

MODERN ALCHEMIST^{co}

FOOD MENU

78A CATAWBA AVE.
OLD FORT, NC 28762

www.modernalchemist.com
828-608-1176
Distillery, Restaurant & Bar

Mon & Tues: closed
Wed & Thurs: 11am-9pm
Fri & Sat: 11am-10pm
Sun: 11am-9pm

Liquor Bottles and THC
beverages available to-go.
Private event space also
available.

BITES

CARAMEL POPCORN \$4

Housemade Caramel Popcorn with chicharrons

CHICKEN SKINS \$6

Fried chicken skins served with hot honey & aji verde sauce

APPETIZERS

SALSA FLIGHT \$10

Our salsa trio with rojo, verde, and pineapple salsas. Served with corn tortilla chips

GUACAMOLE \$12

House-made guacamole-served with cheese and corn tortilla chips

QUESO DIP \$12

Our queso dip with refried beans, pico de gallo, and chorizo

MASA FRIED PICKLES \$9

Cornmeal crusted pickles served with chipotle ranch

ELOTE DIP \$10

Brown butter roasted corn, cotija cheese, served with tortilla chips

NACHOS \$13

Melted queso, pico de gallo, black beans, tomato, avocado, onions, pickled jalapeno, sour cream

***grilled chicken, chorizo + \$5 **flank steak + \$7**

WINGS 6 FOR \$10

Chicken wings tossed in achiote-buffalo or sweet agave garlic sauce

12 FOR \$18

EMPANADAS \$11

Pastry pocket stuffed with seasonal ingredients.

please ask your server about todays selection

SALADS

HOUSE SALAD \$10

Spring mix, fire-roasted red peppers, black beans, roasted corn, and avocado—served with creamy chipotle ranchero dressing

JICAMA SALAD \$10

Spring mix, green apple, toasted walnut, fresh herbs, citrus zest & cilantro-lime vinaigrette

BRUSSELS SPROUTS CAESAR \$12

Pan roasted brussels sprouts, chicharron croutons, parmesan, grilled lemon & caesar dressing (**served warm**)

Dressings: Cilantro-Lime Vinaigrette, Creamy Ranchero

***add grilled chicken + \$5**

****add flank steak + \$7**

TACOS

Served with rice and beans. 2 Tacos for \$16 / 3 Tacos for \$22

***gluten-free corn tortillas available upon request**

CHICKEN \$6

Choice of grilled or fried chicken topped bacon, ranch, avocado & lettuce

AMERICANO \$7

Ground beef, cheddar-jack cheese, lettuce, tomato

BOOM BOOM SHRIMP \$7

Crispy fried shrimp tossed in sweet chili aioli, crunchy slaw, & smoked apple salsa verde

AL PASTOR \$7

Grilled pork with roasted tomato & citrus marinade, topped with zesty pineapple salsa

CARNE ASADA \$7

Marinated flank steak, chimichurri, diced onion, cilantro

SWEET POTATO \$5

Spiced sweet potato, black beans, pumpkin seeds, cabbage & avocado crema

HANDHELDS

Served with chips. Substitute rice & beans for \$6

CHORIZO BURGER \$15

Spiced sausage patty with a sweet & tangy tomato sauce served with diced onion and cilantro

FAJITA QUESADILLA \$16

Choice of protein, sauteed bell peppers, onions, & cheese

BURRITO \$16

Choice of protein, lettuce, pico de gallo, rice, beans, & queso oxaca ***Available as a bowl**

CHORIZO CHILI DOG \$9

Bacon wrapped all natural hot dog, topped with chorizo chili, pickled jalapeno, aji verde, cotija

PROTEINS

CHICKEN

Grilled or fried

BOOM BOOM SHRIMP

Crispy fried shrimp tossed in a sweet chili aioli

CARNE ASADA

Marinated flank steak

AL PASTOR

Marinated pork & pineapple

AMERICANO

Ground beef

CHORIZO

Spiced sausage

VEGAN CHORIZO

SWEET POTATO & BLACK BEAN

ENTREES

Available 4pm - close

PERUVIAN CHICKEN \$22

Marinated bone-in chicken breast pan-roasted and served with brown butter tostones, chili-lime cucumber salad, & Aji verde sauce

ENCHILADAS MOLE \$18

Tortillas stuffed with roasted sweet potato, black beans, braised red cabbage & queso oxaca. Baked and smothered with rich mole rojo sauce, served with rice & beans
grilled chicken +\$5 / carne asada +\$7

PULLED PORK PLATTER \$23

Citrus marinated pork, slow roasted & shredded, served with house salsas, pickled veggies, rice, beans & warm tortillas.

