



BEER

Trolley Barn boasts one of the most unique brewing setups in the country. Our beer is brewed off-site, transported to Trolley Barn, loaded into the double-stacked fermentors, then sent to the serving tanks.

When you order a pint at Trolley Barn, you're getting the freshest beer available. Small batches served straight from the tanks, eliminating the kegging process, allows you to experience the aromas and flavors as head brewer James intended.

James works vigorously to create high quality brews, using his curiosity as a tool as he experiments with new combinations and ingredients.

Scan this code to learn more about our brewing process.



COCKTAILS

Trolley Barn Crafted

TEE TIME OLD FASHIONED

Woodinville bourbon, bitters, black tea
toasted cardamom and cocoa nib simple

CORPSE REVIVER

Gin, Cointreau, Elderflower Liqueur, Pastis, Lemon

DESERT FLOWER

Cactus Pear Margarita, Blanco tequila, lime

TROLLEY SPRITZ

Prosecco, Aperol, seltzer, orange

THE DRAGON

Gin, blackberry, lemon, mint

GG TONIC

Botanist gin, tonic, Green Chartreuse

SPICED WINTER SANGERIA

Red wine, ginger spiced simple, stone-fruit brandy

PURPLE MULE

Gin, pea flower, mint, lime, ginger beer

After Dinner Drinks

ESPRESSO MARTINI

Featuring Bitty and Beau's Espresso Cold Brew,
Vodka, Kahlua, Baileys

Ask Your Servers about our Digestifs

INFUSIONS

Our house made infusions are created with our favorite liquor brands and locally sourced ingredients. Check out the infuser at the Mezz bar to see what's coming up next.

Ask your server about our current infusion and infusion cocktail options.

DAILY SHIFT FOOD CO.

SHAREABLES

QUEEN CITY PRETZEL 8/16

Bob's handmade pretzels served with TB beer cheese and house made whole grain mustard

CHARCUTERIE 16

Chef's selection of cured meats and local cheeses with bacon jam, house pickles, goat cheese stuffed peppadew peppers

SHORT RIB BARBACOA TACOS 11

Slow cooked sweet and spicy barbacoa with avocado salsa, crunchy chili sauce, lime

DUCK FAT CHICKEN WINGS 15

Six crisp confit wings, oven-baked with TB wing rub. Served with house made Citra-hopped pickles and buttermilk ranch dressing

CRISPY OVEN FRIED CHICKEN SKINS 11

Served with pimento cheese, house pickles and comeback sauce

CRISPY SHRIMP BAO BUN 12

Ginger glazed gochujang seasoned shrimp with pickled cucumbers, carrot, daikon, and cilantro

BUFFALO CHICKEN SLIDERS 11

Chicken roasted with TB buffalo sauce and topped with cheddar cheese, JJ slaw and ranch

TB DIP TRIO 13

Hummus, pimento cheese, kimchi dip with pickles, goat cheese peppadew peppers and crisp flatbread

BLISTERED SHISHITO PEPPERS 12

With yuzu kosho and sea salt

GREENWORKS

Salads & Such

FISH TACO BOWL 16.5

Grilled mahi, shredded cabbage, avocado, cilantro lime vinaigrette, tortilla chips, cauliflower rice, arugula, TB hot sauce, and mango pico de gallo

BUFFALO CHICKEN BOWL 15

Wing rubbed chicken, pickled carrots, blistered shishitos, tomatoes, cilantro, blue cheese, chopped kale, chopped romaine, TB hot sauce, and buttermilk ranch dressing

POACHED PEAR SALAD 12

Red wine poached pear, Gorgonzola dolce, candied pecans, red wine vinegar, EVOO

POBLANO CHICKEN CAESAR SALAD 15

Little gem romaine with grilled chicken, avocado, roasted corn, tortilla strips, tomatoes, and a creamy poblano pepper Caesar dressing

SANTA MARIA STEAK COBB SALAD 16.5

Santa Maria spiced steak skewers with eggs, avocado, corn, tomato, bacon, and herbed goat cheese served over romaine and local greens with a green goddess dressing

SALMON HARVEST SALAD 16.5

Wood grilled Canadian salmon, butternut squash and farro tossed with toasted walnuts, kale, apples, goat cheese and dried cranberries with a maple balsamic vinaigrette

KEBAB SALAD 15.5

Za'atar spiced grilled chicken kebab, quinoa tabouleh, hummus, feta, pickled red onion, Campari tomatoes, cucumbers, grilled shishito peppers, romaine lettuce, pita chips and a tahini vinaigrette

HANDHELDS

PORK BELLY SMASHBURGER 16

Crisp pork belly, Mullis farms beef, pickled carrots, red onions, cucumbers, cilantro, jack cheese, spicy peanut sauce, and leaf lettuce

