

## Appetizers

### **Chicken Lettuce Wraps**

Chilled diced chicken breast tossed in ginger shoyu sauce and served with Bibb lettuce, carrots, red cabbage, and sliced green onions. ~ 12.5



### **Beer Steamed P.E.I. Mussels**

Fresh mussels sautéed with shallots, garlic and tomatoes. Steamed in our CBW Celestial Gold Lager and finished with fresh herbs and butter. Served with red pepper & herb crostini. ~ 12.5

### **Spinach, Feta & Smoked Gouda Dip (v)**

Served warm with tri-colored tortilla chips. ~ 9.95

### **Cheese Plate (v)**

Trio of cheeses served with blueberry jam, Dijon mustard, crackers, and house roasted walnuts. ~ 12.95  
**Add Cured Meat** ~ add 4

### **Traditional Pierogies (v)**

Potato and cheese pierogies served with sautéed onions, melted butter, and sour cream. ~ 7.75

### **Bruschetta (v)**

Marinated tomato salad served with handmade ricotta cheese, pesto, and toasted ciabatta bread. ~ 8.5

### **Untraditional Pierogies**

A unique twist to a traditional Pittsburgh favorite! Ask your server for today's presentation. ~ 7.95

### **Hummus (v)**

Seasonal flavor served with fresh vegetables and Naan. Ask your server for today's presentation. ~ 8.5

### **Edamame Beans (v)**

Sautéed in olive oil and garlic and finished with a sprinkle of pink Himalayan sea salt. ~ 7.75

### **Pepperoni Roll**

Pepperoni and cheese stuffed in pizza dough and fried to golden brown. Served with beer marinara. ~ 10.5

### **Hungarian Wax Pepper Arancini (v)**

Arborio rice balls stuffed with goat cheese and Hungarian wax peppers. Breaded and deep fried to golden brown. Served with a cooling mint yogurt featuring mint from our Liberty Avenue garden. ~ 9.95

### **BBQ Pulled Pork Nachos**

Berkshire pulled pork simmered in our homemade Dunkel BBQ sauce. Served over tri-colored tortilla chips. Topped with pineapple Pico de Gallo, sliced jalapenos, lime crema, and Queso fresco. ~ 12



### **Crab Dip**

A delicious blend of CBW Celestial Gold Beer, three cheeses, sustainable Blue Crab, and spices. Served warm with fried wontons. ~ 12.5

## Soups & Salads

### **Seven Onion Soup**

Laced with our gold medal winning Pious Monk Dunkel and topped with homemade croutons and melted provolone. This soup has been featured in Time Life's Brewpub Cookbook. ~ 6.5

### **Featured Soup**

Made fresh daily! Ask for today's presentation ~ 5.5

### **Irish Pub Side Salad (v)**

Mixed greens, Bibb lettuce, hard-boiled egg, pickled green beans, grape tomatoes, cucumbers, red onions, and Middlefield smoked cheddar served with creamy Dijon vinaigrette. ~ 7

### **House Salad (v)**

Mixed greens, carrots, cucumbers, tomatoes, and red onions served with your choice of dressing. ~ 6

## Entrees

### **Baby Back Ribs**

House-smoked pork ribs smothered in blueberry-habanero BBQ sauce. Finished on the grill and garnished with Cocoa Mint from our Liberty Avenue garden. Served with Mexican corn salad and French fries. ~ 23



### **Bay of Fundy Salmon\***

Grilled sustainable salmon served with chilled Summer couscous salad and red pepper yogurt. ~ 25

### **Lamb Tikka Masala**

Marinated Serenity Hill Farms Lamb simmered with red onions and tomatoes in a curry coconut sauce. Served with cilantro rice, hand-picked Liberty Avenue mint raita, and grilled Naan. ~ 23

### **Pub Steak\***

Chargrilled and served with cauliflower mash, marinated grilled zucchini, and red chimichurri butter. ~ 25

### **Buffalo Chicken Pierogie Sauté**

Potato and cheese pierogies tossed with beer braised chicken and celery. Finished with a zesty buffalo cream sauce. ~ 18.75

### **Veggie Spaghetti (v)**

Zucchini noodles tossed with oven roasted cauliflower, sautéed mushrooms, and red onions.

Served with a red pepper pesto. ~ 14.5

**Add Chicken** ~ add 4.5

**Add Shrimp** ~ add 6.5

### **Buffalo & Mushroom Meatloaf**

Made with ground bison. Baked and served with cauliflower mash, sautéed green beans, and roasted tomato demi-glace. ~ 18.5

### **Chicken Jambalaya**

Beer braised chicken and andouille sausage simmered with tomatoes and creole spices.

