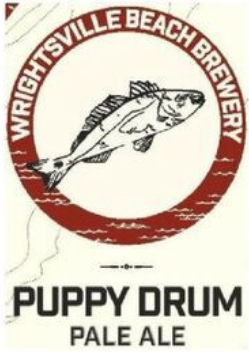


American Amber Ale / 5.2% ABV / 19 IBU

A malty, refreshing amber ale with hints of nuttiness and dried fruit

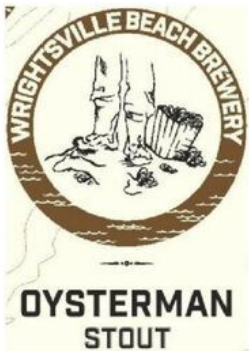


WRIGHTSVILLE BEACH  
BREWERY



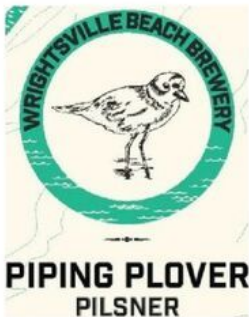
American Pale Ale / 4.9% ABV / 41 IBU

Our medium-bodied pale ale with a malty backbone (of Munich-10 and Pale Ale Malts) and a flavorful twist thanks to the floral and citrusy Ahtanum, Amarillo, and Centennial hops



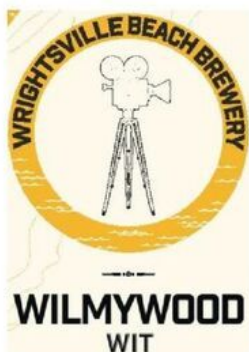
Irish-Style Stout / 4.0% ABV / 25 IBU

A traditional Irish-style Stout, full-bodied, well-balanced with Magnum and East Kent Goldings Hops, all barley malts (Ashburn Pale Malt, Caramel-60 Malt, and Chocolate Roasted, Black Roasted, and Breiss Roasted Barley Malts)



German-Style Pilsner / 5.4% ABV / 33 IBU

A nearly-traditional Czech pilsner with a German twist from Hallertauer hops. Light, crisp, clear, and refreshing.



Witbier / 5.3% ABV / 13 IBU

A light, traditional Belgian-style wheat beer, brewed with fresh orange peel, coriander, and cardamom, fermented with a Belgian Saison yeast, with Ahtanum and Sterling hops, 44% wheat, 56% barley malt

## OUR ROTATING AND SEASONAL OFFERINGS INCLUDE:

**Waterway IPA** 6.3% 60 IBUs

-Brewed with pale malt and a hint of Honey malt. Hopped intensely with Centennial, Citra and Simcoe

**Cobia Kolsch** 5.1% 21 IBUs

-Light, crisp kölsch-style ale. Brewed with Hallertauer and Tettnang hops and a hint of wheat malt

**Orange Krush Kolsch** 4.8% 20 IBUs

-Our Kölsch infused with Orange peel and hints of vanilla

**Pompano Porter** 6.1% 24 IBUs

-Full-bodied porter brewed with flaked oats

**La Brewchacha** 5.0% 10 IBUs

-Easy-going "Mexican"-style Vienna Lager, brewed with caramel malts and flaked corn and very lightly hopped with Hallertauer

**Masonboro Barleywine** 9.5% 57 IBUs

-An even keel between malt and bitterness, this big barleywine is a strong ale with overtones of toffee and caramel. Hints of citrus and earthiness from Amarillo and East Kent Goldings hops top off our flavor-packed tribute to a beloved local spot



**WRIGHTSVILLE BEACH  
BREWERY**

## STARTERS

### **Shrimp Salad 8**

Asian style shrimp salad featuring fresh ginger flavors over a bed of greens

### **Spring Mix Salad 5**

Arugula, red leaf lettuce and baby spinach with red onions, cucumbers and tomatoes  
Add chicken 4 Add shrimp 5 Add oysters 6

### **Spinach & Strawberry Salad 8**

Spinach greens and strawberries with dried cranberries, candied walnuts, goat cheese and poppy seed dressing  
Add chicken 4 Add shrimp 5 Add oysters 6

### **Quinoa Salad 8**

Hearty quinoa tossed with cilantro, tomatoes, olives, smoked corn, red onions and black beans served over a bed of greens

### **Hummus & Pita 4**

House-made hummus served with toasted pita points, carrots and celery

### **Boneless Wings 8**

Marinated chicken breast, breaded and fried golden-brown, tossed with chef-prepared Buffalo sauce or sweet Thai chili sauce

