

VISIT US

828-393-5618

46 N MILLS RIVER RD
MILLS RIVER, NC 28759

APPALACHIAN MOUNTAIN TAPROOM

FOOD & BEVERAGES MENU

WE'RE OPEN

SUN-THUR
11AM - 9PM
FRIDAY + SATURDAY
11AM - 10PM

SMALL BITES

CHICKEN WINGS

6 FOR \$10 / 12 FOR \$18

Served with house made ranch or bleu cheese and raw veggies. Choose your in-house made sauce:

Honey BBQ Dry Rub Buffalo
Sweet & Spicy Korean Lemon Pepper Carolina Reaper
Orange Chicken

SOUP OF THE DAY

CUP \$4/ BOWL \$8

Ask your bartenders for today's selection
Add Grilled Cheese +\$4

FRENCH ONION DIP

\$7

Made from scratch, topped with bacon & scallion,
served with kettle chips

FRIED BRUSSEL SPROUTS

\$10

Fried Brussel sprouts tossed in pomegranate
vinaigrette, topped with candied pumpkin seeds &
goat cheese

CHILI CHEESE FRIES

\$10

Waffle fries topped with house-made chili, jalapeno
beer cheese, and scallions.

HOUSE CORNBREAD

\$9

Housemade served with sorghum butter, bacon
scallion butter & smoked corn honey

PRETZEL

\$9

Traditional Bavarian-style pretzel served with jalapeno
beer cheese

HANDHELDS

Served with chips | Any side can be subbed for an additional \$2
Sub Impossible patty + \$2 | add bacon +\$2 | Sub GF bun +\$1

APPALACHIAN SMASH

\$15

Quarterpound burger topped with cheddar cheese,
mayo, lettuce, tomato, onion, and pickles
Make it a double +\$4

CHICKPEA VEGGIE BURGER

\$13

House made chickpea patty topped with cheddar,
dijonaise, arugula, tomato, and pickled red onion

ASHEVILLE HAWT

\$14

Fried chicken tenders tossed in an Asheville hawt
honey with pickles on a buttered bun
Sub Beyond Tenders+ \$2

JUS' PEACHY

\$14

Sliced turkey, whipped goat cheese, bacon, housemade
peach jam, arugula, served on sourdough

PULLED PORK

\$14

Smoked in-house and served with coleslaw, dill pickles,
honey BBQ sauce on a buttered bun

MUSHROOM MELT

\$13

Oyster mushrooms, caramelized onions, provolone
cheese, and horseradish cream sauce on a toasted
Kaiser roll

CAROLINA DOG

\$13

All-beef hot dog with mustard, house-made chili, and
coleslaw
Make it a Birddog, sub fried chicken tenders

COLLARD GREEN GRILLED CHEESE

\$13

Homemade collard greens (contains meat) with
cheddar cheese and dijonaise served on sourdough

SALADS

Add chicken \$4 /beef patty \$4 / sirloin \$7 / Impossible
patty \$4/ Beyond tender \$4

SHAVED SIRLOIN SALAD

\$16

Thinly shaved sirloin steak with chimichurri over a bed
of arugula, farro, heirloom tomato, goat cheese, red
onion, smoked corn & jalapeno tossed in apple cider
vinaigrette

THE SOUTHERN CAESAR

SMALL \$6 / LARGE \$12

A southern twist on the traditional caesar. Romaine,
tossed with crispy bacon, croutons, smoked corn and
grated parmesan

KANUGA SALAD

SMALL \$6 / LARGE \$12

Mixed greens tossed with dried cranberries, candied
pumpkin seeds, sliced apples, bleu cheese crumbles,
and pomegranate vinaigrette

SIDES

WAFFLE FRIES

\$5

COLESLAW

\$4

BRUSSEL SPROUTS

\$4

Tossed in Pomegranate Vinaigrette. Topped with
candied pumpkin seeds and goat cheese.

