

STARTERS

FOCACCIA:

Made from rustic dough, these round flatbreads are brushed with extra virgin olive oil, built to order, and baked to a golden brown in our wood-fired oven. A perfect accompaniment to any of our delicious draft beers. (Serves 2-3 people)

Fresh herb with parmesan \$4.00

Three cheese (parmesan, mozzarella, provolone) \$4.50

Sun dried tomatoes, caramelized onions, parmesan, candied walnuts \$6.00

Roasted garlic, fresh herbs, pesto, parmesan \$5.00

GARLIC FRIES:

A plate of our crispy fries tossed with fresh chopped garlic and parsley. **\$3.50**

With cheddar and jack cheese \$4.50

With chili \$5.50

CHIPS AND SALSA:

Our SMBC salsa served with a basket of tortilla chips. **\$4.00**

HOT GARLIC KNOTS:

Rustic bread liberally drizzled with garlic butter and served with a side of warm marinara sauce. **\$4.00**

SMOKED WINGS:

Mild or spicy. Served with celery and ranch dressing.

Add a dipping sauce for \$.50:

Sweet Thai chili, jerk, teriyaki, BBQ, hot sauce.

Order of 6 - \$6.00

Order of 12 - \$11.00

FRIED MAC'N'CHEESE WEDGES:

Large basket of wedges served with marinara. **\$5.50**

CHICKEN TENDER BASKET:

3 fried chicken tenders served w/BBQ sauce or honey mustard. **\$6.00**

PILSNER ONION PETALS:

Lightly battered onion petals served with our SMBC beer cheese sauce. **\$4.50**

NEW PRETZEL BITES:

Fresh, lightly buttered and seasoned. Served with our beer cheese sauce. **\$5.00**

CRAB & JALAPEÑO POPPERS:

Lightly battered with crab, jalapeno, cheddar cheese and seasoning. Served with Ranch dressing. **\$5.00**

LIGHTER FARE

WILD GREEN SALAD:

Fresh, seasonal field greens with tomato, red onions, candied walnuts, and gorgonzola cheese. Served with our own raspberry vinaigrette or white balsamic dressing, accompanied by a wedge of fresh herb and parmesan focaccia. **\$8.00**

CAESAR SALAD:

Fresh romaine lettuce, grated parmesan and our own crisp croutons. Includes our homemade caesar dressing and served with a wedge of fresh herb and parmesan focaccia. **\$8.50**

With grilled chicken \$10

With grilled steak \$11

With shrimp or salmon \$12

With Boston pork \$11

BLACK BEAN CHILI BREAD BOWL:

Tenderloin chili topped with cheddar cheese and chopped onions, accompanied by a side of tortilla chips. **\$8.50**

SOUP DU JOUR IN A BOWL OR CUP:

Check with your server for type and pricing.

WRAPS

Served on a warm flour tortilla with kettle chips and a pickle.

CHICKEN SALAD:

Our homemade chicken salad with swiss cheese, tomato, and lettuce. **\$8.00**

BLT:

Bacon, lettuce, tomato, red pepper mayonnaise, and cheddar/jack cheese. **\$8.00**

CHICKEN CAESAR:

Romaine lettuce, grilled chicken breast, SMBC homemade caesar dressing, and parmesan cheese. **\$8.50**

CAJUN SHRIMP:

Spiced shrimp, red pepper, red onion, lettuce, and red pepper mayonnaise sauce. **\$9.00**

STEAK FAJITA:

Sautéed steak, peppers and onions, cheddar/jack cheese, and lettuce. **\$9.00**

ROASTED VEGETABLES:

Portobello mushrooms, roasted red peppers, red onion, goat cheese, and lettuce. **\$8.50**

CRUNCHY CHICKEN CLUB:

Breaded chicken tenderloin, bacon, cheddar/jack cheese, lettuce, tomato, and red pepper mayonnaise. **\$8.50**

Extra and specialty sauces \$.50 each.

DESSERTS

CHOCOLATE PIZZA:

A pizza crust topped with Ghirardelli® chocolate sauce, a hint of hazelnut and mascarpone cheese that pleases the sweet cheese and chocolate lover's palate. **\$7.00**

CINNAMON APPLE PIZZA:

A pizza crust brushed with a cinnamon-butter-rum sauce, topped with flame-roasted apples, and covered with cinnamon and powdered sugar. Baked to perfection and drizzled with a light glaze of icing. **\$7.00**

WOOD-FIRED S'MORES:

Rich chocolate bars and roasted marshmallows sandwiched between graham crackers drizzled with chocolate. **\$5.00**

(Dessert pizzas serve 3-6 people)

NEW THE SWEET COLLECTION:

Choose one or a trio of our bistro mini desserts with a drizzle of sweet topping. Choose carrot cake, key lime pie, & turtle cream pie.