### **Kimchi & Fried Oyster Bites 7**

NC collards, quick-fermented with kimchi spice; served with fried oysters

### **Calamari Frites 9**

Tender, flavorful, buttermilk marinated thick-cut calamari steak, lightly fried, with a wicked Fra Diavolo sauce

**Vegetable Soup, Seafood Stew  
or Soup of the Day**  
**5 small/6.5 large**

# BRUNCH

## MAINS

### **NC Shrimp & Grits 12**

Local shrimp, tomatoes, onions, jalapenos and Creole spice sautéed in tomato sauce with a hint of cream over bacon Andouille cheddar grits

### **Sweet Potato Pancakes 9**

Three NC sweet potato pancakes, with a house made syrup and two strips of bacon

### **Po' Boy 11**

**Oysters or Shrimp** with remoulade, served on baguette with shredded lettuce, tomato and onion

### **Stuffed French Toast 10**

Signature bread pudding layered with Cointreau raspberry cream cheese, fresh berries, with a house made syrup

### **Kentucky Hot Brown 11**

Sliced turkey roasted in-house and served open faced on texas toast. Topped with onions, bacon, tomatoes and Mornay sauce

### **Veggie Pasta 9**

Campanelle pasta with local, seasonal vegetables and a house-made pesto sauce

### **Crab Cake Sliders 13**

Handmade crab cakes on a Challah roll with lettuce, tomatoes and Rasta sauce

### **Biscuit Sliders\* 8/15**

Three or Six biscuits with your choice of NC sage breakfast sausage or NC country ham, served with a side of our house grits

### **Portabella Mushroom Tacos 9**

Marinated portabella mushrooms, cranberry slaw, roasted-corn succotash and black beans all stuffed into soft taco shells

### **Local Shrimp Tacos 11**

Marinated local shrimp, cranberry slaw, roasted-corn succotash and black beans all stuffed into soft taco shells

Please let your server know if you have any special dietary needs. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.



**WRIGHTSVILLE BEACH  
BREWERY**

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# BRUNCH

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## PIZZAS

### **Cheese Pizza 8**

Our beer-infused pizza crust, brushed with garlic butter, topped with house made pizza sauce and blended mozzarella cheese

### **Brunch Quiche Pizza 12**

Our fresh, hand-rolled pizza dough, topped with blended Mozzarella cheese, eggs, sausage, ham, and bacon

### **Po' Boy Pizza 13**

Tomatoes, onions, jalapenos and Mozzarella cheese topped with your choice of sautéed oysters or shrimp, Creole spice and arugula and a remoulade

### **Vegetarian Pizza 9**

Onions, tomatoes, bell peppers, mushrooms and seasonal vegetables finished with arugula and a balsamic reduction

### **Carnivore Pizza 14**

Bacon, Andouille sausage, bacon, country ham, bacon, beef, bacon, prosciutto, bacon, Mozzarella cheese and bacon

### **Shrimp & Grits "Pizza" 12**

Local shrimp simmered in a Creole-spiced cream sauce, topped with bacon and Andouille sausage over a southern grit-cake. Finished with spinach, Mozzarella, and pepper jack cheese

### **Carolina Crab Cake Pizza 16**

Carolina cream sauce base, topped with Mozzarella cheese, a shredded house-made crab cake, capers and red onions

## SIDES

**Fresh Fruit 4**

**Cheese Grits 2**

**Bacon or Sausage 4**

**Three Biscuits 4**

## DESSERTS

**Flourless Chocolate Tort 5**

**Fried Cheesecake "Zynga" 6**

**Key Lime Pie 5**

**We pride ourselves on the quality of our fresh, local oysters. Raw and steamed oysters are available seasonally and can be prepared to your taste. Ask your server for details and availability.\***

**Ask us about hosting your private event.**

Please let your server know if you have any special dietary needs. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.



**WRIGHTSVILLE BEACH  
BREWERY**

## STARTERS

### **Shrimp Salad 8**

Asian style shrimp salad featuring fresh ginger flavors over a bed of greens

### **Spring Mix Salad 5**

Arugula, red leaf lettuce and baby spinach with red onions, cucumbers and tomatoes  
Add chicken 4 Add shrimp 5 Add oysters 6  
Add today's fresh catch 8

### **Spinach & Strawberry Salad 7**

Spinach greens and strawberries with dried cranberries, candied walnuts, goat cheese and poppy seed dressing  
Add chicken 4 Add shrimp 5 Add oysters 6  
Add today's fresh catch 8

