



## FRESH BREWED ALES & LAGERS

Big River proudly serves hand crafted ales and lagers that are brewed fresh on-site.

### **Southern Flyer Light Lager**

A light and refreshing Gold American lager. Liberty Hops add to it's all around great taste..

### **Big River Vienna Lager**

A Vienna lager is a light, amber-colored lager. Vienna lager has quenched many a thirst with its subtle combination of malted barley and German hops and its clean crisp finish. A wonderful beer for any season.

### **Imperial 375 Pale Ale**

Golden-Colored with a medium body, this American-style pale ale has a great balance between malt and hops flavors. Pinstripe's Spicy/Floral aroma comes from domestic perle hops.

### **House Brand I.P.A.**

A Copper-Colored Ale with a pronounced hop aroma due to the time honored tradition of dry hopping.

This American-Style India Pale Ale is a single hop varietal beer that gets it's flavor and aroma from domestic magnum hops.

### **"Award Winning" Sweet Magnolia American Brown Ale**

Brown in color with a medium body, Sweet Magnolia has a floral hop aroma created by Mt. Hood Hops. It's sweet, malty flavor is rendered with crystal and chocolate malts from the United Kingdom.

### **"Award Winning" Irish Horse Stout**

Opaque Black and Boldly aggressive, it's roasted flavor stems from rich UK Malt. This recipe was awarded top medal in the 2002 World Beer Cup Competition in Rio De Janeiro, Brazil.

### **Special Ales & Lagers**

We offer Special Recipes Designed by the Head Brewer to provide additional variety and unique flavors to the brew menu. Cask Conditioned Beers or "Real Ales" are also made and served from a traditional beer engine.



## GROUP BAR PACKAGES

64 oz Pitchers of Big River ales & lagers  
**\$10.50 / pitcher**

Open bar featuring Big River ales & lagers  
**\$8.00 pp / hour. Minimum 2 hours**

Open bar featuring Big River ales, lagers, and house wines  
**\$10.00 pp / hour. Minimum 2 hours**

Open bar featuring Big River ales, lagers, house wines  
and well brand liquors..  
**\$12.00 pp / hour Minimum 2 hours**

Open bar featuring Big River ales, lagers, house wines  
and call brand liquors.  
**\$15.00 pp / hour Minimum 2 hours**

### **Drink Tickets**

featuring Big River ales, lagers, house wines and well brand liquors..  
**\$5.00 each**

\*\*Price does not include tax, gratuity or rentals if needed.

\*\*Menu selections and final person count must be made 72 hours in advance of the reservation.

\*\*Price and items are subject to seasonal changes.



## ALA CARTE STARTER PLATTERS

50 PIECES PER SERVING

### **Fried Chicken Tenderloins**

Hand breaded chicken tenderloin strips, served with Honey Mustard and Barbecue Sauces for dipping.....**\$85.00**

### **Jalapeno Spinach Cheese Dip**

Spinach and fresh onions, blended with melted Jalapeno Jack cheese, then baked. Served with festive tortilla chips.....**\$80.00**

### **Classic Buffalo Wings**

Smothered with our secret blend of hot sauce and seasonings. Served with fresh celery sticks and Bleu Cheese.....**\$50.00**

### **Assorted Vegetable Crudités**

A seasonal selection of fresh vegetables served with a spicy ranch dipping sauce.....**\$75.00**

### **Asiago Artichoke & Crab Dip**

Marinated artichoke hearts, blended with a combination of creamy cheeses and crab, then baked to a golden brown. Served with fresh baguette for dipping.....**\$150.00**

### **Seasonal Fruit and Domestic Cheese Tray**

A seasonal selection of fruit and cheeses.....**\$80.00**

### **Festive Tortilla Chips and Salsa**

An assortment of our homemade tortilla chips and fresh made salsa.....**\$30.00**

### **Assorted Big River Pizzas**

A selection of our homemade, hand tossed pizzas



## GROUP COCKTAIL MENU

### STARTERS

(Served family style)

#### **Classic Buffalo Wings**

Smothered with our secret blend of hot sauce and zesty seasonings. Served With fresh celery sticks and Bleu Cheese.

#### **Jalapeno Spinach Cheese Dip**

Spinach and fresh onions, blended with melted Jalapeno Jack cheese, then baked. Served with festive tortilla chips.

#### **Pepperjack Nachos**

Festive tortilla chips, black beans, melted PepperJack and Cheddar Cheeses, tomatoes, Jalapenos, red onions and salsa.

