

Appetizers & Soups

Southwestern Chicken Lettuce Wraps

Chilled diced zesty chicken breast served with Bibb lettuce, sweet corn, black bean salad, diced tomatoes, and avocado yogurt sauce. ~ 12.5

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



Spinach, Feta & Smoked Gouda Dip (v)

Served warm with tri-colored tortilla chips. ~ 9.95

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

Buffalo Cauliflower (v)

Oven roasted and tossed in our beer buffalo sauce. Topped with crumbled bleu cheese. ~ 8.95

Cheese Plate (v)

Trio of cheeses served with peach chutney, olives, crackers, and house roasted walnuts. ~ 12.95

Add Prosciutto ~ add 4

Pepperoni Roll

Pepperoni and cheese stuffed in pizza dough and fried to golden brown. Served with marinara. ~ 10.95

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. ~ 12.95

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. ~ 11.75

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

Garden Vegetable (v)

Roasted chilled medley of zucchini, red peppers and red onion served on whole grain bread with a zesty white bean spread and fresh baby spinach. ~ 9.5

½ Sandwich and Soup or Salad

Choice of spicy chicken club wrap or garden vegetable sandwich served with a cup of soup du jour or a side house salad. ~ 9.95

Spicy Chicken Club Wrap

Chilled zesty chicken breast, romaine lettuce, crumbled bacon, diced tomatoes, and red onions served in a spinach flour tortilla with avocado yogurt sauce. ~ 10.5

Bison 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

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.*

Entrees



Shrimp and Grits

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

Bison Bolognese

Cavatappi pasta tossed in a classic slow-simmered Bolognese sauce featuring 100% bison meat. Finished with a dollop of our handmade ricotta and served with parmesan crostini. ~ 15.95

Baby Back Ribs

House-smoked pork ribs smothered in Dunkel BBQ sauce. Finished on the grill and served with tri-colored fingerling potato and sweet bell pepper salad. ~ 15.95

Bay of Fundy Salmon*

Grilled balsamic glazed sustainable salmon served with lime cilantro rice and strawberry salsa. ~ 15.95

Veggie Spaghetti (v)

Zucchini noodles tossed with oven roasted cauliflower, sautéed mushrooms, and red onions. Served with a red pepper pesto. ~ 12.95 **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 herb crostini. ~ 12.95

Bison & Mushroom Meatloaf

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



Buffalo Chicken Pierogie Sauté

Potato and cheese pierogies tossed with braised chicken and celery in a zesty buffalo cream sauce. ~ 14.5

Chicken Jambalaya

Beer braised chicken and andouille sausage simmered with tomatoes and creole spices. Served with cilantro rice. ~ 14.5

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.

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. ~ 13.95

Sub Plain or Buffalo Chicken Tenders ~ 14.95

Sub Sautéed Shrimp ~ 18.45 **Sub Grilled Salmon*** ~ 21.45

Couscous Salad (v)

Chilled marinated Israeli couscous, baby greens, spinach, marinated artichokes, toasted pine nuts, and crumbled chevre cheese. Finished with roasted red pepper vinaigrette. ~ 13.50

Add Grilled Chicken Breast ~ 18 **Add Sautéed Shrimp** ~ 20 **Add Grilled Salmon*** ~ 22.5

Peach & Berry Salad (v)

Romaine, cucumbers, carrots, feta, and fresh basil tossed in a peach vinaigrette. ~ 13.50

Add Grilled Chicken Breast ~ 18 **Add Sautéed Shrimp** ~ 20 **Add Grilled Salmon*** ~ 22.5

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 1.95

Frozen Peanut Butter Mousse Cake

Layers of chocolate cake crumbs, 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** ~ 4.75

Dave & Andy's Malted Ice Cream & Frozen Yogurt

These frozen desserts incorporate malt syrup extracted during our brewing process. ~ 5.75

Ice Cream: Chocolate Decadence, Vanilla Bean, Seasonal Flavor

*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!*