WOOD ROASTED TURKEY ABLT 14

Pepper jack, applewood smoked bacon, avocado, lettuce, vine ripe tomatoes, chipotle mayo, served on sliced brioche

ROAST PORK FRENCH DIP 14

Roasted peppers, caramelized onions, and rich au jus

PHILLY CHEESESTEAK 16

Thin sliced ribeye seared with caramelized onions, topped with provolone and cheese sauce on a crispy Amoroso Philly roll

Mac and cheese with Benton's ham

Wood charred fingerlings

Cucumber salad

Roasted broccoli

Pan roasted Mexican street corn

Quinoa tabouleh

Mashed potatoes

Pumpkin parmesan polenta

Broccoli rabe

Mushroom and pancetta risotto

Sweet potato fingerlings

Jasmine rice

Side salad

Cauliflower rice

SIDES \$4

**All items cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Gluten free and vegetarian menus are available upon request*

***THE BASIC BACON BURGER 14**

Wood grilled short rib, brisket and chuck burger with applewood smoked bacon, American cheese, onion, lettuce, pickles, and tomato jam on a Martin's potato roll

GRILLED CHICKEN GYRO 14

Grilled marinated chicken with Campari tomatoes, red onion, lettuce, and tzatziki sauce on a warm flatbread

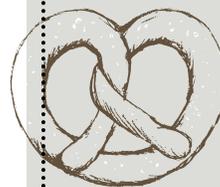
***CARNE ASADA GRILLED CHEESE TORTA 16**

Seasoned steak grilled and served on a torta bun with chimichurri mayo, avocado salsa, pickled jalapeños, sliced tomatoes, shredded lettuce, Chihuahua cheese and Monterey jack

SMOKED BRISKET GRILLED CHEESE 15

Slow cooked smoked brisket with BBQ sauce, cheddar cheese, jack cheese, and TB sauce on sourdough bread

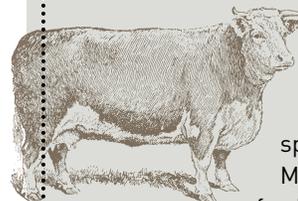
**BECAUSE THE
DETAILS MATTER**



Our pretzels are handmade in Charlotte and recently named best in the city by @charlottepretzels



We proudly serve Martin's potato rolls and Amoroso's philly rolls, both family-owned companies based in PA who use only the highest quality ingredients in their breads.



When we brew our beer, we donate the wet spent grain to Mint Hill-based Mullis Family Farm. Farmer Dale feeds the grain to his dairy cows, providing them a clean diet and eliminating waste. We confidently serve Mullis beef as a humanely raised, sustainable option.

BRAND & STEEL

TINS

FINS

Sardines in spicy sauce \$10

Small sardines in olive oil with piquillo peppers \$10

Sardines in olive oil \$10

Sardines in escabeche \$10

SHELLS

Razor clams in brine \$12

Mussels in escabeche \$12

Clams in brine \$15

Small scallops in sauce \$14

TENTACLES

Octopus in olive oil \$15

Squid in American sauce \$10

Squid in ink \$10

ENTREES

BISON CHILI 12

Texas style bison chili topped with sour cream, cheddar cheese, diced onions, and toast points

BISON CHILI MAC N CHEESE 14

Our rich and creamy mac and cheese, topped with Texas style bison chili, sour cream, cheddar cheese, diced onions, and toast points

CHARRED OCTOPUS 15

With confit fingerling potatoes, nduja, and chimichurri

PORK BELLY PIEROGI'S 17

Stuffed with cheddar cheese, herb and potato served with crisp pork belly, caramelized onions, sauerkraut, sour cream, and hot sauce

*TEQUILA MARINATED CARNE ASADA SKEWERS 14

Wood charred with chimichurri, crisp batata harra, pickles, and flatbread

DUCK FRIED RICE 16

Duck carnitas, Chinese sausage, pineapple, onions, matcha aioli, and house pickle

CHICKEN CURRY BO SSAM 15

Wood grilled chicken, jasmine rice, pickles, thai basil, mint, lettuce, and coconut curry vinaigrette

*WOOD GRILLED TRI TIP STEAK 25

Santa Maria spice rubbed with a mushroom and pancetta risotto and a blistered shishito salsa verde

*BEER BRAISED BEEF SHORT RIB 27

Pumpkin parmesan polenta, broccoli rabe, and gremolata

WOOD GRILLED SALMON WITH A FALL LOBSTER SUCCOTASH 29

Canadian salmon, Maine lobster, local field peas, corn, spinach, and bacon

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DESSERT

Tres Leches Cake

Sponge cake soaked in a sweet milk mixture and topped with fresh whipped cream, cocoa powder and dulce de leche

Berry Cobbler

Sugar cookie crumble, topped with vanilla gelato

Skillet Molten Chocolate

Baked to order single origin Columbian molten chocolate cake with vanilla gelato

Gelatos and sorbets

Ask your server for details