#### **Fried Chicken Tenderloins**

Hand-breaded chicken tenderloin strips.  
Served with Honey Mustard and Barbecue Sauces for dipping.

#### **Smoked Tomato Bruschetta**

Fresh baguette drizzled with olive oil, topped with seasonings, then toasted. Served with smoked Roma tomatoes, fresh basil, capers and Asiago cheese.

### BEVERAGES

#### **Open Bar (2 hour period)**

Featuring Big River Fresh Brewed Ales and Lagers, House Wines  
Soft Drinks, Iced Tea, and Coffee

**\$29.50 per person**

\*\*This menu may be subject to availability & time constraints.

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## LUNCH MENU A

### ENTRÉES

Choice of one

#### **Barbecue Chicken Pizza**

Our Signature Crust piled high with smoked chicken, red peppers, green onions, melted smoked Cheddar plus a 4-cheese blend over our Sweet Magnolia Barbecue Sauce.

#### **Hickory Bacon Burger**

One half pound of Choice aged sirloin topped with melted smoked Cheddar cheese, smoked bacon strips and Sweet Magnolia Barbecue Sauce on a fresh bun.

#### **Honey Dijon Chicken**

Grilled chicken breast basted in Honey Dijon Mustard and topped with crispy smoked bacon strips and Swiss cheese

### BEVERAGES

Soft Drink, Iced Tea, and Coffee

**\$14.95 per person**

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## LUNCH MENU B

### ENTRÉE

Choice of one

#### **Southern Fried Chicken Salad**

Crisp salad greens topped with shredded Cheddar and Jack cheeses, shoestring carrots and hand-breaded, fried chicken tenderloins. Topped with Tortilla Strips and served with Roasted Jalapeno Ranch Dressing

#### **Smoky Mountain Pasta**

Grilled chicken and fresh vegetables in a Parmesan cheese sauce, served over linguini.

#### **The Brewers Club**

We layer fresh focaccia bread with sliced turkey and ham, smoked bacon, cheddar and jack cheeses, tomato, lettuce and Chipotle Mayonnaise.

#### **Flamed-Grilled Meatloaf**

Home-style meatloaf topped with a rich, brown gravy. Served over White Cheddar mashed potatoes with fresh vegetables.

### BEVERAGES

Soft Drink, Iced Tea, and Coffee

**\$14.95 per person**

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## BOXED LUNCH MENU

### **Ham Sandwich**

Honey baked ham topped with cheddar cheese, tomato and lettuce.

### **Turkey Sandwich**

Tender slices of turkey topped with swiss cheese, tomato and lettuce.

### **Chicken salad croissant**

House made chicken salad served on flakey croissant topped with swiss cheese.

### **Turkey Pesto Wrap**

Served in a pesto wrap with pesto mayonnaise and lettuce.

## SIDES

### **(Select two)**

Potato salad

Chips

Cup of fruit

Cookie

**\$9.00 per person**

Add .50 for a soft drink

Does not include tax or gratuity



## KIDS BOXED LUNCH MENU

### P B & J Sandwich

#### Ham sandwich

Ham served on white bread with cheddar cheese, tomato and lettuce.

#### Turkey Sandwich

Turkey served on white bread topped with lettuce and tomato.

## SIDES

### (Select two)

Potato salad  
Chips  
Cup of fruit  
Cookie or Brownie

**\$6.00 per child**

Add .50 for a soft drink

Does not include tax or gratuity



## DINNER MENU A

### SALAD

**House Salad**  
with assorted house made dressings

### ENTRÉE SELECTION

**Smoked Chicken Enchiladas**  
Flavorful blue corn tortillas stuffed with smoked chicken and melted Jack cheese. Accompanied by Green Chile and Ranchero Sauces, black beans and Spanish rice.

**Flame-Grilled Meat Loaf**  
Home-style meat loaf topped with a rich, brown gravy. Served with white cheddar mashed potatoes with sugar snap peas, mushrooms red peppers and red onions.

**Smoky Mountain Pasta**  
Grilled chicken and fresh vegetables in a Parmesan cheese sauce, served over linguini.

### DESSERT

**Chef's choice of Dessert**

### BEVERAGES

Soft Drink, Iced Tea, and Coffee

**\$19.95 per person**

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## DINNER MENU B

### SALAD

#### House Salad

with assorted house made dressings

### ENTRÉE SELECTION

#### Smoky Mountain Pasta

Grilled chicken and fresh vegetables in a Parmesan cheese sauce, served over linguini.