Single \$5 | Trio \$12.00

ROOT BEER FLOAT:

An old-time favorite served in a frosty mug. Need we say more? **\$5.00**

ZEPPOLI:

These Italian doughnuts are covered with powdered sugar and drizzled with chocolate. **\$4.00**

VANILLA ICE CREAM SCOOPS:

\$4.00

SEASONAL PIES & CAKES

(Ask your server)

CHILDREN'S MENU

10 and under. All meals come with a fountain drink. We have coloring and story books available.

PIZZA:

Small cheese pizza with one topping. **\$8.00**

CALZONE:

Small with one topping. **\$8.00**

CHICKEN TENDER BASKET:

Two tenders served with French fries. **\$6.00**

GRILLED CHEESE:

American cheese and sliced bread served with fries. **\$6.00**

FISH AND CHIPS:

One battered cod fillet fried to a golden brown and served with garlic fries. **\$6.00**

FRIED MAC'N'CHEESE WEDGES

A basket of wedges served with a dipping sauce and fries. **\$6.00**

Please thank Gabriela Shatto for these great selections.

EARLY BIRD SPECIALS

(Available Monday - Friday, 3-6pm)

MONDAY: \$6 Grilled Pork Ribeye

Potato & Salad

TUESDAY: \$6 Steak, Potato & Salad

WEDNESDAY: \$6 Jamaican Jerk

Chicken, Black Beans & Rice, Salad

THURSDAY: \$6 Alfredo Chicken

Broccoli Pasta & Salad

FRIDAY: \$6 Broiled Mango Tilapia,

Rice, Veggies & Salad

SATURDAY: Surprise Events

SUNDAY: Surprise Events

Visit www.SapphireBrewingCompany.com for our calander of upcoming events and all of our fun items including our photo gallery, parties, merchandise, video, menus and much more...

Servers have the right to add a 18% grat for parties of 2 or more with management approval. Reservations taken for parties of 7 or more. Substitutions may require additional time and additional \$\$ We accept cash, Visa, Mastercard, Discover, American Express and gold bars. No checks. Prices subject to change without notice.



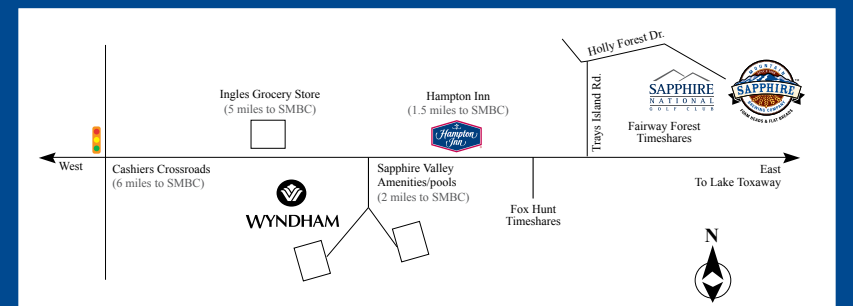
NEW MENU ITEMS

WELCOME

Welcome to Sapphire Mountain Brewing Company, home of the finest Foam Heads & Flat Breads™ in the heart of the Blue Ridge Mountains. The original brewery was founded in 1888 in Sapphire's historic mining district and was first located at the Horsepasture River Gold Mine one mile east of Highway 64. From the 125-year-old reclaimed saloon flooring to the 105-year-old whiskey barrels and the 173-year-old stone blocks on our fireplace and wood-fired oven, much of the brewery's original character and ambiance has been carried over to our current location here at the prestigious Sapphire National Golf Club.

We invite you to take pleasure in our rustic cuisine. Our beer recipes have been handed down through the generations from the old Sapphire mining families, and our signature pizzas and flat-breads are fired with wood the old-fashioned way. We are committed to using only the freshest and best quality ingredients in the foods and beverages that we prepare, purchasing locally whenever possible, and we pride ourselves in taking an artisan approach to all that we do. Thank you for being our guest! We hope your experience brings you back again soon.

**PUBLIC WELCOME | FAMILY FRIENDLY
FULL BAR, 100 BEERS/WINES | BIG MOUNTAIN VIEWS.**



Join our Diner and Pub Club for free food!

