



# lunch menu

## boutique sandwiches

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

**SMOKED TURKEY BAGUETTE** <sup>HB</sup>  
roasted maters, baby greens, shaved pork belly, southwestern aioli - 9

**JERK CHICKEN**  
roasted pepper and chipotle mango salsa, sundried mater pesto, baby greens on smoked bacon ciabatta - 8

**ITALIAN BAGUETTE** <sup>HB</sup>  
capicola, salami, prosciutto, pork belly, fire roasted maters, italian herb vinaigrette - 9

**BLTC**  
jalapeño smoked bacon, baby greens, fire roasted maters, gorgonzola on smoked bacon ciabatta - 8

**PRESSED CHEESE**  
6 cheese pimento, pickle on your choice of focaccia - 8

**OPEN FACE PORTERHOUSE TAIL**  
caramelized onion, gorgonzola cheese, fire roasted maters, baby greens on your choice of focaccia - 11

**VEGGIE**  
roasted peppers, eggplant, artichokes, sundried mater and pesto aioli, baby greens on your choice of focaccia - 8

<sup>HB</sup> ASK ABOUT FEATURED LOAVES OF THE DAY

## 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

**CRAB**  
pesto aioli, fire roasted maters, baby greens - 10

**BAMA** <sup>HB</sup>  
thick cut bologna, fried egg, roasted maters, baby greens, pesto aioli - 8

<sup>HB</sup> “Heist service style encourages you to create your own unique experience by sharing. Items may be served as ready.”

Thank you,  
Chef Rob



## 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 - 12

**BRUSCHETTA** <sup>HB</sup>  
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

## dips & things

**OVEN ROASTED BEER CHEESE**  
white cheddar, pretzel stix, bolivian rose sea salt - 9

**6 CHEESE PIMENTO & SHERRIED CRAB DIP**  
parmesan flatbread - 13

**SPINACH & ARTICHOKE DIP**  
roasted mater and spinach flatbread - 9

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

**HB SQUIGGLE NUTZ** <sup>HB</sup>  
chocolate and bacon studded waffle cone with candied pecans - 8

**HB 17 STYLE WINGS**  
• japanese black wings, ponzu  
• jerk smoked and grilled, chipotle mango puree  
• grill-smoked hot wings, celery curls, gorgonzola dip - 8

## shared plates

<sup>HB</sup> **LOBSTER BISQUE TEST TUBES** - 6

**KUROBUTA PORK BELLY CORN DOGS**  
milk & honey braised pork belly, root beer bbq - 11

## greens

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

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

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

<sup>HB</sup> **THE KNOME**  
baby greens, jerked chicken, gorgonzola crumbles, smoked bacon, squiggle nutz, cukes, fire roasted maters, ranch dressing - 11

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.

## 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!

## noda sodas

### HOMEMADE SODAS

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

## sweets

### CARAMELIZED BANANA & HAZELNUT MOUSSE EGGROLLS

caramelized banana, nutella, vanilla scented mascarpone - 8

### OATMEAL COOKIE CHEESECAKE

goldschlager, baileys, kahlua, oreo crust - 6

### BUTTERFINGER BLONDIE BITE

english toffee, meyers rum, caramel - 6

### CHOCOLATE PIE

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

### NODA FLOATS

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

**HB**

**follow & share**

@HeistBrewery