

Dinner Entrees

Cajun Shrimp

Sautéed with red onions and red peppers.
Finished with a Cajun cream sauce.
Served with rice pilaf. ~ 22.5

Shrimp Diablo

Shrimp, red peppers, onions, and cavatappi pasta
tossed in a spicy marinara sauce. ~ 21.5

Shrimp ala James

Gulf Shrimp in a CBW garden fresh dill, garlic
cream sauce tossed in cavatappi pasta with a red
peppers & mushroom blend. ~ 21.5

Buffalo Chicken Pierogie Sauté

Pierogies tossed with beer braised chicken and
celery in a zesty buffalo cream sauce. ~ 16.95

Veggie Spaghetti (v)

Cavatappi, roasted cauliflower, sautéed
mushrooms, & red onions.
Tossed in a house red pepper pesto. ~ 16.5

Add Chicken ~ 4.5

Fish n Chippers

Crispy fried Atlantic Cod served with CBW potato
pancakes & sour cream. ~ 19.5

German Mac n Cheese

Sliced bratwurst, red onions and crumbled bacon
sautéed with cavatappi pasta. Finished with a
swiss and smoked gouda cheese sauce. ~ 17.5

Add Chicken ~ 4.5

Jubilee Hilltop Ranch Meatloaf

Classic pan seared meatloaf with local beef,
shrooms & smothered in a garden sage demi-glace
gravy with hand cut potato wedges. ~ 16.95

Chicken Marsala

Pan seared chicken breast sautéed with onions
and mushrooms. Finished with a marsala wine
sauce. Served with confetti rice pilaf. ~ 17.95

Louisiana Crab Cakes- Native waters provide
a sweeter flavored Blue Crab. Enjoy two pan
seared lump crab cakes with rice pilaf, slaw, &
herb aioli. ~ 32

Entrees Salads

Traditional Pittsburgh-Style Salad

Pan seared chicken breast, tomatoes, red onions,
fries, jack cheese, & choice of dressing. ~ 14.75
Sub Plain or Buffalo Chicken Tenders ~ 15.75

Roasted Beet & Goat Cheese Salad (v)

Mixed greens, grape tomatoes, red onions &
shrooms w/balsamic honey vinaigrette. ~ 13
Add Crab Cake - +14

Cranberry Almond Salad (v)

Mixed greens, dried cranberries, toasted almonds,
goat cheese, tomatoes, and red onions with
balsamic honey vinaigrette. ~ 13
Add Crab Cake - +14

Dessert

Malted Bread Pudding (v)

Apples and raisins blended in a sweet Dunkel
custard, served with caramel sauce. ~ 6.95

Ask your server about today's featured dessert!

Appetizers

Seven Onion Soup

Laced with our gold medal winning Pious Monk
Dunkel and topped with croutons and melted
provolone. This soup has been featured in Time
Life's Brewpub Cookbook. ~ 7

Chicken Wings

Choice of Southwestern Dry Rub, Lemon Pepper,
BBQ Sauce, or classic beer infused Buffalo Hot
Sauce. Served with ranch dressing. ~ 12

Buffalo Cauliflower (v)

Oven roasted with beer buffalo sauce & crumbled
blue cheese. ~ 9

Traditional Pierogies (v)

Served with sautéed onions and sour cream. ~ 8.5

Crispy Potato Pancakes (v)

Deep fried to golden brown w/garden chive.
Served with sour cream. ~ 9

Wedge Salad

With grape tomatoes, bacon bits & house made
blue cheese dressing. ~ 8.75

Braided Pretzel (v)

Oven baked to golden brown, served with
maple beer mustard. ~ 9

Sandwiches

Choice of slaw or fries
Sub sweet potato fries for \$2

Kobe Beef Cheesesteak

Kobe beef from Morgan Ranch in the Sand Hills of
Nebraska, tossed with sautéed onions &
provolone cheese on a Hoagie roll. ~ 13.25
Add Red Peppers ~ .30 Add Mushrooms ~ .50

House Made Pulled Pork BBQ

Slow roasted & hand pulled Berkshire pork BBQ;
topped with coleslaw on a Kaiser roll. ~ 12.25

Crispy Cod Sandwich

Deep fried Atlantic Cod on hoagie roll. ~ 15.95

BBQ Chicken Slaw Melt

Pan seared in our house made BBQ sauce, topped
with provolone and coleslaw. Kaiser roll. ~ 12.5

Smoked Turkey, Bacon, Cheddar

Thinly sliced chilled turkey, applewood smoked
bacon, cheddar, field greens, with pesto mayo on a
hoagie roll. ~ 12.95

Kid's Corner ~ 6

Mac 'n Cheese in a White Sauce
Chicken Fingers w/ Fries
Pasta with Marinara or Butter Sauce

Beverages

Bottled Water ~ 1.25

Canned Soda ~ 2.25 *Coke, Diet Coke, Root Beer*

San Pellegrino Orange Drink ~ 2.50

Coconut Water ~ 3.75 **Gatorade** ~ 2.50

Cocktails **Pomegranate Mule** ~ 9

Mango Rum Slushy ~ 8 **Tito's Transfusion** ~ 8

Fall Sangria ~ 8.5

Watermelon Juice/Cucumber Vodka ~ 9

Can of Oktoberfest Beer ~ 5.25