

## Dinner Entrees

### **Shrimp Diablo**

Shrimp, red peppers, onions, and cavatappi pasta tossed in a spicy marinara sauce. ~ 21.75

### **Shrimp ala James**

Gulf Shrimp in a CBW garden fresh dill, garlic cream sauce tossed in cavatappi pasta with a red peppers & mushroom blend. ~ 21.75

### **Barbecue Ribs**

Slow braised pork ribs smothered in Dunkel BBQ sauce. Finished on the grill and served with French fries and coleslaw. ~ 25

### **Buffalo Chicken Pierogie Sauté**

Pierogies tossed with beer braised chicken and celery in a zesty buffalo cream sauce. ~ 17.95

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

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

*Add Grilled Coleman Organic Chicken ~ 5.50*

### **Chicken Jambalaya**

Beer braised chicken and andouille sausage simmered with tomatoes, vegetables, and creole spices. Served with rice pilaf. ~ 18.95

### **Grilled Salmon\***

Grilled sustainable salmon served with marinated grilled vegetables and a drizzle of CBW sesame vinaigrette. ~ 25.50

### **German Mac n Cheese**

Sliced bratwurst, red onions and crumbled bacon sautéed with cavatappi pasta. Finished with a swiss and smoked gouda cheese sauce. ~ 17.95

*Add Chicken ~ 5.50*

### **Jubilee Hilltop Ranch Meatloaf**

Classic pan seared meatloaf with local beef, shrooms & smothered in a red wine demi-glace with French fries. ~ 17.95

### **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. ~ 24

### **Pub Steak\***

Chargrilled to your liking. Served with rice pilaf, grilled red onion, and finished with chimichurri. ~ 27.95

### **Southwest Pork & Vegetable Stew**

Smoked pulled pork simmered with vegetables in southwestern spice. Served with rice and garnished with CBW garden mint sour cream. ~ 18.95

## Entrees Salads

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

Grilled Coleman Organic chicken breast, tomatoes, red onions, fries, jack cheese, & choice of dressing. ~ 15.50

*Sub Plain or Buffalo Chicken Tenders ~ 1.00*

### **Roasted Beet & Goat Cheese Salad (v)**

Mixed greens, grape tomatoes, red onions & shrooms w/balsamic honey vinaigrette. ~ 13

*Add Crab Cake/Salmon - +15*

### **Cranberry Almond Salad (v)**

Mixed greens, dried cranberries, toasted almonds, goat cheese, tomatoes, and red onions with balsamic honey vinaigrette. ~ 13

*Add Crab Cake/Salmon - +15*

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

## 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, Jerk Dry Rub, Lemon Pepper, BBQ Sauce, or classic beer infused Buffalo Hot Sauce. Fresh, par baked in house and fried. Served with ranch dressing. ~ 15.50

### **Buffalo Cauliflower (v)**

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

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

Served with sautéed onions and sour cream. ~ 8.95

### **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 (v)**

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

### **Arancini of the day**

Ask your server for today's preparation. ~ 9

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

Served warm with pita chips. ~ 9.95

### **Grape Tomato, Mozzarella & CBW Mint Salad**

Tossed with red onion, mixed greens, and balsamic vinaigrette ~ 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. ~ 12.95

### **Crispy Cod Sandwich**

Deep fried Atlantic Cod on hoagie roll. ~ 15.95

### **BBQ Chicken Slaw Melt**

Grilled Organic Coleman Chicken tossed in our house made BBQ sauce, topped with provolone and coleslaw. ~ 13.25

### **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) ~ 8**

**Oreo Cookie Brownie Sundae ~ 8**

**Raspberry Swirl Cheesecake ~ 8**

**Tiramisu ~ 8**

**Lemon Berry Mascarpone Cake ~ 8**

**Vanilla Ice Cream ~ 5.50**

**Feature Ice Cream ~ 5.50**

## 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!
- SEASONAL SANGRIA** • Ask your server for today's presentation.
- LEMON BALMINATOR** • Vodka and lemonade infused with lemon balm straight from our garden.
- MOJITO** • Garden fresh mint from our garden with rum, a touch of lime, and club soda. Very refreshing!!

## Beers

### **CELESTIAL GOLD • 5% ABV**

Our classic German Pilsner. Light and refreshing with a slight bite of noble hops.

### **KENYON COFFEE IPA • 6.2% ABV**

An American Pale Ale infused with Kenyon red coffee beans from Nicholas Coffee in the Strip District.

### **MEXICALI BLUES • 4% ABV**

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

### **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 slightly grassy finish.

### **BLACK IPA • 6.6% ABV**

A dark, hoppy, and medium bodied beer. The maltiness takes a backseat to a blast of citrus, fruit, and resinous flavors and aromas from the large amount of hops used. You'll notice aromas of orange, berries, grapefruit and slight chocolate.

### **TROPICAL SELTZER • 4.8% ABV**

A crisp mango seltzer. One hundred calories of refreshment!

### **SOUTHERN TIER NU HAZE • 6% ABV**

Citrus and ripe melon notes in this hazy IPA.

### **ALLAGASH WHITE • 6% ABV**

A Belgian style wheat beer brewed with oats, malted wheat, and raw wheat for a hazy "white appearance." With coriander and orange peel.

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

## Special Guest Beers - Cans

### **TROEGS HAZE CHARMER • 5.5% ABV**

A soft, juicy, hazy pale ale.

### **BELLS TWO HEARTED ALE • 7.0% ABV**

A hoppy American IPA

### **IRON CITY LIGHT • 4.15% ABV**

An ode to Lawrenceville and a Pittsburgh Legend!

### **YARDS SUMMER CRUSH • 5.0% ABV**

Citrus wheat beer.

## Wines

- Bogle Chardonnay** ~ 8 Glass Bottle ~ 34
- Folanari Pinot Grigio** ~8 Glass
- Blue Nun Reisling** ~8 Glass
- Charles Krug Chardonnay** ~11 Glass Bottle ~ 46
- Chateau St Michelle Reisling** ~8 Glass Bottle ~ 34
- Coastal Ridge Moscato** ~8 Glass
- Dashwood Sauvignon Blanc** ~8.75 Glass Bottle ~ 38
- Beringer White Zinfandel** ~8 Glass
- Copper Ridge Merlot** ~8 Glass
- Robert Mondavi Pinot Noir** ~8.50 Glass Bottle ~ 36
- Wente Cabernet** ~13 Glass Bottle ~ 55
- Torres Temranillo** ~8.50 Glass Bottle ~ 36
- Chateau St Michelle Cabernet** ~9.50 Glass Bottle ~ 40
- Trapiche Malbec** ~8 Glass Bottle ~ 34

## N/A Beverages

**Signature CBW Bottled Water** ~ 1.25

(Faraway Springs in Brandonville Pa)

**Aqua Panna Natural Spring Water** ~ 4

**Saratoga Sparkling Water** ~ 3.95

**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

**Fresh Brewed Iced Tea** ~ 2.95

## 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](mailto:cbw1996@comcast.net)

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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!