

## Appetizers & Soups

### **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



### **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

### **Seven Onion Soup**

Laced with our gold medal winning Pious Monk Dunkel and topped with homemade croutons and 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



### **Crab Dip**

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

## Sandwiches

Sandwiches served with choice of coleslaw, black bean salad, healthy kale slaw, fries, or homemade chips  
~ Substitute Sweet Potato Fries as a side for additional \$2 ~



### **“Banh Mi” Steak**

Morgan Ranch Kobe beef seasoned with a touch of Hoisin sauce. Topped with fresh cucumbers, cilantro, basil, and a medley of pickled red peppers, jalapenos, and red onions. Served on a fresh roll and finished with a drizzle of Sriracha mayo. ~ 13.5

**Double Kobe Beef** ~ add 4.95

### **Shinkasa Cheesesteak**

Morgan Ranch Kobe beef tossed with sautéed onions and topped with provolone cheese on a roll. ~ 12.85

**Add Sautéed Red Peppers** ~ add .30 **Double Kobe Beef** ~ add 4.95

### **BBQ Pulled Pork**

Slow roasted pulled pork smothered in our Pious Monk Dunkel BBQ sauce and topped with red cabbage slaw. Served on a fresh Kaiser roll. ~ 11.5

### **Chicken Po Boy**

Cajun dusted grilled chicken topped with Applewood smoked bacon, sliced tomato, dill pickle, kaleslaw, and spicy aioli. Served on a Kaiser roll. ~ 12

### **Summer Chickpea Salad Sandwich (v)**

Chickpeas blended with blueberries, basil, and pine nuts; infused with vegan tahini mayo and served on Wheatberry bread with watercress and balsamic reduction. ~ 9.5

### **½ Sandwich and Soup or Salad**

Choice of Greek chicken wrap or summer chickpea salad sandwich served with a cup of soup du jour or a side house salad. ~ 9.95

### **Greek Chicken Wrap**

Chilled Greek spiced chicken breast, mixed greens, Kalamata olives, grape tomatoes, red onions and crumbled feta cheese served in a spinach flour tortilla with tzatziki sauce. ~ 10.5

### **Buffalo Burger\***

100% ground bison chargrilled to your liking and topped with cheddar, crispy shallots, Applewood smoked bacon and horseradish aioli. Served on a fresh Kaiser roll. ~ 15



### **Mushroom Cheesesteak**

Morgan Ranch Kobe beef, sautéed mushrooms and onions, swiss cheese, and horseradish aioli served on a roll. ~ 12.95

**Double Kobe Beef** ~ add 4.95

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

## Entrées

### **Shrimp and Grits**

Pan sautéed shrimp simmered in a Cajun cream sauce. Served with creamy smoked gouda grits, and micro greens salad. ~ 15.95



### **Buffalo Chicken Pierogie Sauté**

Potato and cheese pierogies tossed with braised chicken and celery in a zesty buffalo cream sauce. ~ 14

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

Grilled sustainable salmon served with chilled Summer couscous salad and red pepper yogurt. ~ 15.95

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

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

Served with a red pepper pesto. ~ 12.5 **Add Chicken** ~ add 4.5 **Add Shrimp** ~ add 6.5

### **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

### **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. ~ 15.95

### **Buffalo & Mushroom Meatloaf**

Made with ground bison. Baked and served with smoked gouda grits, sautéed green beans, and roasted tomato demi-glace. ~ 14.5

## 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

## 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

### ***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.*

### ***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 offers a full bar.  
Try one of our wines or specialty mixed drinks.***

***The Church Brew Works offers a full line of merchandise for sale.  
Ask your server for details!***