### **Quinoa Salad 8**

Hearty quinoa tossed with candied walnuts, dried cranberries, peaches, goat cheese, served over a bed of greens

### **Hummus & Pita 4**

House-made hummus served with toasted pita points, carrots and celery

### **Boneless Wings 8**

Marinated chicken breast, breaded and fried golden-brown, tossed with chef-prepared Buffalo sauce or sweet Thai chili sauce

### **Kimchi & Fried Oyster Bites 7**

NC collards, quick-fermented with kimchi spice; served with fried oysters

### **Calamari Frites 9**

Tender, flavorful, buttermilk marinated thick-cut calamari steak, lightly fried, with a wicked Fra Diavolo sauce

### **Vegetable Soup, Seafood Stew or Soup of the Day 5 small/6.5 large**

## LUNCH

## MAINS

### **NC Shrimp & Grits 12**

Local shrimp, tomatoes, onions, jalapenos and Creole spice sautéed in tomato sauce with a hint of cream over bacon Andouille cheddar grits

### **Shrimp Salad Sandwich 10**

Asian style shrimp salad featuring fresh ginger flavors dressed with aioli and served on a pita

### **Po' Boy 11**

**Oysters or Shrimp** with remoulade, served on baguette with shredded lettuce, tomato and onion

### **Chicken Mornay Sandwich 8**

Tender white meat chicken, pan fried, topped with country ham and sharp NC cheddar Mornay sauce, piled on top of pita bread

### **Kentucky Hot Brown 11**

Sliced turkey roasted in-house and served open faced on texas toast. Topped with onions, bacon, tomatoes and Mornay sauce

### **Veggie Pasta 9**

Campanelle pasta with local, seasonal vegetables and a house-made pesto sauce

### **Crab Cake Sliders 13**

Handmade crab cakes on a Challah roll with lettuce, tomatoes and Rasta sauce

### **Grass-fed Beef Sliders\* Market**

Handmade patties of local, NC beef.  
Ask your server about daily slider specials.  
Three for you or six for sharing.

### **Portabella Mushroom Tacos 9**

Marinated portabella mushrooms, cranberry slaw, roasted-corn succotash and red beans all stuffed into soft taco shells

### **Local Shrimp Tacos 11**

Marinated local shrimp, cranberry slaw, roasted-corn succotash and red beans all stuffed into soft taco shells



**WRIGHTSVILLE BEACH  
BREWERY**

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# LUNCH

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## PIZZAS

### **Cheese Pizza 8**

Our beer-infused pizza crust, brushed with garlic butter, topped with house made pizza sauce and blended mozzarella cheese

### **Po' Boy Pizza 13**

Tomatoes, onions, jalapenos and Mozzarella cheese topped with your choice of sautéed oysters or shrimp, Creole spice and arugula and a remoulade

### **Carolina Crab Cake Pizza 16**

Carolina cream sauce base, topped with Mozzarella cheese, a shredded house-made crab cake, capers and red onions

### **Vegetarian Pizza 10**

Onions, tomatoes, bell peppers, mushrooms and seasonal vegetables finished with arugula and a balsamic reduction

### **Margherita Pizza 10**

Thick cut Buffalo Mozzarella slices arranged with fresh basil and tomatoes marinated in a balsamic dressing

### **Carnivore Pizza 14**

Bacon, Andouille sausage, bacon, country ham, bacon, beef, bacon, prosciutto, bacon, Mozzarella cheese and bacon

### **Shrimp & Grits "Pizza" 12**

Local shrimp simmered in a Creole-spiced cream sauce, topped with bacon and Andouille sausage over a southern grit-cake. Finished with arugula, Mozzarella, and pepper jack cheese

## SIDES

**Starch or Veggie of the Day 4**

**Curly Fries 4**

**Fresh Sweet Potato Chips 3**

**House Spiced Oyster Crackers 1**

## DESSERTS

**Flourless Chocolate Tort 5**

**Fried Cheesecake "Zynga" 6**

**Key Lime Pie 5**

**We pride ourselves on the quality of our fresh, local seafood. Fresh catch and shellfish items are available seasonally are featured daily at dinner. Ask your server for details and availability.\***

**Ask us about hosting your private event.**

A 20% gratuity will be added to all parties of 10 or more.

Please let your server know if you have any special dietary needs. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.



