



Appetizers.

HANGMAN'S PRETZEL 10.99

Bavarian Soft Pretzel with Kosher Salt.
Served with House Beer Mustard and Beer Cheese

HUMMUS & PIMENTO CHEESE 11.99

Made in house hummus and pimento cheese served with grilled flatbread, assorted seasonal vegetables and fresh fruit

FRIED GREEN TOMATOES 8.99

Topped with roasted red pepper remoulade
Add Pimento Cheese & Bacon Jam \$3.00

LOADED FRIES OR TOTS 8.99

Loaded with chopped bacon, house beer cheese, green onions and sour cream

FRIED PICKLES 8.99

Beer battered pickle chips, served with house ranch dressing

CHEESE CURDS 9.99

Served with chipotle ranch

Drinks.

COKE PRODUCTS 3.00

SWEET/UNSWEET TEA

20% GRATUITY ADDED TO TABLES 8 OR MORE

Flatbreads.

ITALIAN 12.50

Tomato base, prosciutto, bacon, goat cheese, mozzarella cheese, arugula and balsamic reduction

CHICKEN, BACON, & PESTO 13.75

Ranch and Pesto base, chicken, bacon and mozzarella cheese, arugula and house ranch

Wings

BONE-IN OR BONELESS 12.99

SAUCES/RUBS

Naked | House Buffalo | Honey Chipotle Kickin' Bourbon | Garlic Parmesan Nashville Hot | Sesame Teriyaki | BBQ Lemon Pepper Dry Rub | BBQ Dry Rub

Salads.

Grilled or fried chicken, \$4
Seared tuna steak, \$4 | Bacon, \$2

HOUSE 8.00

Fresh mixed greens, shredded cheese, bacon, tomatoes, cucumbers, croutons, and option of salad dressing

SOUTHERN STRAWBERRY 10.99

Fresh mixed greens, strawberries, goat cheese, candied pecans, honey champagne vinaigrette dressing

ASIAN SEARED TUNA 13.50

Topped with a seared tuna steak, Fresh mix of spinach and arugula, pickled cucumbers, cherry tomatoes, grated carrots, goat cheese, Asian dressing with hints of wasabi and ginger.

SALAD DRESSINGS

Ranch* | Parmesan Peppercorn Ranch*
Honey Mustard* | Honey Champagne Vinaigrette*
Caesar* | Bleu Cheese* | Oil & Vinegar
*made in house



Smash Burgers.

Choice of 1 side

Double patty, brioche or gluten free bun
*impossible burger option

IRON FORGE SMASH 15.99

American cheese, sautéed onions, house comeback sauce

BISTRO SMASH 17.99

Swiss cheese, sautéed cremini mushrooms and onions, house comeback sauce

Y'ALL THAT SMASH 17.99

Pimento cheese, bacon jam, fried green tomato, house comeback sauce

INFERNO SMASH 17.99

Pepper Jack, fresh jalapeños spicy mayo, house inferno sauce

Nash + Tenders.

Choice of 1 side

NASHVILLE HOT CHICKEN 14.99

Grilled or hand-breaded fried chicken, tossed in Nashville hot sauce, pickles, house napple slaw, served on a brioche bun

CHICKEN TENDERS 13.99

Grilled or hand-breaded
*option to toss in wing sauce or rub

Wraps.

Choice of 1 side

SOUTHWEST PHILLY 13.99

Grilled Chicken or Steak, sautéed bell peppers and onions, lettuce, provolone cheese and house chipotle ranch

CHICKEN CAESAR 12.99

Grilled or hand-breaded fried chicken, fresh romaine, parmesan cheese, and house caesar dressing
*Option of blackened or buffalo chicken

VEGGIE 11.99

House made hummus, roasted vegetables, romaine lettuce, tomato, house ranch dressing

Sides.

Full order, \$5

Roasted Seasonal Vegetables
Napple Slaw
Tater Tots
Beer Battered Onion Rings
Sweet Potato French Fries
French Fries
Side salad

Kids.

Choice of 1 side

CHICKEN TENDERS 6.99

KIDS SMASH 6.99

MAC & CHEESE 4.99

Desserts.