Served with cilantro rice. ~ 18.5

### **Chicken Breast**

Herb roasted Airline Chicken Breast served with summer couscous salad, butter roasted carrots, and chicken demi-glace. ~ 25

### **Shrimp and Grits**

Pan sautéed shrimp simmered in a Cajun cream sauce. Served with creamy smoked gouda grits, and micro greens salad. ~ 23.5



### **Iowa Fresh Filet Mignon\***

Specially sourced for Establishment 8 Angus in Iowa as the premier black angus beef brand in the country. Exclusively raised by family ranchers this steak imparts a savory, tender, and rich flavor.

Chargrilled and served with a goat cheese and Hungarian wax pepper risotto cake, grilled sweet bell peppers and red pepper pesto. ~ 39

## **KEEPING IT FRESH**

*The Church Brew Works vegetable and herb gardens provide fresh home-grown produce seasonally and allows us to indulge our passion for fresh ingredients grown with integrity. Our fresh vegetables and herbs are featured in many dishes throughout the food and libations menus. Please Enjoy!*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.*

## Entrée Salads



### **Traditional Pittsburgh-Style Salad**

Grilled chicken breast, mixed greens, carrots, cucumbers, tomatoes, red onions, fries, and jack cheese served with your choice of dressing. ~ 13.5

**Substitute Plain or Buffalo Chicken Tenders** ~ 14.5   **Substitute Sautéed Shrimp** ~ 18

**Substitute Grilled Salmon** ~ 20.5

### **Golden Beet & Watercress Salad (v)**

Mixed greens, roasted beets, house roasted walnuts, Danish blue cheese, and orange vinaigrette. ~ 13.5

**Add Grilled Chicken Breast** ~ 18   **Add Sautéed Shrimp** ~ 20

**Add Grilled Salmon** ~ 22

### **Irish Pub Salad (v)**

Mixed greens, Bibb lettuce, hard-boiled egg, pickled green beans, grape tomatoes, cucumbers, red onions, and Middlefield smoked cheddar served with creamy Dijon vinaigrette. ~ 13

**Add Grilled Chicken Breast** ~ 17.5   **Add Sautéed Shrimp** ~ 19.5

**Add Grilled Salmon** ~ 21.5

## Additions

**Pommes Frites w /Sriracha Mayo** ~ 5   **Basket of Homemade Chips** ~ 4  
**Sweet Potato Fries w/ Chipotle Ketchup** ~ 5   **Creamy Smoked Gouda Grits** ~ 5

## Signature Desserts

*Don't forget to save room for dessert!*

*All desserts are made in house by our Pastry Chef Dianne Zalin.*

*Didn't save room for dessert? Desserts are available for takeout!*



### **Malted Bread Pudding**

Apples, raisins and Dunkel sweet barley syrup blended with sweet custard and baked to a golden brown. Topped with a delicious cinnamon lager sauce. ~ 6   **Half Order** ~ 4.5   **served à la Mode** ~ add 1.75

### **Frozen Peanut Butter Mousse Cake**

Layers of chocolate cake crumbles, peanut butter mousse, and vanilla ice cream with chocolate sauce. ~ 7

### **Brewmisu**

A delectable twist of an Italian classic! Lady Fingers dipped into coffee-sweet barley syrup. Layered with fresh Mascarpone cheese. Dusted with cocoa and served with a bittersweet chocolate fudge sauce. ~ 7

### **Chocolate Mousse Cake**

Frangelico laced chocolate cake, layered with a light rum mousse and glazed in a chocolate ganache. Garnished with homemade malted peanut brittle and caramel sauce. ~ 7   **Half Order** ~ 4.25

### **Dave & Andy's Malted Ice Cream & Frozen Yogurt**

These frozen desserts incorporate malt syrup extracted during our brewing process. ~ 5.5

**Ice Cream:** Chocolate Decadence, Vanilla Caramel Swirl, Seasonal Flavor

## SERENITY HILL FARMS

*The Church Brew Works is proud to partner with Serenity Hill Farms. Our brewery supplies the farm with our spent brewery grain to feed their hormone and antibiotic free animals. Located just 17 miles away in Cheswick, PA, Serenity Hill Farms practices sustainable farming across its 140 acres.*

## THE CHURCH BREW WORKS IS PROUD TO SERVE SUSTAINABLE SEAFOOD

*There is a Native American proverb "We do not inherit this Earth from our Ancestors; we borrow it from our children." There is a responsibility of those in the hospitality business to respect our food sources and seek to preserve the health of our ecosystems. The Church Brew Works has embraced a sustainable seafood program for all our seafood entrees, including shrimp and shellfish. Our costs may be a bit more, but we believe it benefits us all in the long run.*