

HB

shared plates

COMPRESSED WATERMELON

micro greens, herbed goat cheese, candied pecan dust, balsamic drizzle - 8

LOBSTER BISQUE TEST TUBES ^{HB} - 6

CHICKEN & WAFFLES

meringue whipped waffles, maple horseradish syrup, pink peppercorn butter, pecan dust - 9

TORCHED DIABLO'S

free range chicken, jalapeño smoked bacon, blow torched pepper jack cheese, dhm - 9

TORCHED T-BONES

mini lamb t-bones, cabernet smoked sea salt, blueberry grain mustard, micro greens - 12

LITTLE PEOPLE TACOS

beer braised veal cheek, blue cheese polenta, raspberry chipotle crème, micro greens - 14

KUROBUTA PORK BELLY CORN DOGS

milk and honey braised pork belly, root beer bbq - 11

FISH & TOTS

beer battered cod, parmesan rosemary tots, fried caper remoulade - 12

STEAK & PAPAYA MARTINI ^{HB}

charred porterhouse tail, cucumber-chile infused broccoli slaw, papaya salsa - 6

HIMALAYAN SHRIMP STIX

asian shrimp, lemon-wasabi cotton candy - 16

FORKED-UP AHI

candied ginger, black sesame, cured wakami, wasabi-soy mist - 14

LAMB TOMAHAWKS

rosemary and scallion crust, yukon potato puree blueberry grain mustard - 16

PIPE SMOKED SALMON ^{HB}

salmon, forest mushroom and snow pea cream, fried shallot, yukon potato puree - 13

dips & things

OVEN ROASTED BEER CHEESE

white cheddar, pretzel stix, bolivian rose sea salt - 9

HUMMUS & SOUP

roasted chipotle hummus, pretzel stix mater-basil h2o - 8

6 CHEESE PIMENTO & SHERRIED CRAB DIP

parmesan flatbread - 13

DUCK QUESADILLA

blackened duck breast, caramelized onions, roasted peppers, raspberry-chipotle crème - 9

HB 17 STYLE WINGS

- japanese black wings, ponzu
- jerk smoked and grilled, chipotle mango puree
- grill-smoked hot wings, celery curls, gorgonzola dip - 8

HB SQUIGGLE NUTZ ^{HB}

chocolate and bacon studded waffle cone with candied pecans - 8

SPINACH & ARTICHOKE DIP

roasted mater and spinach flatbread - 9

greens

FLATBREAD SALAD

baby greens, roasted peppers, feta cheese, eggplant-mater flatbread, balsamic vinaigrette - 9

FIRE BRICK SALMON

ancho chile rubbed salmon, micro greens, black bean corn salsa, roasted mater-basil vinaigrette - 11

THE KNOME

baby greens, jerked chicken, gorgonzola crumbles, smoked bacon, squiggle nutz, cukes, fire roasted maters, ranch dressing - 11

CAESAR ^{HB}

charred romaine, parmesan disk, black olive, pumpkin seed, anchovy jerky, roasted maters - 8

flatbread pizza

4 CHEESE

garlic oil, parmesan, mozzarella, feta and manchego cheese - 12

THE MAZONE

pomodoro, capicola, salami, prosciutto, pork belly, caramelized onions, cheddar blend - 12

VEGGIE

garlic oil, baby spinach, grilled eggplant, roasted peppers, feta, mozzarella - 12

CHEESE BURGER

herbed mustard, ground beef, cheddar blend, red onions, pickles - 12

JERKED CHICKEN

sundried mater pesto, jerked chicken, roasted peppers, caramelized onions, mozzarella - 12

BRUSCHETTA ^{HB}

garlic oil, fire roasted maters, chiffonade basil, balsamic-fig reduction, mozzarella - 12

PIMENTO CHEESE

6 cheese pimento, jalapeño bacon, fire roasted maters, grilled leeks - 12

DUCK

root beer bbq, seared duck, fried shallot, mozzarella - 13

VEAL CHEEK

pomodoro, roasted peppers, braised veal cheek, caramelized onions, parmesan cheese - 13

boutique sandwiches

choice of parmesan-rosemary tots, marinated cucumbers or parmesan creamed corn

VEGGIE

roasted peppers, eggplant, artichokes, sundried mater and pesto aioli, baby greens on four cheese and cracked pepper focaccia - 8

OPEN FACE PORTERHOUSE TAIL

caramelized onion, gorgonzola cheese, fire roasted maters, baby greens on four cheese and cracked pepper focaccia - 11

burgers

served on rustic brioche with your choice of parmesan-rosemary tots, marinated cucumbers or parmesan creamed corn

