

Beer Barrio

34 N Front St 28401-4482 · +19107695452 · Updated: Jan 14, 2026

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APPETIZERS 7

Chips & Salsa

All fresh & made in house, complimentary when you dine in

Chips & Guacamole

\$8.00

Made fresh in small batches

Hushpuppies

\$7.00

Carolina catfish, fresh corn, jalapeños, house made ranch

Chili-Cheese Dip

\$9.00

House made Beef Chili, Cheddar Jack Cheese, sour cream

Elote

\$5.00

Grilled corn on the cob, grated cheese, mayo, Mexican spices, fresh lime

Chicharrones

\$5.00

Fresh fried pork rinds, house made ranch

Beer Pickled Beets

\$6.00

Red beets, goat cheese, toasted pecans, fresh lime zest

SEASONAL SALAD 1

Seasonal Salad

AVAILABLE OPTIONS

Mixed greens, corn, goat cheese, pickled beets, pumpkin seeds served with house made ranch or balsamic vinaigrette

\$9.00

Add chicken, beef, pulled pork or al pastor:

\$2.00

Add grilled or fried fish: \$3.00

BUFFALO WINGS 1

Buffalo wings

AVAILABLE OPTIONS

Fresh hand breaded Buffalo wings, house made buffalo sauce, served with Ranch dressing

5 wings: \$7.00

10 wings: \$12.00

TACOS 8

Carolina Pulled Pork

House smoked local pork, cole slaw, Carolina vinegar BBQ sauce

Beer Braised Beef

Flour tortilla with Cheddar Jack cheese, wrapped around hard taco shell. With lettuce, pico and chipotle sour cream

Tequila Grilled Chicken

Corn tortilla with guacamole wrapped around hard taco shell. With queso fresco, lettuce, pico de gallo and sour cream

Smoky Black Bean

Corn tortilla with guacamole wrapped around hard taco shell. With spicy black beans, queso fresco, lettuce, pico de gallo, chipotle sour cream

Local Catfish Po'boy

Flour tortilla, beer battered catfish, garlic mayo, lettuce, pico de gallo

Wild Alaska Salmon

Grilled with chili-lime dry rub on flour tortilla, lettuce, pico de gallo, sour cream

Al pastor

Beer Brined pork tenderloin, flour tortilla, queso fresco, salsa verde, jalapenos, corn chip

Cheeseburger

Flour tortilla, cheddar jack cheese, beef, bacon, garlic mayo, lettuce, pico de gallo

YOU CHOOSE 4

Nachos

AVAILABLE OPTIONS

House made chips, pico de gallo, cheddar jack cheese, jalapeno slices

Plain Cheese Nachos: \$7.00

Black Bean: \$9.00

With Beef, Pulled Pork, Al Pastor or Chicken:

\$10.00

Quesadillas

AVAILABLE OPTIONS

Melted Cheddar Jack cheese between 2 flour tortillas with tostada crisp, lettuce, pico de gallo

Black Bean: \$9.00

With Beef, Pulled Pork, Al Pastor or Chicken:

\$10.00

Pressed Burritos

AVAILABLE OPTIONS

Cheddar Jack cheese, smoky black beans, pico de gallo

Black Bean: \$9.00

With Beef, Pulled Pork, Al Pastor or Chicken:

\$10.00

Bowls

AVAILABLE OPTIONS

Cheddar Jack cheese, pico de gallo, sour cream and guac over shredded lettuce and smoky black beans

Black Bean: \$9.00

With Beef, Pulled Pork, Al Pastor or Chicken:

\$10.00

DESSERTS 2

Chocolate Chip Cookies

\$5.00

House made and baked to order

Mini Apple Fritters

\$5.00

Granny smith apple fritters, homemade bourbon-caramel sauce, whipped cream

COCKTAILS 5

Signature Margarita	AVAILABLE OPTIONS
Jose Cuervo silver tequila, triple sec, fresh lime juice, dash of OJ. Made fresh in house- no sour mix! Served on Draft or Frozen.	10 oz: \$6.00 16 oz: \$9.00
Apple Pie Mule	\$8.00
Pebble Creek Apple Pie Moonshine (made in Durham, NC), lemon, ginger beer	
Pomegranate Fizz	\$8.00
Pinnacle vodka, housemade fig simple syrup, pomegranate juice, sparkling wine float.	
Big Apple Fashioned	\$8.00
Evan Williams Whiskey, muddled orange & cherry, apple cider & bitters.	
Sangria	\$6.00
Marinated fruit, red or white wine.	

WINE LIST 8

House White or Red	\$5.00
Natura Sauvignon Blanc	AVAILABLE OPTIONS
Casablanca Valley, Chile	Glass: \$8.00 Bottle: \$30.00
Popcorn Chardonnay	AVAILABLE OPTIONS
California	Glass: \$9.00 Bottle: \$34.00
Sip Rose	AVAILABLE OPTIONS
California	Glass: \$9.00 Bottle: \$34.00
Seeker Cabernet Sauvignon	AVAILABLE OPTIONS
Central Valley, Chile	Glass: \$8.00 Bottle: \$30.00
Higher Ground Pinot Noir	AVAILABLE OPTIONS
California	Glass: \$9.00 Bottle: \$34.00
Purple Paradise Red Blend	AVAILABLE OPTIONS
Paso Robles, California	Glass: \$9.00 Bottle: \$34.00
Segura Viudas Sparkling Brut Split	\$7.00
Spain	