



GAY STREET PUB

BLACKHORSE BREWERY

430 South Gay St, Knoxville TN, 37902 | 11:00AM Monday-Friday | 10:30AM Saturday-Sunday

APPETIZERS

- BEER CHEESE DIP** | spicy cheese dip made with our barnstormer ale, served with tortilla chips 8.00
- CHEESE PLATE** | seasonal cheeses, fruit, honey, nuts, lavosh crackers & baguette slices 12.00
- FRIED GREEN TOMATOES** | with house-made pimento cheese & tomato jam 8.95
- CHEDDAR PIMENTO CHEESE** | served with fresh baguette slices & tomato jam 8.00
- SPINACH & ARTICHOKE DIP** | fresh spinach, artichoke hearts & cheese, served with greek pita bread 7.95
- BLACK BEAN HUMMUS** | black beans, jalapeños & spices blended together, with greek pita bread topped with parmesan cheese 7.95
- CHICKEN NACHOS** | seasoned chicken on tortilla chips, topped with our house-made beer cheese, fresh tomatoes & jalapeños ... 9.95
- CHICKEN TENDERS** | hand-breaded tenders cooked golden brown 9.50
- HOT TENDERS** | chicken tenders tossed in house-made hot sauce, with tortilla chips, celery, & bleu cheese dressing 9.75

* We fry using 100% peanut oil.

SALADS

- CAESAR** | romaine, croutons, parmesan cheese, caesar dressing 6.95
- THE WEDGE** | iceberg lettuce wedge with bleu cheese crumbles, bacon, grape tomatoes, bleu cheese dressing, balsamic glaze 6.95
- GARDEN** | mixed greens topped with shredded cheddar cheese, bacon crumbles, grape tomatoes, cucumbers, red onions, pecans 6.75
- SWEET SUMMER** | fresh spinach, strawberries, granny smith apple slices, dried cranberries, candied walnuts, bleu cheese crumbles, balsamic vinaigrette 6.95

SALAD TOPPERS

- grilled chicken 4.00
- fried chicken tenders 4.00
- grilled salmon 8.00
- filet 9.00

DRESSINGS

- | HOUSE-MADE | ALSO AVAILABLE |
|-----------------------|--------------------|
| ranch, | fat-free raspberry |
| balsamic vinaigrette, | vinaigrette, |
| bleu cheese, | italian, |
| honey mustard | 1000 island |

SANDWICHES + ONE SIDE ITEM

- BOO RADLEY** | smoked turkey, monterey jack cheese, red onions, bacon, spicy brown mustard, mayo, lettuce, tomato on toasted wheat bread 9.95
- PRIME RIB** | shaved prime rib, monterey jack cheese, served au jus 11.25
- REUBEN** | shaved corned beef, melted swiss, sauerkraut, 1000 island on marbled rye 9.95
- RAGIN' CAJUN** | blackened chicken breast smothered in pepper jack cheese, spicy cajun sauce, lettuce, tomato on a multi-grain bun 10.25
- BLT** | bacon, lettuce & fried green tomato on toasted wheatberry bread with american cheese & sabi sauce 9.75
- PUB CLUB** | ham, turkey, bacon, cheddar, monterey jack cheese, lettuce, tomato, honey mustard on wheatberry bread 9.95
- CHICKEN WRAP** | chipotle tortilla filled with grilled chicken, hot sauce, ranch, lettuce, tomato, cheddar cheese 10.25

BURGERS + ONE SIDE ITEM

black bean burger or grilled chicken breast may be substituted | wheat bun available

- CLASSIC*** | american cheese, lettuce, tomato, pickle 10.50
- BBQ CHEDDAR*** | smoked cheddar, bacon, bbq sauce 11.00
- COWBOY*** | monterey jack cheese, bacon, sautéed onions & mushrooms, lettuce, tomato, pickle 11.50
- CLETUS*** | fried green tomato, pimento cheese, tomato jam 11.50
- DIABLO*** | jalapeño relish, peppercorn bacon & pepper jack cheese 11.50
- VOLCANO*** | pineapple-jalapeño jam, peppercorn bacon, pepper jack cheese, fried onion straws, & creamy siracha sauce 11.50
- STEAKHOUSE*** | smoked cheddar, sautéed mushrooms, fried onion straws, bacon, A-1 sauce 11.50
- THE HANGOVER*** | bacon, pepper jack cheese, fried egg, bloody mary aioli, lettuce, tomato, red onion 12.00
- PATTY MELT*** | two slices of american cheese, sautéed onions on marbled rye..... 10.50

* Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.