BREWMASTER BBQ

blend of smoked brisket and porterhouse tail, jalapeño smoked bacon, caramelized onions, pepper jack, fire roasted maters, baby greens - 9

HIGHLAND MILLS BACON CHEESE

blend of smoked brisket and porterhouse tail, aged cheddar, smoked bacon, fire roasted maters, red onion, baby greens - 8

BAMA ^{HB}

thick cut bologna, fried egg, roasted maters, baby greens, pesto aioli - 8

CRAB

pesto aioli, fire roasted maters, baby greens - 10

^{HB}
"Heist service style encourages you to create your own unique experience by sharing. Items may be served as ready."

Thank you,
Chef Rob

Parties of 6 or more will have 18% gratuity automatically added. Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.



about us

Promising to rattle the status quo, Heist Brewery is continuing to rewrite the rule book on craft beer and cuisine in Charlotte. In addition to award-winning handcrafted beers and made-from-scratch sodas, Heist offers an array of artisan breads baked fresh daily, shared plates and wood-fired specialties served in a renovated, century-old former mill. At Heist, bold and unexpected culinary combinations are the norm creating an innovative and appetizing dining experience for guests.

our beer

PREMIUM LIGHT LAGER

light straw in color with minimal hop bitterness. this american light lager is smooth and easy drinking - 4.50
4% A.B.V 2 S.R.M 8 I.B.U

HEFEWEIZEN

“hefe” meaning yeast, “weizen” meaning wheat, an unfiltered german ale using german noble hops and german yeast that produces a slight banana and clove profile - 4.50
4% A.B.V 4 S.R.M 11 I.B.U

I2PA

this imperial india pale ale is aggressively hopped with enormous amounts of cascade hops and massive amounts of malted barley creating an intense flavor and aroma explosion - 5
8.5% A.B.V 7 S.R.M 95 I.B.U

STATION # 7 RED ALE

an american style ale using 2 different kinds of caramel malts and adding hallertauer hops to create a candy-like caramel sweetness - 4.50
4.5% A.B.V 8 S.R.M 10 I.B.U

PALE ALE

deep golden in color using american style hops to produce a medium hop bitterness, flavor and aroma - 4.50
4.3% A.B.V 6 S.R.M 40 I.B.U

OATMEAL STOUT

9 different styles of malted barley and oatmeal flakes gives this a roasted, chocolate and dark caramel flavor. balanced with medium hop bitterness and pushed with straight nitrogen to create a thick creamy head - 4.50
5.5% A.B.V 50 S.R.M 40 I.B.U

ROTATING SEASONAL BELGIAN TAP : BREWMASTER ZACH'S SEASONAL BEERS : ROTATING FRUIT BEER TAPS

get educated

A.B.V : ALCOHOL BY VOLUME

provides you with the percentage of alcohol in the liquid.

S.R.M : STANDARD REFERENCE METHOD

this is the most predominant measurement for the color of beer. it involves the attenuation of light through 1 c.m. of beer. the range is absolutely clear at 0 and black being the complete absorption of light at 81.

I.B.U : INTERNATIONAL BITTERING UNIT

this is the measurement of actual bitterness in beer based on alpha acids from the hops. beers with i.b.u's fewer than 20 are considered mild. 20-45 are considered medium hopped and above 45 is considered heavily hopped.

sweets

CHOCOLATE PIE

my mother's recipe, store bought cool whip... enough said - 4

OATMEAL COOKIE CHEESECAKE

goldschlager, baileys, kahlua, oreo crust - 6

BUTTERFINGER BLONDIE BITE

english toffee, meyers rum, caramel - 6

CARAMELIZED BANANA & HAZELNUT MOUSE EGGROLLS

caramelized banana, nutella, vanilla scented mascarpone - 8

NODA FLOATS

made from scratch with breyers vanilla ice cream - 5
• black cherry
• sarsaparilla root beer
• orange creamsicle
• original cream soda

the process

We use a Johann Albrecht German brew house, old world techniques of brewing and infuse them with "Heist" attitude!

We believe there are no limits in brewing delicious ales and lagers, but we are going to try and find them. So, whether you drink your "standard" light beer or you are adventurous, we have something that will blow your doors off!

beverages

coke, diet coke, sprite, lemonade, gingerale, sweet tea, unsweet tea

HOMEMADE SODAS

all natural and caffeine free
black cherry, orange cream, cream soda, root beer

HB

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