

BOLD ROCK®

SHAREABLES

SMOKED WINGS

Carolina Apple bbq sauce, fries 14

LOADED FRIES

cheese sauce, ranch, pickled jalapenos, crispy onions, scallions 9

PRETZEL

IPA cheese sauce, mustard 8

SMOKED CORN SALSA

tomatoes, roasted jalapenos, red onions, cilantro, avocado, tortilla chips 8

PULLED CHICKEN NACHOS

pickled jalapeno slaw, cider bbq sauce, scallions, pinto beans, cheese sauce 13

FRENCH ONION DIP

tortilla chips or seasonal veggies 10

GREENS

SMOKED CHICKEN COBB SALAD

romaine, mixed greens, apples, chopped egg, tomatoes, cucumbers, pickled onions, blue cheese, bacon balsamic 13

BURGERS

served with your choice of fries, chips, or side salad

CHEESEBURGER*

shredded lettuce, tomato, pickle, Bold sauce, American cheese, potato bun 13

SMOKEHOUSE BACON BURGER*

cheddar, shredded lettuce, bacon, crispy onion, bbq sauce, potato bun 13

SPICY PEPPER BURGER*

shredded lettuce, cheddar, cherry peppers, red onion, oregano aioli, potato bun 13

BEYOND BURGER

shredded lettuce, tomato, onions, spicy ketchup, gluten free bun 13

HANDHELDS

served with your choice of fries, chips, or side salad

APPLE GRILLED CHEESE

cheddar, American, dijon, sourdough 11

SMOKED TURKEY WRAP

greens, tomato, bacon, avocado mayo, sundried tomato tortilla 12

FRIED CHICKEN SANDWICH

pickle mayo, shredded lettuce, sesame seed bun 12

HEIRLOOM TOMATO BLT WRAP

bacon, mixed greens, basil aioli, tortilla 12

DESSERT

WARM APPLE TART

whipped cream 7

CHOCOLATE BROWNIE

cinnamon caramel, pumpkin seeds 7

BBQ WEEKEND

Friday - Sunday, while supplies last

FRIDAY

SMOKED SPARERIBS PLATTER

two sides 16

SATURDAY + SUNDAY

PULLED PORK PLATTER

two sides 15

PULLED PORK SANDWICH

one side 12

SMOKED HALF CHICKEN PLATTER

two sides 15

SIDES

pinto beans	side salad
mac n cheese	chips
fries	apple slaw

marinated cucumbers

* This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

CRAFTING A BETTER EXPERIENCE – OUR PROMISE TO YOU

With nearly 25 years in the craft beer and cider businesses, we have seen a lot of challenges, but nothing like we've faced over the last few months. Like you, we are looking forward to reopening our doors, and feeling the buzz of excitement rushing through our taproom on a sunny Saturday afternoon. As excited as we are to reopen, COVID-19 has reminded us that providing a SAFE environment for all of our guests and staff is ALWAYS our top priority. While this has always been our focus here at Bold Rock Mills River, this pandemic has required us to raise our demanding standards to an even higher level. Therefore, for our reopening, we implemented a multi-layered safety approach designed to meet and, in some cases, exceed what is being recommended by our state government, the CDC and other health authorities. And, we listened to you, our guests. We fielded a survey asking you what you needed to see and feel in order to feel safe when you come back to visit us. The over 7,000 responses that we received greatly influenced our reopening plan. So, thank you.

When you join us for a pint and bite, this what you can expect to see when you enter our facilities:

- Indoor and outdoor seating configured to ensure tables are 6 feet apart
- All staff, including bartenders, servers, and runners wearing masks and gloves, in addition to enhanced hand washing protocols
- All tabletops, chairs and bar tops sanitized after each use and prior to being reseated
- Strict systems in place for cleaning common areas such as the to-go beer cooler, door handles, restrooms and all other high touch areas throughout the taproom.
- Easily accessible hand sanitizer stations throughout the facility
- All menus and pens will be one- time use
- Streamlined cash out process with staff washing and sanitizing hands and POS screens after each transaction
- Dedicated food and beverage runners to streamline process and reduce touch points for service staff
- Diligent temperature and chemical sanitation for all glassware/plateware

Beyond focusing on safety measures, we have also been preparing to re-open in a manner that provides you, the guest, with a better experience. Let's face it, after all this time in quarantine, everyone deserves a little bit more. Here are some of the things that we are doing to elevate your experience:

- Re-opening with a new menu with new craveable items, that also maximizes our ability to maintain proper social distance and cleanliness in the kitchen
- Welcomed our staff back early to practice execution of our new menu and cleaning procedures while executing our enhanced curbside carryout program
- Revised floorplans ensuring adequate space to add additional points of access to purchase beer throughout the location minimizing potential wait times
- Above all else, we are taking the personal wellness of all our people – guests and staff -very seriously, ensuring that the experience you crave is the one you receive.

This historic battle has taught us to roll up our sleeves and focus on what's important in many aspects of our lives. For us, providing a well-crafted experience that extends beyond the liquid in the glass is the most important thing we do. We are very proud of our teams and their resilience, humility and hard work in getting us prepared to re-open. Equally, we are excited and confident that their focus on providing an outstanding guest experience has never been sharper.

We hope that a stop at Bold Rock Mills River helps to provide a bit of joy and a sense of normalcy. And, we want everyone that visits us to feel safe and comfortable. If you have any questions or see something that is concerning, please don't hesitate to talk to one of our staff members, we are here to help. On behalf of each and every staff member here, we thank you for putting your trust in us.

Cheers,

Meg Emerson
General Manager

FINDUS 72 School House Rd, Mills River, NC 28759

STAY CONNECTED



@boldrockmillsriver



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