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ENTRÉES + ONE SIDE ITEM

FILET* center-cut filet, the most tender of all steaks	24.00
NEW YORK STRIP* a hearty, full-flavored steak	22.75
RIB-EYE* rich marbling for flavorful taste & tenderness	22.50
MAHI-MAHI grilled or blackened, served over rice	15.50
BAJA SHRIMP TACOS three grilled tortillas filled with blackened shrimp, pineapple salsa, finished with chipotle ranch	12.50
FISH TACOS three grilled tortillas with blackened mahi, cabbage & tomato slaw, topped with cajun tartar	13.50
BOURBON GLAZED SALMON grilled with a sweet bourbon glaze, served over rice	16.95
GRILLED SALMON norwegian salmon grilled, topped with lemon dill butter on a bed of rice	15.95
CAJUN PASTA (no side) penne pasta in a spicy alfredo sauce sautéed with andouille sausage, ham, roasted red peppers, onions + chicken 4.00/shrimp 5.00	11.50
FLORENTINE PASTA (no side) linguine in a parmesan alfredo sauce sautéed with fresh spinach, ham, tomatoes, onions + chicken 4.00/shrimp 5.00	11.50

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FLATBREADS

BLACK & BLEU shaved prime rib, bleu cheese, spinach, tomatoes, caramelized onions, mozzarella, balsamic glaze	9.95
MAPATI garlic butter, spinach, mushrooms, tomatoes, bacon, mozzarella	9.95
ITALIAN tomato sauce, italian sausage, pepperoni, sautéed peppers & onions, mozzarella	9.95
THE PHILLY house-made beer cheese, shaved prime rib, sautéed peppers & onions, mozzarella	9.95
CHICKEN MOZZARELLA pesto, chicken, caramelized onions, sun-dried tomatoes, mozzarella	9.95
INFERNO hot sauce, roasted chicken, caramelized onions, bleu cheese, mozzarella, garnished with celery hearts	9.95
BBQ roasted chicken, bbq sauce, bacon, red onions, cheddar & mozzarella	9.95
TUNISIAN garlic butter, honey & curry topped with roasted chicken, roasted red peppers, red onions & mozzarella	9.95

SIDES | 2.95

- fries
- sweet potato fries
- onion rings
- mac-n-cheese
- loaded baked potato
- baked sweet potato
- black beans & rice
- fresh fruit
- broccoli with almonds
- cup of soup
- add a garden or caesar salad to any entrée **+3.25**

SOUP OF THE DAY

cup | 2.95 bowl | 4.50

BRUNCH

Saturday & Sunday | 10:30AM-2PM

BEVERAGES

iced tea, coffee, coke, sprite, mr. pibb, diet coke, coke zero, lemonade	2.49
milk, juices, root beer (no free refills)	2.39
voss artesian water (sparkling or still)	3.95

DESSERTS

TENNESSEE CHEESECAKE creamy cheesecake topped with a raspberry, chocolate, or caramel glaze	5.25
A LITTLE SINFUL decadently rich chocolate brownie with a scoop of vanilla ice cream & chocolate syrup	5.95
THE BIG COOKIE warm chocolate chip cookie pizza finished with vanilla ice cream & chocolate syrup	5.95

Blackhorse Brewery

WHERE WE COME FROM. WHERE WE ARE GOING.

The Blackhorse originally opened in 1992 as the Franklin Street Pub in downtown Clarksville. Our founders, Jeff and Sherri Robinson, decided to settle down after Jeff's deployment in Desert Storm as a pilot in the 101st Airborne. Clarksville was, and remains, a military town with many of our beers, like the Batch 160 and Batch 101, reflecting the special connection that the Blackhorse has with our military.

The Blackhorse has been a mainstay of downtown Clarksville ever since, and we have been honored to be part of countless graduations, weddings, Hail and Farewells, reunions, and more. Jeff and Sherri expanded the Pub into the Blackhorse Brewery and Pizza Kitchen in the building next door in 1995.

We began brewing handcrafted ales in 1995 as one of the first craft breweries in the state. Our wealth of experience in the craft beer business is one of our defining characteristics as a brewpub. Our second Blackhorse opened in Western Plaza, Knoxville in the late 1990's. We closed it in 2000 following a tornado that decimated downtown Clarksville so that we could focus on rebuilding the original Blackhorse Pub & Brewery.

Blackhorse reentered Knoxville in 2013 at the same location that we had in the 90's. With our history as one of the first Tennessee craft breweries, we were well positioned to tap into the craft beer wave that has been sweeping the country. We began distributing our beer to the outside world in 2014 and have since become one of the premier craft brewers in the state.

The brewery operations outgrew our location in Western Plaza, so the Knoxville branch of the Blackhorse Pub moved downtown to Gay Street, and the brewery moved to a new 15,000 sq. ft. facility in Alcoa. We are in the process of opening a small restaurant and beer garden for enjoying the outdoors at our Alcoa location. Soon, we will open the brewery for guided tours.

Being part of downtown Knoxville and downtown Clarksville is integral to our identity. These resurgent downtown areas are the heart of each community. We are proud that our buildings are on the National Historic Register and that the building in Alcoa is in the process of being added to the Register. We want to contribute to the core of each community where we are located. Preserving and utilizing historic structures is an important aspect of that goal.