Open 7 days a week. Hours of operation may vary with season.

www.SapphireMountainBrewingCompany.com

(828) 743-0220 | (888) 813-7622

SMBC WOOD-FIRED PIZZAS

Pizzas and calzones made to order. Ask server for wait time during peak hours. We ask for your patience.

SMBC Special: Our pizzas are handcrafted the old-fashioned way and are baked fresh to order in our wood-fired oven. Feel free to create your own flavorful combination. Base price includes a blend of three cheeses (mozzarella, provolone, and parmesan), tomato sauce, fresh herbs, and one topping of your choice. 14" (serves 2-3) **\$14.00**

Toppings:.....\$1.00 ea.

Tomato, basil, black olives, jalapeños, caramelized onions, roasted red peppers, pepperoni, roasted garlic

Premium Toppings:.....\$2.00 ea.

Extra cheese, portobello mushrooms, Italian sausage, bacon, grilled chicken, steak, ricotta cheese, goat cheese, pesto, sun dried tomatoes, pineapple, banana peppers, ham, spinach, feta cheese, anchovies, shrimp, artichokes

SPECIALTY PIZZAS

Additional toppings can be added at cost above. You cannot combine two specialties on one pizza.

HAWAIIAN BBQ CHICKEN:

Grilled chicken, BBQ sauce, caramelized onions, pineapple, and cheese blend. **\$16.00**

BIANCO:

Plain crust brushed with olive oil and topped with our cheese blend, ricotta cheese, and roasted garlic. **\$16.00**

NEW HAVEN DELUXE:

A generous amount of red sauce topped with garlic, spinach, sundried tomatoes, cheese blend, and olive oil. **\$16.00**

VEGETARIAN:

Tomato sauce, cheese blend, caramelized onions, roasted garlic, roasted peppers, mushrooms, fresh tomato, and fresh basil. **\$17.00**

MEAT LOVER'S:

Tomato sauce, cheese blend, pepperoni, Italian sausage, bacon, grilled chicken, and grilled steak. **\$18.00**

RUSTICA:

Olive oil, tomato sauce, fresh basil, caramelized onions, roasted garlic, Italian sausage, and goat cheese. **\$18.00**

MARGHERITA:

Ricotta cheese, parsley, garlic, fresh mozzarella, sliced tomato, cheese blend, and fresh basil. **\$18.00**

JERK SHRIMP:

Tomato sauce, cheese blend, shrimp, spinach, artichokes, jerk sauce and roasted garlic. **\$22.00**

CALZONES

Make your own calzone by using any of our ingredients listed above or one of the specialty pizza descriptions.

An Italian turnover made from pizza dough and stuffed with cheese. It is typically served with marinara sauce on the side for dipping or topped with garlic and parsley-infused olive oil. The dough is folded over, sealed on one edge, salted, then baked.
\$14.00 Large **\$8.00** Small

Large specialty calzones as priced above. Small sizes are **\$10.00**.

RUSTIC SANDWICHES AND MORE...

Our sandwiches are on special baked breads and served with kettle chips and a pickle. Substitute garlic fries or onion petals. \$1.50

NEW SMOKED PULLED PORK SANDWICH:

Tender hand-pulled pork on Texas Toast. Served with garlic fries, coleslaw and a side of BBQ sauce. **\$8.50**

ITALIAN SAUSAGE SANDWICH:

Grilled quarter-pound link of our Italian sausage with onions and peppers simmered in our Sapphire High Red Ale, served on Bavarian pretzel bread. **\$9.00**

MOUNTAIN BURGER:

An 8oz. Creekstone grilled Angus beef** patty served with fresh lettuce, tomato, and sliced red onions. Served on Bavarian pretzel bread. **\$9.50**

Extra toppings.....**\$.75 ea.**

Cheeses (cheddar, American, Swiss, jack, bleu cheese crumbles), bacon, mushrooms, pesto, salsa, jalapeños

QUESADILLA:

Cheddar and jack cheeses melted in a soft flour tortilla with grilled chicken, roasted peppers, and caramelized onions. Served with SMBC salsa. **\$8.50**

Substitute steak/pork **\$10**
Substitute shrimp/salmon **\$12**

State law requires hamburgers to be cooked at a minimum medium-well temperature. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SMOKED SHAVED BEEF BRISKET:

This tender sliced beef brisket is served with tomato, lettuce and onions on our Texas toast with a side of BBQ sauce. **\$9.00**

GRILLED CHICKEN SANDWICH:

