese and honey mustard combine to create this French and Belgian traditional bar bite classic. **AVAILABLE WITH HAM OR TURKEY**

## THERMAL NUCLEAR KRAKEN / \$11

Named after our famous 20% homebrew, this mix of spicy chicken breast, melted muenster, bbq sauce, jalapenos and cole slaw is sure to heat up the senses.

## CHICKEN CAESAR WRAP / \$11

Chicken, romaine, parmesan, Caesar dressing.

## PANINI & PINT SPECIAL / \$9.99

See Beertender.

# BEER

## THE BIG O BLOOD ORANGE IPA

7.0 % ABV

25 IBU



West coast style IPA made with California grown "Moro" Blood Oranges. Juicy, fruit-forward with tropical and floral aromas.

## SUGAR CREEK PALE ALE

5.2 % ABV

40 IBU



Pronounced hop-flavors of fruit, citrus, pine and grapefruit. Expect a medium-bodied ale with a dry finish that will lend itself to easy drinking any time of year.

## SUGAR CREEK WHITE ALE

4.9 % ABV

16 IBU



A refreshing, easy-drinking beer. Unmalted wheat and oats, and lightly spiced with coriander and orange peel.

## UNLIMITED JUICE

6.5 % ABV

30 IBU



Unfiltered, hazy, juicy. Tropical aromas of orange, pineapple, and grapefruit without leaving any lingering bitterness or hop bite.

## CULTURE PILS

4.8 % ABV

30 IBU



The only lager in our lineup, this beer is exceptionally delicate, brewed using a traditional decoction mash with a single-ingredient grist of the finest Pilsner malt available.

## BELGIAN DUBBEL

7.6 % ABV

22 IBU



Complex, mysterious, easy-drinking and full of character. Plum, raisin, spice, banana, clove, chocolate, brown sugar, and cherry can all be found in a single tasting!

## HI CREEK FRUIT PUNCH SOUR

6.0 % ABV

10 IBU



The adult version of that fruit punch you remember as a kid. We packed as many fruits as we could in this kettle soured beer to give you the most Fruit Punch inspired Sour we could brew up. With it's crisp clean finish and a crushable 4.4% abv it's the perfect summertime beer!

# LEGEND



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# LIQUOR

= LOCAL

\$8 / SALAMANDER VODKA (HOUSE)

\$8 / TITO'S VODKA

\$10 / MURTO MADE VODKA

\$8 / SAUZA GOLD TEQUILA (HOUSE)

\$9 / KILL DEVIL RUM

\$9 / HENNESSY

\$11 / RUA BARREL AGED WHISKEY

\$8 / FIREBALL WHISKEY

\$9 / QUINN'S CAROLINA WHISKEY (HOUSE)

\$9 / CROWN ROYAL

\$9 / HENDRICKS GIN

\$11 / ROTATING BLANCO TEQUILA

\$11 / MAKER'S MARK

# COCKTAILS

\$12 / CREEK MARGARITA

Lime juice, simple syrup, and Casamigos tequila

\$9 / BIG O MIMOSA

Blood Orange IPA, prosecco, and orange juice

\$11 / MOSCOW MULE

House vodka, fresh lime juice, and ginger beer

\$9 / BROSE' (FROZEN BEER COCKTAIL)

\$9 / BLOODY MARY (SUNDAY SPECIAL \$5)

# WINE

\$9 / CABERNET SAUVIGNON

\$9 / CHARDONNAY

\$9 / PINOT GRIGIO

\$9 / ROSÉ

# CIDER

\$7 / RED CLAY APPLE CIDER

\$7 / RED CLAY CIDER SEASONAL



SCAN FOR BEER MENU

# Mixing Options



Cranberry Juice



Ginger Ale



Coke



Sprite



Sour Mix



Redbull or Sugar Free (add \$1.50)



Tonic



Pineapple Juice



Orange Juice