SALTED CARAMEL BROWNIE 8.99

Chocolate Brownie, served with vanilla ice cream, chocolate and caramel sauce

CARAMEL TOFFEE CAKE 8.99

Served with vanilla ice cream and caramel sauce

VANILLA ICE CREAM 6.99

Double scoop vanilla ice cream
*add chocolate or caramel sauce \$1

brews

lager

10oz / 16oz / 1L

Iron Forge Lager \$ 4.25 / \$ 6.25 / \$11.00

American Lager
5% ABV, 12 IBU

Little Pigeon \$ 4.25 / \$ 6.25 / \$11.00

Vienna Lager
5.5% ABV, 18 IBU

Iron Fest \$ 4.25 / \$ 6.25 / \$11.00

Marzen Oktoberfest
6% ABV, 20 IBU

ale

10oz / 16oz

Bee Bait \$ 5.25 / \$ 7.25

Honey Wheat Ale
5.2% ABV, 18 IBU

Forge Ember Ale \$ 5.00 / \$ 7.00

Amber Ale
5.5% ABV, 38 IBU

Resin Trail \$ 5.00 / \$ 7.00

Pale Ale
5.2% ABV, 38 IBU

ipa

10oz / 16oz

Iron Forge IPA \$ 5.25 / \$ 7.75

West Coast IPA
5.2% ABV, 45 IBU

Lilikoi \$ 5.25 / \$ 7.75

Hazy IPA
6.5% ABV, 50 IBU

high grav

5oz / 10oz

6,000 Elevation 10oz only: \$ 7.00

Imperial IPA
8% ABV, 75 IBU

Oil Quench \$5.00 / \$9.00

Russian Imperial Stout
11% ABV, 45 IBU

flights

Choice of 4 beers - 5oz pours \$11.00
Add \$3 for Oil Quench



Drink. Dine. Unwind

Sevierville's Newest
Brewery + Kitchen

Sun-Sat
11AM - 10PM

371 Lonesome Valley
Sevierville, TN

865-505-3519

www.ironforgebrew.com
[@ironforgetaproom](https://www.instagram.com/ironforgetaproom)

bar

house cocktails

Caipirinha Cachaca 51, Lime Juice, Sugar Optional: Lime, Strawberry, Pineapple	\$10.00
Paloma Piedra Azul Tequila, Grapefruit Juice, Agave Syrup and Soda Water	\$10.00
Margarita Piedra Azul Tequila, Triple Sec, Lime Juice, and Agave Syrup	\$10.00
Planter's Punch Cane Rum, Pineapple Juice, Grenadine and Ginger Beer	\$10.00
Summer Nights Jack Daniel's NO.7, Jack Honey, Triple Sec, Lemon Juice, Simple Syrup, Hot Sugar Rim	\$11.00

specialty cocktails

Blue Coral Spritz Malibu Rum, Blue Curacao, Pineapple Juice, Sprite, Malibu Rum, Blue Curacao, Pineapple Juice, Sprite	\$10.00
Chambord Bramble Gin, Chambord, Blackberries, Lemon Juice, Simple Syrup	\$11.00
Old Fashioned Old Forester Bourbon, Simple Syrup, Bitters, Orange, Bourbon Cherry	\$12.00
Manhattan Bulleit Rye, Sweet Vermouth, bitters	\$13.00
Mules Moscow, Tennessee, Kentucky, and London Select Spirit, Ginger Beer, Lime Juice and Simple Syrup	\$11.00

canned

Tequila High Noon Strawberry, Passion Fruit, Grapefruit, Lime	\$6.00
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red

	gls / btl
Merlot Cycles Gladiator	\$8.00 / \$32.00
Red Blend Ancient Creek's Oyster Ridge	\$12.00 / \$44.00
Cabernet Sauvignon Hahn	\$8.00 / \$32.00
Zinfandel Boneshaker	\$11.00 / \$44.00

white

	gls/btl
Prosecco Ruffino	\$8.00 / \$32.00
Moscato Mezzacorona	\$8.00 / \$32.00
Rose Michael David	\$8.00 / \$32.00
Chardonnay Geyser Peak	\$9.00 / \$32.00
Sauvignon Blanc Whitehaven	\$9.00 / \$36.00
Pinot Grigio Ruffino	\$10.00 / \$36.00

Iron Forge Happy Hour
Mon - Wed | 3pm - 6pm

\$1 off Pints, excluding high grav
\$2 off Menu Cocktails
\$2 off Wine by the glass
\$5 Well Drinks

Trivia every Tuesday | 7pm
Singo every Thursday | 7pm