





https://menuweb.menu 4150 Sycamore Dairy Road Fayetteville, NC 28303, United States +19108679223 - http://www.themashhouse.com/









The **menu of Mash House** from Fayetteville includes **200** menus. On average the *menus or drinks on the menu* cost approximately \$13.4. You can view the categories on the menu below. Located in the heart of Fayetteville, The Mash House Brewing Company offers a unique dining experience with a variety of options, from refined gourmet fusion dishes to pasture-raised beef. We prioritize using local products from North Carolina farmers and growers, ensuring the freshest ingredients possible. Our restaurant is known for our steaks, chops, and awardwinning beer, all hand-crafted on-site using traditional Old World brewing methods.



**Desserts** 

**CHOCOLATE CAKE** 

Non Alcoholic Drinks

**ROOT BEER** 

Sushi Rolls

**BLACK WIDOW** 

**Pasta** 

**SEAFOOD PASTA** 

Pizza

**PIZZA TEXAS** 

Mains

**BEEF TIPS\*** 

**Main Courses** 

**NACHOS** 

Vegetarian

**PARMESAN ASPARAGUS** 

**Schnitzel** 

**SCHNITZEL** 

Chicken

CHICKEN WINGS

Sauces

**GRAVY** 

**Fish** 

**SEA BASS** 

**Beef Dishes** 

**FILET MIGNON** 

**Main Course** 

**CREAMY TOMATO BASIL SOUP** 

\$4.0

**Beef** 

\$11.0

\$24.0

\$15.0

**RIB EYE** 

Main

**PULLED PORK** 

**Chicken Wings** 

**WINGS** 

**Ribs** 

**PRIME RIB** 

**Beverages** 

FRESH MARGARITA ON THE

**ROCKS** 

**Hot Drinks** 

TEA

**Popular Products** 

**BANTAM WEIGHT** 

\$6.0

\$8.0

**Specialty Burgers** 

BISON BURGER \$18.0



Red

CASTILLO DE MONSERAN GARNACHA,

Add To Any Salad

STEAK \$10.0

**Brunch Entrees** 

SHRIMP GRITS \$23.0

Sea

**GRILLED SALMON** 

**Bottled Beer** 

**INDIA PALE ALE** 

Wines By The Glass

ROBERT MONDAVI PRIVATE SELECTION CABERNET SAUVIGNON

**Seafood Entrees** 

AHI TUNA STEAK\* \$28.0

**Bottled Beers** 

HARD CIDER \$7.0

**Draft List** 

**IRISH RED** 

**Smalls** 

CHICKEN VERDE TACOS \$21.0

Craft Cocktails

EL COYOTE \$11.0

Malbec, Shiraz & Zinfandel

TWO HANDS ANGEL'S SHARE SHIRAZ

75 Classic Cocktails

THE OLD FASHIONED \$9.0

**Out To Sea** 

SESAME SEARED TUNA\* \$18.0

Steak & Chops

BONE-IN RIBEYE\* \$39.0

Soup / Salads

BBQ SALMON SALAD\* \$18.0

Pass The Fork

JAMBALAYA OUR WAY \$21.0

**Dinner Small Plates** 

GRILLED MEATLOAF \$21.0

Steak Add-Ons

STOUT GLAZED ONIONS \$3.0

Wine / Champagne

HAYMAKER SAUVIGNON BLANC

**Great Steak Additions** 

LEMON BASIL BUTTER \$3.0

Other Red Wines

FESS PARKER PINOT NOIR



**French** 

**POUTINE** 

\$10.0

**Mexican Fiesta** 

**PULLED PORK TACOS** 

\$21.0

**Dips** 

SPINACH ARTICHOKE DIP

Main Courses And Sides

**GARLIC MASHED POTATOES** 

**Aged Steaks & Chops** 

RIBEYE \$35.0

Uncategorized

PRISONER RED BLEND

