

At DRAFT our mission is to bring our guests the best from the state of North Carolina whenever possible. Our beef, seafood, poultry, pork, dairy & produce will ALWAYS be sourced in state when available. Please look at our ever evolving "LOCAL LIST" to see which of our neighbors YOU are supporting with your visit to our restaurant. We grind our burgers in house every single day using all natural grass-fed Angus beef from The Coastal Cattle Company in Ayden, NC for an over the top flavorful burger that will change your life! We are proud to support NC farmers & growers.

## APPETIZERS

- GUACAMOLE - MADE TO ORDER with tortilla chips 8
- ARTICHOKE & SPINACH DIP with tomato & spinach flatbread 8
- CRAB DIP with parmesan herb flatbread 9
- BUFFALO STYLE WINGS with gorgonzola "fondue" for dipping 9

- JAPANESE BLACK WINGS with ponzu sauce 9
- GRILLED WINGS with Asian BBQ sauce 9
- SKINS crispy fried potato skins with BBQ short ribs & Ashe County pepperjack 9
- CALAMARI with roasted peppers, capers & spicy tomato aioli 9
- CRISPY ZUCCHINI CHIPS with a Cholula, lime, scallion and cilantro sauce 7

- FRIED GREEN TOMATOES with Holly Grove Farms goat cheese, mixed greens & aged balsamic 8
- HANGOVER TOTS crispy tots baked with pimento cheese, bacon, chili, scallions & sour cream 8
- HOMEMADE POTATO CHIPS with gorgonzola, Sriracha, rosemary & gorgonzola fondue 7
- DRAFT NACHOS with BBQ pork, Habanero cheddar, pepper jack & sharp cheddar, salsa, jalapenos & guacamole 12 (SERVES 2-4)

## PIZZAS

- ITALIAN with tomato sauce, Genoa salami, prosciutto, sausage, capicola, olives, mozzarella, gorgonzola & basil 12

- BBQ CHICKEN with roasted tomato, scallions, cilantro, mozzarella & Habanero cheddar 11
- ROASTED TOMATO with Val Padano provolone, parmesan, red sauce & basil 11

- MUSHROOM with portobella, shiitake & button mushrooms, roasted red peppers, red onion, goat cheese & thyme 12
- PEPPERONI 10

## BURGERS

All served with Lettuce, Tomato, Onion & Pickle with a choice of side

- DRAFT BURGER fresh ground daily 10 add cheese 1
- KOBE BURGER topped with Lavender & Espresso Barely Buzzed cheese 14

- LAMB SIRLOIN BURGER topped with buttermilk blue cheese, grilled onions & roasted tomatoes 14
- BISON BURGER all natural, organic, lean NC bison from Asheville topped with Applewood Smoked Blue Amish 15
- TURKEY BURGER 99% lean fresh ground turkey, provolone, roasted tomato, bean sprouts, guacamole & garlicky mayo 12

- VEGGIE BURGER house-made black & white bean patty with carrots, bean sprouts, roasted tomatoes, Morel & Leek Jack, guacamole, green chilies & ranch 11

ADDITIONAL BURGER TOPPINGS - \$1EA  
Bacon · Portobella Mushrooms  
Fried Egg · Country Ham

### DRAFT CHEESES

- Ashe Co. Pepperjack - NC
- Ashe Co. Hoop Cheddar - NC
- Ashe Co. Habanero Cheddar - NC
- Kraft American Slices - Illinois
- Applewood Smoked Salemville Blue Amish - WI
- Pimento Cheese - NC
- Morel & Leek Jack - WI
- Chapel Hill Creamery Pheta - NC

### CHEF RESERVE CHEESES \$2

- Meadow Creek Mountaineer - WI
- Lavender & Espresso Barely Buzzed - UT
- Val Padano Provolone - Italy
- Chapel Hill Creamery Moon Brie - NC
- Holly Grove Goat Cheese - NC
- Buttermilk Blue (mild) - Wisconsin

## DRAFT SPECIALTY BURGERS

SUBSTITUTE GRILLED ALL NATURAL CHICKEN BREAST

- SOUTHERN LOVIN' Ground beef with fried green tomatoes, Holly Grove Farms goat cheese, bacon & aged balsamic 13
- MASTERING AUGUSTA Ground beef with home-made pimento cheese, fried green tomatoes & 3 slices of bacon 14
- REALLY MEAN MEXICAN Ground beef, guacamole, salsa, chipotle coulis, Ashe Co. habanero cheddar & fried jalapeños 13

