SUMMERVILLE EST. 2027 BEER Fest

FESTIVAL MENU

DOGS

quarter-pound all-beef hot dog on a potato bun; served with chips; add a side for **$4**

PLAIN | $6
Plain grilled hot dog

CHILI CHEESE | $7
Pickle Bar chili, beer cheese

JALAPEÑO POPPER | $8
Pimento cheese, bacon, pickled jalapeños, ranch

WESTERN | $7
Pickle Bar Midnight BBQ, bacon, cheddar, onion

ITALIAN | $8
Sautéed peppers and onions, mustard, seasoned fries

KRAUT | $7
Sauerkraut, whole-grain mustard

BURGERS

Half-pound, double smash burgers; choice of side; add bacon **+$2**

THE O.G. | $16
local gouda, Pickle Bar Spicy Dill slices, lettuce, tomato, onion, brioche bun

NASTY NELSON | $17
Pickle Bar red chili, cheese sauce, pickled jalapeños, brioche bun

PATTY MELT | $17
caramelized onions, Swiss cheese, Super Secret Sauce, rye bread

BLACK & BLUE | $18
blackened patties, Danish blue, marinated tomatoes, balsamic reduction, brioche bun

DOUBLE TROUBLE | $16
American cheese, grilled onion, shredduce, Super Secret Sauce, brioche bun

WESTERN | $17
cheddar, bacon, Pickle Bar Midnight BBQ, onion ring, brioche bun

SHROOM & SWISS | $17
Swiss cheese, sautéed mushrooms, caramelized onions, mayo, brioche bun

HOT & BOTHERED | $18
guacamole, habanero mayo, smoked onions, cheddar, shredduce, brioche bun

BBQ

JoBoy's

Authentic, slow-smoked BBQ from JoBoy's founder and pitmaster Jeff Harless. Platters include two sides and cornbread; sandwiches include one side.

PULLED BRISKET | $17 • $20
Tender, slow-smoked beef brisket, pulled and piled high. Available as a sandwich ($17) or platter ($20).

PULLED PORK | $16 • $19
Slow-smoked pork, slaw (vinegar based), Pickle Bar Gold BBQ sauce, Pickle Bar Spicy Dill slices (on side). Available as a sandwich ($16) or platter ($19).

PULLED CHICKEN | $16 • $19
Tender, pulled chicken, seasoned with JoBoy's BBQ rub and slow-smoked. Available as a sandwich ($16) or platter ($19).

SMOKED PORK BELLY BITES | $13
Five tender, smoky bites of pork belly with crispy, caramelized edges. Served à la carte with your choice of sauce.

SIDES

Seasoned Fries • Sweet Potato Fries
Onion Rings • Mac 'n Cheese
Baked Beans • Slaw (vinegar based)

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FEATURED COCKTAIL

JoBoy's

SMOKED OLD FASHION | $12
Virgil Kaine bourbon, smoked ice,
simple syrup, bitters, Luxardo cherries

IN THE BAR

DRAFT BEER

MICHELOB ULTRA | $5
Lager (4.2%), St. Louis, MO

YUENGLING | $5
Lager (4.5%), Pottsville, PA

LO-FI | $8
Mexican Lager (5.0%), North Charleston, SC

HOLY CITY HAZY DICE | $7
Hazy India Pale Ale (6.0%), North Charleston, SC

BLUE MOON | $6
Wheat (5.4%), Denver, CO

WICKED WEED PERNICIOUS | $7
India Pale Ale (7.3%), Asheville, NC

TROPICALIA | $8
India Pale Ale (6.6%), Athens, GA

STELLA ARTOIS | $7
Belgian Lager (5.0%), Leuven, Belgium

GUINNESS | $7
Stout (4.2%), Dublin, Ireland

CANNED BEER/COCKTAILS

COORS LIGHT | $4
Lager (4.2%), Golden, CO

MICHELOB ULTRA | $5
Lager (4.2%), St. Louis, MO

BUD LIGHT | $4
Lager (4.2%), St. Louis, MO

MODELO | $6
Mexican Lager (4.4%), Mexico City, MX

CORONA PREMIER | $6
Mexican Lager (4.0%), Mexico City, MX

HOLY CITY PLUFF MUD | $6
Porter (5.5%), North Charleston, SC

BOLD ROCK | $6
Hard Cider (4.7%), Nellysford, VA

ATHLETIC BREWING N.A. | $5
Golden or IPA, Milford, CT

HIGH NOON | $9
Pineapple, Peach, Watermelon

LUCKY ONE LEMONADE | $9
Original, Blueberry, Raspberry

IN THE YARD

PARTICIPATING BREWERIES

Creature Comforts / Athens, GA

Frontline Brewing Co. / Greenville, SC

Holy City Brewing / North Charleston, SC

Magnetic South / Anderson, SC

New Realm Brewing Co. / Atlanta, GA

Savage Craft / Columbia, SC

Snafu Brewing / North Charleston, SC

Wicked Weed / Asheville, NC