Steak Sauces And Add-Ons

DEMI-GLACE \$3.0

**Salads** 

SALMON SALAD

**CAESAR SALAD** 

**Red Wine Selections** 

**CUTTINGS CABERNET SAUVIGNON** 

**Alcoholic Drinks** 

**LAMBRUSCO** 

**HEFEWEIZEN** 

**After-Dinner Drinks** 

OLD FASHIONED \$12.0

Burger

VEGGIE BURGER \$15.0

PULLED PORK BURGER\* \$17.0

**Peculiar Burgers** 

GHOST BURGER\* \$15.0

Fish Dishes

FISH CHIPS \$19.0

**FISH AND CHIPS** 

Sides

GARLIC BUTTER \$3.0

**Little Pub Burgers** 

STEAKHOUSE\* \$18.0

**Drinks** 

**DRINKS** 

**BEER** 

Glass Pours Of White / Rose / Sparkling

WILLAMETTE VALLEY RIESLING, OREGON

Starters & Salads

FRENCH FRIES

POTATO CHIPS



\$8.0

### **Steaks**

**RIBEYE STEAK** 

**STEAK SALAD** 

#### From The Grill

SIRLOIN \$30.0

**RIBS** 

#### **Cocktails**

CHOCOLATE CREME PIE MARTINI \$10.0

ABSOLUT PEAR MARTINI \$10.0

### White Wine

**JOSH CHARDONNAY** 

KUNG FU GIRL RIESLING

#### **Red Wine**

**RUTA 22 MALBEC** 

**BLACKSTONE MERLOT, CALIFORNIA** 

### From The Land & Sea

NY STRIP \$34.0

FILET \$42.0

## **Entrées**

FRIED GREEN TOMATOES \$15.0

FRIED SHRIMP \$8.0

**ONION RINGS** 

### **Sandwiches**



#### **TURKEY SANDWICH**

## Seafood

CALAMARI \$16.0

SALMON \$10.0

#### **Beers**

**STOUT** 

**FRUIT BEERS** 

**SPECIALTY BEERS** 

SAUTEED SHRIMP

## **Burgers And Sandwiches**

BLEU BREW BURGER\* \$15.0

SOUTHERN JAM BURGER\* \$16.0

ITALIAN PANINI \$17.0

#### **Sweet Wines**

**ROSCATO MOSCATO** 

**DEMARIE BIRBET MOSCATO** 

**DOMAINES PAUL MAS, BRUT ROSE** 

### **Ipas**

HOPTIMUS PRIME IPA AMERICAN 7.6%

**ABV 70 IBU** 

**HOPPY HOUR IPA IPA AMERICAN 6.9%** 

**ABV 70 IBU** 

HOPPY HOUR IPA \$3.8

## **Restaurant Category**





### **Reserve Wines**

**SCOUTS HONOR** 

**FOLIE A DEAUX CABERNET** 

**ROTH HERITAGE RED** 

CHATEAU LASSEGVE BORDEAUX

TAITTINGER BRUT CHAMPAGNE

### **Crafted Cocktails**

FRENCH CONSERVATORY	\$11.0
KENTUCKY DERBY	\$11.0
GEORGIA PEACH MARTINI	\$11.0
STRAWBERRY ALARM CLOCK	\$10.0
CAROLINA SUNRISE	\$10.0
BI UEBERRY HII I	\$11.0

### White Wines

LINCOURT CHARDONNAY

**BILTMORE ESTATE PINOT GRIGIO** 

WILD HORSE CHARDONNAY, CALIFORNIA

LINCOURT STEEL CHARDONNAY, CALIFORNIA

FIRESTONE SAUVIGN BLANC, CALIFORNIA

FERRARI CARANO PINOT GRIGIO, CALIFORNIA

**ESTANCIA MOSCATO, CALIFORNIA** 

VANILLA BEAN CRÉME BRÛLÉE

### **Dessert**

	MASH HOUSE ORIGINAL ROOT BEER FLOAT	\$5.0
	CHOCOLATE STOUT CAKE	\$9.0

**CARAMEL CHEESECAKE BROWNIE** 

**WAFFLE** 

**BROWNIE** 

**CREME BRULEE** 

**BROWNIES** 

#### **Starters**

<b>\$ \$ 5</b>	ARTICHOKE SPINACH DIP	\$15.0
	MASH HOUSE PRETZELS	\$14.0
SALMON BITES		\$16.0
MASH HOUSE NACHOS		\$14.0
BASKET O BREAD	F CHEESY GARLIC	\$6.0
BEER QUE	SO	\$12.0
CAROLINA GRILLED CHICKEN		\$22.0
CLASSIC S	CAMPI PASTA	