- 'THE" BREAKFAST BURGER - CAROLINA TOP TO BOTTOM! ground beef, sausage patty, Ashe Co. Hoop cheddar, NC country ham, oven roasted tomatoes, pepper bacon, fried egg stacked high on a toasted Neomonde Everything bagel 15
- BETTER THEN TED all-natural NC bison patty with Applewood Smoked Amish blue cheese, bacon, roasted red peppers & fried avocado 15
- THE BLUE DEVIL Cajun spice, Buttermilk blue cheese, fried jalapeños & pepper bacon 13
- THE TAR HEEL Ground beef, red wine glazed onions, Chapel Hill Creamery Moon Brie 12
- THE WOLFPACK Two beef patties, NC pepper-jack, pepper bacon, BBQ sauce, topped with fried onion straws 13
- THE PIRATE Ground beef with Ashe Co. Hoop cheddar, chili, bacon, BBQ sauce & slaw 13

- HURRICANE fresh ground beef, BBQ pork shoulder, Ashe Co. Hoop cheddar, bacon & coleslaw 13
- JIMMY THE GREEK Ground lamb, Chapel Hill Pheta, roasted red peppers, kalamata olives & tzatziki sauce 14
- COBB Ground beef, Buttermilk Blue, roasted tomato, avocado, bacon, chopped egg & ranch 14
- NC BRUSCHETTA fresh ground burger with Chapel Hill Creamery Moon brie, Sunny Creek Farms heirloom tomatoes, basil & aged balsamic 14
- THE MOUNTAINEER fresh ground beef patty with Meadow Creek Mountaineer cheese, shiitake mushrooms grilled scallions & horseradish aioli 14
- THE MAGICAL MYSTICAL MUSHROOM fresh ground beef patty, enoki, portobello & shiitake mushrooms topped with Morel & Leek Jack cheese 13

## BIG SALADS

- PEAR & BLUE with Buttermilk blue cheese, spiced pecans, dried cranberries & sugar cane vinaigrette 10

- GRILLED CHICKEN with berries, pistachios, Holly Grove Farms goat cheese, tomatoes & cucumbers with pomegranate vinaigrette 11
- CHEF SALAD with ham, turkey, egg, bacon, avocado, gorgonzola crumbles, tomatoes & onions with herb & garlic ranch 11

- CALIFORNIA SALAD with Napa cabbage, mixed greens, macadamia nuts, roasted red peppers, avocado & red onion tossed in soy citrus vinaigrette with grilled chicken 11

## SANDWICHES

- SPICY TEMPURA FRIED FISH SANDWICH tempura fried catch of the day with slaw & tartar sauce 12
- CHICKEN SALAD MELT with red grapes, scallions, walnuts & provolone on multi-grain 10
- DAGWOOD CLUB with turkey, ham, sprouts, lettuce, bacon, tomato & brie spread on multi-grain bread 12

- HOT ITALIAN PANINI with prosciutto, capicola, Genoa salami, provolone & banana peppers served on ciabatta hoagie with diablo sauce 11
- 12 HOUR FRENCH DIP Super tender short rib topped with provolone & dijon mustard cream on a ciabatta hoagie served au jus 13
- CAROLINA FRIED GREEN TOMATO BLT with heirloom tomatoes, bacon, romaine lettuce, garlic mayo & Chapel Hill Creamery Moon brie 12

- BBQ PORK SANDWICH Western NC-style BBQ sandwich on toasted brioche, topped with coleslaw 10
- SAL'S TACOS with buffalo chicken, bacon, blue cheese, avocado & Napa cabbage 12
- FISH TACOS blackened whitefish with Napa cabbage, salsa, guacamole, citrus vinaigrette, served with tomato, cucumber & bean salad 13

## DOGS!

ALL NATURAL 1/2 POUND SAUSAGES MADE EXCLUSIVELY FOR RTH BY OUR FRIENDS AT TOP HOG FARMS. Served with homemade potato chips

- SPICY ITALIAN with grilled onions, roasted tomatoes & spicy red pepper coulis 8
- POLISH BRAT with braised purple cabbage & Durn Good mustard 8

- ANDOUILLE with sauteed peppers, onions & Cajun aioli 8
- CHORIZO with chimichurri & grilled peppers 8

## SIDES

- Homemade Potato Chips 3
- Fries 3

- Twice Baked Potato 4
- Caesar Salad 4
- Onion Rings 4
- Mixed Green House Salad 4

- Mini Mac & Cheese 3
- Sweet Potato Fries 4
- Tater Tots 3
- Veg of the Day 3

- Tomato, Cucumber & Bean Salad 3
- Fruit Salad 3

# BEER MENU



In 2001 The Mash House Brewery began making craft beer utilizing Old World methods that brewers have sworn by for centuries.