**WRIGHTSVILLE BEACH  
BREWERY**

## STARTERS

### **Peel & Eat Shrimp Market**

One pound of NC Shrimp, steamed, seasoned, and served with tartar, cocktail, and Mary Rose sauces

### **Spring Mix Salad 5**

Arugula, bibb lettuce and baby spinach with red onions, cucumbers and tomatoes  
Add chicken 4 Add shrimp 5 Add oysters 6  
Add today's catch 8

### **Spinach & Strawberry Salad 7**

Spinach greens and strawberries with dried cranberries, candied walnuts, goat cheese and poppy seed dressing  
Add chicken 4 Add shrimp 5 Add oysters 6  
Add today's catch 8

### **Quinoa Salad 8**

Hearty quinoa tossed with candied walnuts, dried cranberries, peaches, goat cheese, served over a bed of greens

### **Tempura Cauliflower 6**

Lightly breaded and flash fried, tossed with chef-prepared Buffalo or sweet Thai chili sauce

### **Boneless Wings 8**

Marinated chicken breast, breaded and fried golden-brown, tossed with chef-prepared Buffalo sauce or sweet Thai chili sauce

### **Kimchi & Fried Oyster Bites 7**

NC collards, quick-fermented, with kimchi spice; served with fried oysters

### **Calamari Frites 9**

Tender, flavorful, buttermilk marinated thick-cut calamari steak, lightly fried, with a wicked Fra Diavolo sauce

**Vegetable Soup 5/6.5**

**Seafood Stew 5/6.5**

**Soup of the Day 5/6.5**

## DINNER

## MAINS

### **Veggie Pasta 10**

Campanelle pasta with local, seasonal vegetables and a house-made pesto sauce  
Add chicken 3 Add shrimp 4

### **Chicken Mornay 12**

Tender chicken breast, stuffed with risotto and pan-roasted, served over Chef's choice of seasonal veggies with country ham and sharp NC cheddar Mornay sauce

### **Baked Clams Market**

Succulent ultra-local clams stuffed with onion, garlic, celery, and bread crumbs and baked; served with Chef's daily choice of starch and veggies

### **NC Shrimp Platter 12**

A generous portion of beer-battered shrimp fried to a golden brown and served with Rasta sauce and your choice of steak fries or veggies

### **Crab Cake Sliders 13**

Handmade crab cakes on a Challah roll with lettuce, tomatoes and Rasta sauce

### **Shrimp and Grits 14**

Local shrimp sautéed with ripe tomatoes, sweet onions, jalapenos and Creole spice, simmered in tomato sauce with a hint of cream and served over bacon Andouille sausage cheddar grits

### **Grass-fed Beef Sliders\* Market**

Handmade patties of local, NC beef.

\*Ask your server about daily slider specials.

Three for you or six for sharing

### **Fresh Catch Special\* Market**

Ask your server about the fresh, local catch of the day. Chances are it was caught off the coast of Wrightsville Beach and hauled in today. Served with Chef's choice of starch and veggies



**WRIGHTSVILLE BEACH  
BREWERY**

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# DINNER

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## PIZZAS

### **Cheese Pizza 8**

Our beer-infused pizza crust, brushed with garlic butter, topped with house made pizza sauce and blended Mozzarella cheese

### **Vegetarian Pizza 10**

Onions, tomatoes, bell peppers, mushrooms and seasonal vegetables finished with arugula and a balsamic reduction

### **Margherita Pizza 10**

Thick cut Buffalo Mozzarella slices arranged with fresh basil and tomatoes marinated in a balsamic dressing

### **Shrimp & Grits "Pizza" 12**

Local shrimp simmered in a Creole-spiced cream sauce, topped with bacon and Andouille sausage over a southern grit-cake. Finished with arugula, Mozzarella, and pepper jack cheese

### **Po' Boy Pizza 13**

Tomatoes, onions, jalapenos and Mozzarella cheese topped with your choice of sautéed oysters or shrimp, Creole spice and arugula and a remoulade

### **Carnivore Pizza 14**

Bacon, Andouille sausage, bacon, country ham, bacon, beef, bacon, prosciutto, bacon, Mozzarella cheese and bacon

### **Short Ribs Pizza 16**

Local oven-roasted beef short ribs shredded and arranged on a base of bordelaise sauce. Topped with Mozzarella cheese, onions and mushrooms

### **Carolina Crab Cake Pizza 16**

Carolina cream sauce base, topped with Mozzarella cheese, a shredded house-made crab cake, capers and red onions

## SIDES

**Starch or Veggie of the Day 4**

**Curly Fries 4**

**House Spiced Oyster Crackers 1**

**Fresh Sweet Potato Chips 3**

## DESSERTS

**Flourless Chocolate Tort 5**

**Fried Cheesecake "Zynga" 6**

**Key Lime Pie 5**

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