CHIMICHURRI STEAK \$24

Garlic marinated flank steak, grilled-to-order served with chimichurri sauce & thick cut yucca fries

KIDS MENU

Offered for children 12 years and younger. Served with chips

BURRITO \$5

Rice, beans, cheese, flour tortilla

CHEESE QUESADILLA \$5

Pressed tortilla with melted cheese

KID'S TACO \$5

Ground beef, cheese

SIDES

\$5

MEXICAN RICE

BLACK BEANS

REFRIED BEANS

YUCCA FRIES

CUCUMBER SALAD

DESSERT

CHURROS \$6

fried dough-pastry, coated in cinnamon sugar served with chili chocolate sauce

TRES LECHES \$6

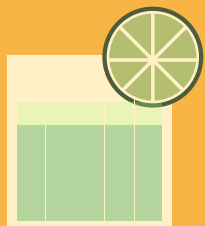
a light sponge cake soaked in a sweet mixture of three milks

*This menu may contain raw or undercooked meats, seafood, or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% gratuity added to parties of 6 or more

We surcharge 3% on credit cards to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.

HOUSE COCKTAILS

CLASSIC MARGARITA



\$12

BLANCO AGAVE SPIRIT, TRIPLE SEC, HOUSE SOUR MIX, 12.7% ABV

VERDE MARGARITA



\$13

BLANCO AGAVE SPIRIT, TRIPLE SEC, HOUSE SOUR MIX, "GARDEN CORDIAL" WITH SPICY SERRANO, CILANTRO, BELL PEPPER, MINT, PARSLEY 12.7% ABV

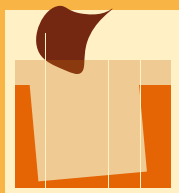
OLD FASHIONED



\$13

HOUSE BOURBON, ANGOSTURA, ORANGE BITTERS, DEMERARA SYRUP 23% ABV (AVAILABLE SMOKED-TO-ORDER)

RABBIT'S FOOT



\$12

APPALACHIAN GIN, TURKISH APRICOT, CARROT, GINGER, LIME, HABANERO BITTERS & SALTED HONEYCOMB 9.5% ABV

GOLDEN RAISIN SOUR

\$14

CARDAMOM INFUSED BOURBON, GOLDEN RAISIN SYRUP, BITTERS, LEMON JUICE, EGG WHITE 12.1% ABV



PIÑA COLADA



\$12

NAVY RUM, PINEAPPLE, LIME, CREAM OF COCONUT, HOUSE HORCHATA 10.3% ABV

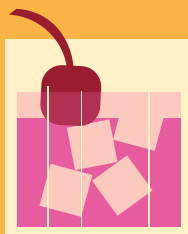
HORCHATA



\$11

COCONUT FAT-WASHED SILVER RUM, SPICES, HOUSE -STEEPED COCONUT-HONEY HORCHATA, CREAM OF COCONUT, SPICED SYRUP 10.5% ABV (DAIRY FREE)

ROSE REPOSADO



\$13

REPOSADO AGAVE SPIRIT, TART CHERRY JUICE, LIME, STRAWBERRY SYRUP, RHUBARB BITTERS 11.7% ABV

COLA SOUR



\$13

REPOSADO AGAVE SPIRIT, HOUSE COLA SYRUP, LIME, ANGOSTURA, EGG WHITE 11.4% ABV

MIXED DRINKS & CUSTOM COCKTAILS

LOOKING FOR SOMETHING DIFFERENT? PLEASE ASK YOUR SERVER OR BARTENDER ABOUT ADDITIONAL COCKTAILS WE CAN CRAFT FOR YOU. ALL SPIRITS ARE PRICED BASED ON 1.5OZ POURS AND INCLUDE HOUSE MIXERS. UPCHARGES MAY APPLY FOR LARGER PREMIUM POURS AND SPECIALTY INGREDIENTS.