**BUD LIGHT BOTTLE \$4**  
**PBR CAN \$3 -16oz can**

DRAFT is pleased to partner with the Mash House to bring you their award winning brews, including the 2001 G.A.B.F. medal winner Hoppy Hour IPA

PINTS \$4 / PILSNERS \$6 / MUG \$7 / HOPPERS \$28

**MASH HOUSE BLONDE**

**MASH HOUSE IPA**

**MASH HOUSE PORTER**

**MASH HOUSE RED**

**MASH HOUSE STOUT**

**MASH HOUSE HEFEWEIZEN**

PINTS \$5 / PILSNERS \$7 / MUG \$8 / HOPPERS \$36

## IPA / PALE ALES

Carolina Pale Ale  
Highland St. Teresa Pale Ale  
Aviator Hog Wild IPA  
Foothills Hoppyum IPA

## LAGERS/ALES/AMBERS

Fullsteam Southern Lager  
Fullsteam El Toro Cream Ale  
Red Oak  
Roth Raleigh Red  
Mother Earth Dunkel Lager  
French Broad Rye Hopper  
Craggie Brewing Antebellum Ale

## PILSNERS/KOLSCH

Foothills Torch Pilsner  
Mother Earth Endless River  
Carolina Brewery Skyblue  
Big Boss Angry Angel

## WHEAT BEERS

Lonerider Shotgun Betty  
Mother Earth Weeping Willow Wit

## HIGH GRAVITY (10 OZ POUR)

Aviator Devil's Tramping Ground (9.2%)  
Foothills Seeing Double (9.5%)

## PORTERS/BROWN/STOUTS

Duck Rabbit Milk Stout  
Lonerider Sweet Josie  
Duck Rabbit Brown

**DRAFT SAMPLER**  
pick any 4 beers \$6

## CAROLINA CANS \$4

Mother Earth Sunny Haze Hefe  
Mother Earth 2nd Wind Pale Ale  
Triangle Golden  
Triangle White

## SPECIALTY DRINKS

**The Arnold-Palmer** half sweetened iced tea and half lemonade with mint simple syrup **3**

### Now pick your caddy...

Skyy Citrus **8**  
Skyy Raspberry **8**  
Jack Daniels **9**  
Bacardi Peach **9**  
Jeremiah Weed Sweet Tea **9**

## DRAFT WINES

### REDS

Listed Light to Full-Flavored

LA TERRE CABERNET SAUVIGNON **6/24**  
ESTANCIA PINOT NOIR **8/32**  
DISENO MALBEC **7/28**  
BLACKSTONE MERLOT **7/28**  
HOGUE CABERNET SAUVIGNON **7/28**  
GENESIS SYRAH **8/32**

### WHITES

Listed Light to Full-Flavored

COOK'S BRUT **20**  
LA TERRE WHITE ZINFANDEL **6/24**  
BLUFELD RIESLING **7/26**  
LA TERRE CHARDONNAY **6/24**  
ESTANCIA PINOT GRIGIO **7/26**  
NOBILO SAUVIGNON-BLANC **8/30**  
CLOS DU BOIS CHARDONNAY **8/30**

## HAND CRAFTED SODAS 3

all made at our brewery at the Mash House in Fayetteville.

**Black Cherry Cola** **8**  
great with Jack Daniels **8**  
**Orange Cream Soda** **8**  
try it with Stoli Vanil **8**  
**Root Beer** **8**  
with Pinacole Whipped  
**Lemon Lime Soda** **8**  
with Stoli Pomegranate **8**  
**Cream Vodka** **8**

TRY OUR SODAS WITH A SCOOP OF MAPLE VIEW FARMS HAND-CRAFTED ICE-CREAM. **5**

## DESSERTS

**CHOCOLATE RASPBERRY ICE BOX CAKE** chocolate cake with raspberry jam, whipped cream & chocolate ganache **6**  
**PIE** Ask your server for today's fresh selection **6**  
**BIG BAD BUTTERSCOTCH BROWNIE** with coffee ice-cream **6**



Draft is Locally Owned & Operated by Rocky Top Hospitality

[www.draftraleigh.com](http://www.draftraleigh.com)

[www.rockytophospitality.com](http://www.rockytophospitality.com)

WE PROUDLY USE LOCAL INGREDIENTS FROM LOCAL FARMERS IN NORTH CAROLINA