#### Grilled Salmon

A salmon filet flame-grilled to perfection, seasoned with a rich dill butter sauce and served with rice pilaf and julienne vegetables.

#### Low Country Shrimp & Grits

A generous portion of shrimp sautéed with bacon, garlic and mushrooms in a seasoned sauce. Served over Cheese Grits.

#### Sweet Magnolia Ribs

A full slab of pork ribs, dry-rubbed and slow-cooked in our own smokers, basted with Sweet Magnolia Barbecue sauce. Served with fries and creamy coleslaw.

### DESSERT

#### Chef's choice of Dessert

### BEVERAGES

Soft Drink, Iced Tea, and Coffee

**\$25.95 per person**

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## DINNER MENU C

### SALAD

Choice of one

#### Caesar Salad

A generous portion of crisp romaine lettuce in a creamy classic combination of romaine lettuce and creamy asiago cheese dressing sprinkled with crunchy croutons

#### Greenhouse Salad

Fresh mixed salad greens, topped with Roma tomatoes, julienne carrots, cucumbers and croutons. Served with homemade Balsamic Vinaigrette Dressing.

### ENTREE SELECTION

Choice of one

#### Grilled Salmon

A salmon filet flame-grilled to perfection, seasoned with a rich dill butter sauce and served with rice pilaf and julienne vegetables.

#### Cajun Fettuccine

Sautéed breast of chicken and Andouille sausage, tossed with a Cajun cream sauce and fettuccine.

#### Hazelnut Crusted Chicken

A tantalizing blend of tender chicken and crunchy hazelnuts. Boneless chicken breast coated with hazelnuts, sautéed and served in sun-dried cherry sauce. Accompanied with White Cheddar mashed potatoes and julienne vegetables.

### DESSERT

#### Chef's choice of Dessert

### BEVERAGES

Soft Drink, Iced Tea, and Coffee

**\$27.95 per person**

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## DINNER MENU D

### STARTER

Served family-style

**Pepperjack Nachos**

**Chicken Quesadilla**

### SALAD

**Greenhouse Salad**

Fresh mixed salad greens, topped with Roma tomatoes, julienne carrots, cucumbers, sunflower nuts, raisins, and croutons. Served with house-made balsamic vinaigrette.

### ENTRÉE SELECTION

Choice of one

**Blue Crab Stuffed Chicken**

Lightly breaded, stuffed with crab meat & artichokes. Served with fresh spinach, smoked Roma tomatoes and rice pilaf.

**Bistro Filet**

Aged beef medallions marinated in sesame oil, soy and ginger, char-grilled.  
Served with rice pilaf and grilled vegetables.

**Low Country Shrimp & Grits**

A generous portion of shrimp sautéed with bacon, garlic and mushrooms and seasoned sauce.  
Served over cheese grits.

**Cajun Fettuccine**

Grilled chicken breast and Andouille sausage, tossed in a Cajun cream sauce.

### DESSERT

**Chef's choice of Dessert**

### BEVERAGES

Soft Drink, Iced Tea, and Coffee

**\$36.95 per person**

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## DINNER MENU E

### SALAD

Choice of one

#### Caesar Salad

A classic combination of romaine lettuce and creamy asiago cheese dressing sprinkled with crunchy croutons

#### House Salad

Iceberg, romaine and radicchio with tomatoes, cucumbers, carrots and our own house made vinaigrette dressing.

### ENTRÉE SELECTION

Choice of one

#### Smoky Mountain Pasta

Grilled chicken and fresh vegetables in a Parmesan cheese sauce, served over linguini.

#### Grilled Salmon

A salmon filet flame-grilled to perfection, seasoned with a rich dill butter sauce and served with rice pilaf and julienne vegetables.

#### Low Country Shrimp & Grits

A generous portion of shrimp sautéed with bacon, garlic and mushrooms in a seasoned sauce. Served over Tennessee cheese grits.

#### Sweet Magnolia Ribs

A full slab of pork ribs, dry-rubbed and slow-cooked in our own smokers, basted with Sweet Magnolia Barbecue Sauce. Served with Fries and creamy Coleslaw.

### BEVERAGES

#### Open Bar (2 hour period)

Featuring Big River fresh-brewed ales and lagers, house wines, Soft drinks, Iced tea, and coffee

**\$49.95 per person**

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