BOURBON \$12
 VODKA \$9
 SILVER RUM \$9
 NAVY RUM \$10
 BLANCO \$9
 REPOSADO \$10
 TRIPLE SEC \$9
 CLASSIC GIN \$10
 APPALACHIAN GIN \$10

BEER + CIDER

Fresh, House Brewed

VIRTUE AMERICAN LAGER: STRAW COLORED, AMERICAN LAGER, CRISP BREADY, 4.2% ABV, \$8 - 21 OZ

INSPIRATION DARK LAGER: MEXICAN STYLE AMBER LAGER, HINTS OF CARAMEL, 5.8% ABV, \$8 - 21 OZ

REVELATION BLONDE ALE: BLONDE ALE BREWED WITH ORANGE & HONEY, 4.9% ABV, \$8 - 21 OZ

FORTUNE PORTER: MALT FORWARD, BITTERSWEET CHOCOLATE FINISH, 6.0% ABV, \$7 - 16 OZ

LOYALTY PALE ALE: OAT BASED PALE ALE, LIGHT BODY, PINEY HOP FINISH 5.4% ABV, \$7 - 16 OZ

CREATION IPA: BRIGHT, TROPICAL, CITRUSY, NEW AGE IPA, 6.7% ABV, \$7 - 16 OZ

PROGRESS IPA: HAZY, FRUIT FORWARD, BALANCED BITTERNESS, 6.5% ABV, \$7 - 16 OZ

FLOW GOSE: LEMON-LIME 'MARGARITA' SOUR ALE, 4.5% ABV, \$7 - 16 OZ

MOVEMENT GOSE: PEACH MANGO SOUR ALE, 4.5% ABV, \$7 - 16 OZ

INTUITION CIDER: APPLE, CRISP, BALANCED SLIGHTLY SWEET, 5% ABV, \$7 - 16 OZ

THC & CBD INFUSED

Hemp Derived

CITRUS SPRITZ: BRIGHT, BUBBLY WITH GRAPEFRUIT AND YUZU INFUSED WITH 5MG THC + 5MG CBD \$8

MARGARITA: TART, LIME FORWARD, SWEETENED WITH AGAVE NECTAR INFUSED WITH 5MG THC + 5MG CBD \$8

MANGO YUZU FIZZ: EFFERVESCENT WITH REAL MANGO AND YUZU AVAILABLE MICRODOSED WITH 1MG THC + 15 MG CBD (\$6) OR FULL DOSE AT 10MG THC + 5MG CBD (\$9)

CHERRY LIME FIZZ: SPARKLING SELTZER WITH CHERRY AND LIME AVAILABLE MICRODOSED WITH 1MG THC + 15 MG CBD (\$6) OR FULL DOSE AT 10MG THC + 5MG CBD (\$9)

BERRY LEMON FIZZ: BUBBLY, PINK AND REFRESHING. AVAILABLE MICRODOSED WITH 1MG THC + 15 MG CBD (\$6 CAN), MID-DOSE AT 5MG THC + 5MG CBD (\$7) DRAFT FULL DOSE AT 10MG THC + 5MG CBD (\$9 CAN)

LIL' RED SHOT: 2OZ BOLD, SPICY, CINNAMON THC SHOT DOSED WITH 10MG THC \$8

ALCOHOL FREE

Mocktails

POMEGRANATE CLOVER CLUB: HOUSE GRENADINE, ORANGE BLOSSOM WATER, LEMON, HIBISCUS-GINGER TEA, EGG WHITE \$9

ROSEMARY SPRITZ: ROSEMARY STEEPED IN SIMPLE SYRUP, LEMON, SODA, TONIC \$8

MOCK MARGARITA: CARAMELIZED SOUR MIX, DEHYDRATED LIME \$7

CARAMELIZED LEMONADE: CARAMELIZED CANE SUGAR, LEMON JUICE, WATER \$7

ADD CITREE THC SPIRIT: 5MG \$3 10MG \$6

SODA FOUNTAIN

Local & O.G.

LOCALLY PRODUCED MOUNTAIN HIPPIE

SODAS AVAILABLE: GINGER BEER, BUBBLY LEMONADE, ORANGE CREAM SODA, LEMON LIME \$3 CAN

CLASSIC FOUNTAIN DRINKS:

COCA-COLA, DIET COKE, GINGER ALE, TONIC \$3 (FREE REFILLS)

HIBISCUS GINGER TEA \$4
(INCLUDES ONE REFILL)