Grilled chicken breast served with gorgonzola, crispy bacon, lettuce, tomato, and pesto. Served on a whole-grain ciabatta roll. **\$9.50**

MEATLOAF SANDWICH:

Our rustic meatloaf is served open-faced on grilled Texas toast smothered in a rich brown gravy. **\$8.50**

SAUTEED PORTOBELLO MUSHROOM SANDWICH:

Portobello mushrooms with goat cheese, caramelized onions, and roasted red peppers, lettuce, and tomato. Served on a whole-grain ciabatta roll. **\$9.00**

CHICKEN PARMESAN:

Breaded chicken tenderloins topped with marinara, provolone, and parmesan cheese. Served on a whole-grain ciabatta roll. **\$9.00**

BEVERAGES

Ask your server for current selections or see our board.

DRAFT BEERS:

Pint: **\$5.00** | Pitcher: **\$15.00** (60 oz.)

BOTTLED BEERS:

Domestic: **\$3.00** | Imports: **\$3.75** | Microbrews: **\$4.25**

BELGIAN BEERS:

750 ml: **\$13.00**

WINES BY THE GLASS:

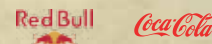
House: **\$5.00** | Mid: **\$8.00** | High: **\$12.00**
Superior: **\$16.00**
Moet Whitestar: (split) **\$18.00**

MIXED DRINKS:

Full service bar available.
Well: **\$5.00** | Mid Shelf: **\$6.00** | High Shelf: **\$7.00**
We have the super shelf liquors available. Ask your server or bartender.
Drinks on the rocks add **\$1.00** and
Drinks up add **\$2.00** to prices above.

OTHER BEVERAGES:

Coffee, sweet and unsweetened tea, Coke, Diet Coke, Sprite, Mello Yello, pink lemonade, Barg's Root Beer, ginger ale, Hi-C Fruit Punch **\$2.25**



Beer in cans required on golf course and not allowed in restaurant.

FEATURED ENTREES

NEW ATLANTIC SALMON FILET:

A fresh 6 oz. salmon filet served on a bed of wild, long grain rice and a side of steamed veggies. Special sauce included. **\$15.00**

LASAGNA:

Parmesan encrusted lasagna served on a bed of marinara with melted provolone and parmesan cheese. **\$15.00**

EGGPLANT NAPOLEON:

Fried eggplant medallions layered with ricotta cheese, sun-dried tomatoes and spinach served on a bed of marinara. **\$18.00**

BOSTON PORK FILET STEAK:

Smoked and seasoned pork steak served open-faced on Texas toast with our SMBC pineapple relish and mashed potatoes and gravy. **\$15.00**

FILET: NEW SIZE

Tender 8 oz. center cut Black Angus filet mignon seasoned and grilled to perfection. Served with your choice of two sides. **\$24.00**

FISH AND CHIPS:

Three beer-battered cod filets fried to a golden brown and served with garlic fries. **\$9.00**

SIDE ITEMS:

Coleslaw • Wedges • Crab Poppers • Pretzel Bites • Seasonal Vegetables • Portobello Mushrooms • Garlic Fries
Garlic Mashed Potatoes • Onion Petals • Bald Rock Kettle Chips • *Add a side wild green or caesar salad for \$4.00.*



**We are proud to exclusively offer Coach's Low Country® Seasoned Brands*



***We are proud to exclusively offer Creekstone Brands.*

HISTORICAL FUN FACTS

OLD WHIP-WIRE See the steer head above the fireplace? His name was Old Whip-wire. When Judge Roy Bean slapped a \$100 bounty on his head, this ornery bull was one of the wildest, meanest, and most horny longhorns to ever roam the Texas brush country.

OUR HISTORIC STONE The stone blocks that comprise our fireplace, pizza oven, and the entrance to this clubhouse date back to 1835. They were originally used during construction of the servants' quarters at the old Thomas Plantation on the Little River.

OUR FLOORING & TABLETOPS The random-width oak plank saloon flooring beneath your feet and on your table is 125 years old and a true 1 ¼" thick.

OUR BAR TOP When the remnants of Hurricanes Ivan and Francis roared through these western Carolina mountains in 2004, one of the casualties was a 110-foot-tall, 120-year-old black walnut tree. Our bar top is a result of fine craftsmanship and an example of how the tragedy of losing such a fine old tree can be turned into something positive and beautiful.

OUR OAK BARRELS The barrels used for our table bases are vintage Sapphire Spirits whiskey barrels that are 105 years old.