

# GROWLERS POURHOUSE

## STARTERS

### Artisan Charcuterie 7 each

coppa piccante, prosciutto americano, salbando soppressata

### Cheeses 7 each

bear wallow, ridgeline, black & blue

### Local Veggie Crudit  8

burrata cream, olive oil, flaky salt

### French Fries 6

hand cut, twice fried, chef's aioli\*

### Root Veggie Chips 8

homemade with tumeric aioli

### Wings 16

choice of thai chili, honey bbq, jerk, three pepper hot sauce, or super hot with choice of blue cheese or ranch (additional sauces +\$1)

### Duck Confit Potato Skins 8

gruy re, bacon, chives, togarashi sour cream

## OYSTERS

### Raw On The Half Shell\*

check our daily varieties

### Oyster Shooter\* 8

pepper vodka, cocktail sauce, lemon juice

### Roasted Oysters\* 15

harker's island oysters, black garlic butter, parmesan, brioche crumbs



## OUR FARMERS

The reason we can bring you fresh, local dishes is because of our farmers.  
We're grateful to all of them!

BUSH & VINE: York, SC STREET FARE FARM: Concord, NC

BOY AND GIRL FARM: Waxhaw, NC

OYSTERS CAROLINA: Harkers Island, NC DABHAR FARM: Monroe, NC



\*These items may be cooked to order. \*Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk for foodborne illness.

## MAINS

(served with fries, broccoli salad, or soup; substitute salad +\$2)  
gluten free bread available upon request

### Liquid Nitrogen Burger\* 16

american cheese, nitro muddled herb aioli\*, bread & butter pickles, gem lettuce, served medium rare on brioche bun

### Cauliflower Sloppy Joe 11

open faced sourdough topped with bread & butter pickles

### Turkey Avocado 13

multi-grain bread, smoked turkey breast, avocado, crispy pancetta, sunflower sprouts, cashew cilantro cream

### Reuben 15

corned beef (or turkey), sriracha russian dressing, swiss, purple slaw, juniper berry sauerkraut, marble rye

### Bologna Sandwich 13

sourdough, thick-sliced bologna, gruy re cheese, dijon, mayo, pickles

### Cashew Cilantro Grain Bowl 15

quinoa, chickpeas, cucumber, tomato, roasted cashews, avocado, cashew-cilantro drizzle (side not included)

## SALADS

(add fried chicken +4 or tempeh +3)

### Gem Lettuce 14

gem lettuce, radish, avocado, apple, togarashi pumpkin seeds, cashew-cilantro dressing

### Kale Caesar\* 12

brioche crouton, parmesan, white anchovies

### Corn Off The Cobb 13

roasted corn, tomato, blue cheese, bacon, hard boiled egg on romaine w roasted tomato ranch



## TACOS

### Fried Chicken Taco 4

red hot honey sauce, purple cabbage jalape o peppers, avocado aioli\*

### Pork Belly Taco 5

broccoli slaw, cr me fra che, crispy wontons

### Tempeh Taco 4

cherry pepper aioli\*, tomato, cucumber, sprouts, lemon

## SIDES

### Fries 4

### Broccoli Salad 4

### House Salad 6

### Kale Caesar 7

### Soup of the Day 5

### Purple Slaw 4

## DESSERTS

### Frozen Honey Doughnuts with Whipped Cream 6

### Brownie Sundae 10

### Daily Homemade Ice Cream 5

## COCKTAILS

### Red Sangria 11

Flavors of Apple, Fig, Raisin, Cherry, Toasted  
Cinnamon, & Vanilla  
- draft cocktail -

### Spring Fever 14

El Jimador Blanco Tequila, Cardamom-Jalapeno Syrup,  
Orange Bitters, Fresh Lime, Ginger  
- draft cocktail -

### Strawberry Hibiscus Margarita 12

El Jimador Tequila, Triple Sec, Housemade Strawberry  
Hibiscus Syrup, Fresh Lime, Black Pepper - salt or no salt

### Don't Call it a Comeback 13

Don Q Cristal Rum, Lemon, Passionfruit Syrup, Canton  
Ginger Liqueur, Peychaud's Bitters

### Strawberry Pizza 13

Maker's Mark, Fernet Branca, Spiced  
Strawberry Syrup, Lemon Juice

### Peanuts & Cola 12

George Dickel 12-year, Tippelman's Cola Syrup,  
Salted Peanuts

## WINE LIST

**Avalon Sauvignon Blanc** 9 / 34  
Napa Valley, California

**Proverb Pinot Grigio** 8 / 30  
California

**Willamette Valley Riesling** 8 / 30  
Willamette Valley, Oregon

**Storypoint Chardonnay** 9 / 34  
California

**Skylark 'Pinkbelly' Rosé** 10 / 38  
Mendocino, California

**Spring Street Pinot Noir** 10 / 38  
Monterey, California

**Peirano Estate Malbec** 9 / 34  
California

**Bacchus Cabernet Sauvignon** 10 / 38  
Willamette Valley, Oregon

**Prophecy Red Blend** 8 / 30  
Columbia Valley, WA / California

## SPECIALS

### J-Walker 7

Shot of Jameson with a  
Pint of Firestone Walker

### Pickle Back 7

Shot of Jameson with a  
Shot of Pickle Juice

## EVERY WEDNESDAY NIGHT

### Wings 13

12oz Beer Cans 4

16oz Beer Cans 6

## GROWLERS POURHOUSE

## OUR STORY

Welcome to Growlers Pourhouse—a neighborhood bar serving up curated craft food & drink. A lot of different businesses have called this corner spot home since the mid-century build—Harrell's Food Store, Layton's Sales Company, Villa Heights Furniture and Aardvark Gallery to name a few. The warmth of our 1930's brick walls and the energy of the windows have been a beacon—drawing all types of people, from every nook of town to gather in our cozy pub. Including our staff. We all hang out here. And it isn't just the place we socialize, we've teamed up across all our other concepts (Haberdish, Crepe Cellar, Growlers Pourhouse and Reigning Doughnuts) to develop a menu, right here, that represents a full team collaboration.

Welcome, we hope you enjoy this place as much as we do,  
Jeff & Jamie  
[Certified Cicerone Owned]



## YOU SUPPORT OUR TEAM

Our restaurant group is proud to offer a living wage to all our employees. This program is not possible without you — thank you for your patronage! Your ongoing support helps us employ, and lift up, nearly 100 people on this block in NoDa.

Crepe Cellar | Haberdish  
Growlers Pourhouse | Reigning Doughnuts