

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

Barbecue Ribs

Slow braised pork ribs smothered in Dunkel BBQ
sauce. Finished on the grill and served with
French fries and coleslaw. ~ 23

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

Chicken Jambalaya

Beer braised chicken and andouille sausage
simmered with tomatoes, vegetables, and creole
spices. Served with rice pilaf. ~ 18.50

Grilled Salmon

Grilled sustainable salmon served with marinated
grilled vegetables and a drizzle of CBW sesame
vinaigrette. ~ 24

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 red wine demi-glace
with French fries. ~ 16.95

Chicken Piccata

Pan seared chicken breast sautéed in a lemon
butter white wine sauce, with capers & shrooms
served with confetti rice pilaf. ~ 17.95

Louisiana Crab Cake

Native waters provide a sweeter flavored Blue
Crab. Enjoy a seared lump crab cake with rice
pilaf, slaw, & herb aioli. ~ 23

Entrees Salads

Traditional Pittsburgh-Style Salad

Grilled 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

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

Hummus

Classic Hummus served with crispy pita chips
and Giardiniera. ~ 8.50

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

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

Smoked Turkey, Bacon, Provolone

Thinly sliced chilled turkey, applewood smoked
bacon, provolone, 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

Dessert

Malted Bread Pudding (v)

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

Caramel Brownie Bite Cheesecake ~ 8

Tiramisu ~ 8

Cotton Candy Cheesecake ~ 8

THUNDERHOP IPA • 6.5% ABV

Intense bitterness, flavor, and aroma with fruit-like esters. Available now in single cans in house.

SAAZ MONSTER • 5.5% ABV

A crisp, hoppy pilsner. Available now in single cans in house.

MEXICALI BLUES • 4% ABV

A low-calorie beer (127 calories) with lots of flavor. Brewed with 100% organic blue agave & conditioned on fresh limes. Available now in single cans in house.

MAD BREWER MAIBOCK • 7.6% ABV

A malty, lager beer with medium hop bitterness. Medium gold in color and moderately strong. Has very clean and malty nose. It will finish quite full and have a delicate sweetness. Available now in single cans in house.

PIOUS MONK DUNKEL • 5.5% ABV

Gold medal 2019 Great American Beer Festival.

Our flagship brew is dark in color, but clean & refreshing. Caramel & chocolate carry throughout with a slight grassy finish. Available now in six packs to go.

THUNDERHOP EXTREME • 7.8% ABV

See Thunderhop above and add even more hop intensity and higher ABV. For the hop lovers!!

WINTER ALE • 6.8% ABV

This Belgian-style ale is a little sweet up front. You'll notice some toffee, a touch of caramel and a hint of raisin.

TROPICAL SELTZER • 4.8% ABV

A crisp mango seltzer. One hundred calories of refreshment!

BARLEYWINE • 10% ABV

Dark amber color with huge caramel and malt aroma. Just a bit of bitterness to balance its sweetness.

To Go Brews

SIX PACKS ~ *Pious Monk Dunkel, Thunderhop IPA, Mexicali Blues, & Saaz Monster*

FOUR PACKS ~ *Millenium Trippel, & Mad Brewer Maibock*

5 LITER MINI-KEG ~ *Our award-winning Pious Monk Dunkel is available. This makes a terrific gift for the beer fan in the family!*

GROWLERS ~ *All of our draft beers are available in 64 ounce or 32-ounce growlers. You can buy our growlers or use one that you already own!!*

Drink Features

PEANUT BUTTER & JELLY COCKTAIL • Peanut butter whisky with grape juice. No milk is needed!

MOSCOW MULE • The classic with Stolichnaya vodka.

POMEGRANATE MULE • Our classic with a touch of pomegranate juice.

WATERMELON MULE • Cucumber vodka, watermelon juice, lime, & Regatta ginger beer.

SALTED CARAMEL MULE • Salted caramel vodka adds an extra level of flavor.

TITO'S TRANSFUSION • Tito's vodka & grape juice. Simple and refreshing!

WINTER SANGRIA • Apples, cranberries, red wine, & honey.

N/A Beverages

Signature CBW Bottled Water ~ 1.50

(Bottled for the Church Brew Works from Faraway Springs in Brandonville Pa)

Aqua Panna Natural Spring Water ~ 4

Canned Soda *Coke, Diet Coke, Sprite, Root Beer, Ginger ale* ~ 2.25

San Pellegrino Blood Orange Drink ~ 2.50

Vita Coco Coconut Water ~ 3.75

Arizona Green Tea ~ 2.95

Gatorade ~ 2.50

NA Beers *Kaliber, Erdinger Wheat, Heineken "00"* ~ 4.75

Merchandise

Glassware ~ *Pint glass, cobalt blue coffee mugs, flared logo sampler glass, logo rocks glass, logo copper mug, logo pilsner glasses, logo handled mug, and more!*

CBW Logo Wear ~ *White, purple, blue, and pink short sleeve T's. White and Navy long sleeve T's. Grey "Thunderhop" T's. Polo's, hats, fleece vests, hoodies, and much more.*

Miscellaneous ~ *Postcards, bottle openers, Ultimate frisbees, golf discs, tap handles, beer trays, posters, growler koozies, metal buckets, flags, hydro flasks.*

Ask your server or bartender for a complete list of pricing and current availability. Make sure everyone gets a souvenir!!

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Or e-mail @ cbw1996@comcast.net

www.churchbrew.com/banquets

The Church Brew Works Staff and Management are here to provide you with the highest quality food and beers, complemented by our unique and enjoyable atmosphere. Thank you for your continued support.

We appreciate your visit and hope you enjoy The Church Brew Works!