COLLARD GREENS

\$4

*contains Meat

KIDS

Served with chips | sub lil' waffle fries \$1 | sub Apple slices \$2

LIL' SMASH BURGER WITH CHEESE

\$9

LIL' CHICKEN TENDERS

\$9

LIL' GRILLED CHEESE

\$7

LIL' DOG

\$9

*This menu item may contain raw or undercooked meats, seafood or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
We kindly request no separate checks for parties of 8 or more

 Vegetarian

HOUSE COCKTAILS

HOUSE OLD FASHIONED \$12
Benchmark Bonded, Demerara Syrup, Angostura & Orange Bitters. **Available Smoked-To-Order**

CÓCTEL AL PASTOR \$12
Los Vecinos Mezcal, Achiote-Infused Pineapple Juice, Fresh Lime, and Agave

ROSEMARY'S TONIC \$12
Beefeater Gin, Cranberry-Rosemary Shrub, Fresh Lime, Tonic

GINGER SAGE RYE \$12
Rittenhouse Rye, Ginger-Sage Syrup, Fresh Lemon Juice, Luxardo Marachino Liqueur, Angostura Bitters

THE BRAMBLE MULE \$11
Tito's Vodka, Fresh Blackberries & Mint, Simple Syrup, Fresh Lime, Mountain Hippie Ginger Beer

PUMPKIN SPICE LATTE \$13
RumChata, Vanilla vodka, Grind Espresso Liqour, House-made Pumpkin Syrup

MAPLE RUM PUNCH \$12
Goslings, Pineapple juice, Orange juice, Maple syrup, Grenadine, Tiki Bitters

THE HAMMOCK \$12
Corazon Blanco, Campari, Coco Lopez, Grapefruit, lime

ASK YOUR BARTENDER ABOUT OUR LIST OF BOURBON AND WHISKEY

WE PROUDLY SERVE PRODUCTS
FROM THESE LOCAL PRODUCERS



blunt pretzels

MODERN
ALCHEMIST



WINE

WHITE

HOUSE WHITE: BIDOLI GLASS \$8 | BOTTLE \$35
Touraine, Sauvignon Blanc

CHATEAU DE QUINCAY CHENONEAUX BLANC GLASS \$13 | BOTTLE \$52
Touraine, Sauvignon Blanc

TENUTA MAZZOLINO 'CAMARA' CHARDONAY GLASS \$12 | BOTTLE \$48
Lombardy, Chardonnay

SPARKLING

BELE CASEL (PROSECCO) GLASS \$13 | BOTTLE \$50
Venta, Glera

ROSE

VECCHIA TORRE 'LEVERANO' ROSATO GLASS \$10 | BOTTLE \$40
Pulgia, Negromaro, Rosato

RED

HOUSE RED: ST. GEROGE GLASS \$8 | BOTTLE \$35
Sonoma, Cabernet Sauvignon

TENUTA MAZZOLINO 'TERRAZZE' GLASS \$14 | BOTTLE \$56
Lombardia, Pinot Nero (Pinot Noir)

DOMAINE DE COURON GLASS \$11 | BOTTLE \$43
Cotes du Rhone, Grenache/ Syrah

NON-ALCOHOLIC BEVERAGES

MOUNTAIN HIPPIE SODA CO.: \$4
Lemon Lime, Orange Cream, Bubbly Lemonade, Ginger Beer

MODERN ALCHEMIST \$8
5mg THC & CBD Infused Mocktails: Citrus Spritz, Jungle Bird, Margarita

MODERN ALCHEMIST FIZZ \$9
10 mg THC & CBD infused seltzers : Mango Yuzu, Berry Lemon, Cherry Lime

LIL' RED \$8
10mg THC shot infused with cinnamon

THE CLASSICS \$3
Coca Cola, Diet Coke, Sprite, Seagram's Ginger Ale, Iced Tea

BOTTLED WATER: Saratoga Spring Water, San Pellegrino \$4

N/A BEER: Athletic Free Wave Hazy IPA, Run Wild IPA \$5