#### **Red Wines**

JOSH CELLARS MERLOT

**SEBASTIANI CABERNET SAUVIGNON** 

**ETERNALLY SILENCED PINOT NOIR** 

**1000 STORIES RED BLEND** 

ARROGANT FROG PINOT NOIR

LA FORGE ESTATE MERLOT

**LUCKY STAR PETIT SYRAH, CALIFORNIA** 

MOSSBACK PINOT NOIR, CALIFORNIA

SEBASTIANI CABERNET SAUVIGNON, CALIFORNIA

**DISENO MALBEC, ARGENTINA** 

### Side Dishes

**MAC CHEESE** 

\$9.0





**MACARONI AND CHEESE GRITS** 

SAUTEED MUSHROOMS \$3.0

**BLEU CHEESE CRUMBLES** \$3.0

**CHEESE GRITS** 

SEASONAL SAUTEED VEGETABLES

**FRIES** 

SAUTEED SPINACH

**MASHED POTATOES** 

**PICKLES** 

## These Types Of Dishes **Are Being Served**



**CHICKEN** \$6.0 **PASTA** 

**BREAD** 

**BURGER** 

**PANINI** 

**TURKEY** 

**ROASTED CHICKEN** 

**MEATLOAF** 

**JAMBALAYA** 

**SALAD** 

**ICE CREAM** 

**TUNA STEAK** 

**FISH** 

**DESSERTS** 

**APPETIZER** 

### Other Drafts

**BROWN PORTER** 

NATURAL BLONDE



NATURAL BLONDE LAGER **AMERICAN LIGHT 4.5% ABV 8 IBU** 

**BELGIAN STYLE TRIPEL BELGIAN TRIPEL 8.5% ABV 15 IBU** 

STOUT (NITRO) STOUT OTHER 5.4% ABV **36 IBU** 

HARD CIDER CIDER TRADITIONAL **APFELWEIN 6% ABV** 

**BELL TOWER CERVEZA LAGER PALE** 4.5% ABV

PATRIOT PALE ALE PALE ALE AMERICAN 5.5% ABV 35 IBU

**BROWN PORTER PORTER OTHER 5.4% ABV 18 IBU** 

COPPERHEAD RED ALE RED ALE **AMERICAN AMBER RED 5.5% ABV 7 IBU** 

**HEFEWEIZEN WHEAT BEER HEFEWEIZEN 5% ABV 10 IBU** 

PATRIOT PALE ALE \$3.8 COPPERHEAD RED ALE \$3.8 **BOMBER BROWN ALE** \$6.0 KILT SMASHER \$6.0

## Ingredients Used



STOUT (NITRO)

**BACON BROCCOLI**  \$6.0

\$3.0

ONION

**CHEESE** 

**LETTUCE** 

**POTATOES** 

**SPINACH** 

**PORK MEAT** 

**GARLIC** 



SHRIMP TOMATOES

TUNA TOMATO

AHI TUNA CARAMEL

**CHOCOLATE** 

# **Mash House**

4150 Sycamore Dairy Road Fayetteville, NC 28303, United States

Monday 01:00-24:00 Tuesday 01:00-12:00 17:00-24:00 Wednesday 01:00-12:00 17:00-24:00 Thursday 01:00-12:00 17:00-24:00 Friday 01:00-12:00 17:00-24:00

Saturday 01:00-12:00

**Opening Hours:** 

Sunday 01:00-12:00

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