

Dinner Entrees

Seafood alla Vodka

Cavatappi pasta tossed with shrimp, bay scallops, mushrooms, and onions.

Finished in a vodka sauce. ~ 27

Halibut*

Grilled and topped with a lime-hoisin glaze. Served with rice pilaf and a medley of sauteed red peppers, carrots and onions. ~ 28

Pork Porterhouse* (gf)

Grilled and smothered in bourbon peppercorn glaze with roasted sweet potatoes and asparagus. ~ 24.95

Buffalo Chicken Pierogie Sauté

Pierogies tossed with beer braised chicken and celery in a zesty buffalo cream sauce. ~ 18.5

Veggie Spaghetti (v)

Cavatappi, roasted cauliflower, sautéed mushrooms, & red onions. Tossed in a red pepper pesto. ~16.95

Add Coleman Organic Grilled Chicken ~ 6

Chicken Jambalaya

Beer braised chicken and andouille sausage simmered with tomatoes, vegetables, and creole spices. Served with rice pilaf. ~ 19.5

Grilled Salmon*

Grilled sustainable salmon served with rice pilaf, fresh asparagus, and beet horseradish sour cream. ~ 26

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 Braised Chicken ~ 5.50

Jubilee Hilltop Ranch Meatloaf

Meatloaf with local beef and mushrooms in a red wine demi-glace with roasted sweet potatoes. ~ 17.95

Chicken Saltimbocca

Pan seared organic Coleman chicken breast sautéed in a lemon butter white wine sauce, with mushrooms, prosciutto, and CBW garden sage. Served with confetti rice pilaf. ~ 19.95

Country Chicken & Biscuits

Diced chicken, peas, carrots, and potatoes slow cooked in a rich gravy. Served w/buttermilk biscuits. ~ 17.95

Pub Steak* (gf)

Grilled to your liking with roasted sweet potatoes, grilled asparagus, and topped with a bourbon peppercorn glaze. ~ 27.95

Add Shrimp ~ +7.5

Entrees Salads

Traditional Pittsburgh-Style Salad (gf)

Grilled Organic Coleman chicken breast, tomatoes, red onions, fries, jack cheese, & choice of dressing. ~ 15.5

Sub Plain or Buffalo Chicken Tenders ~ +1

Roasted Beet & Goat Cheese Salad (gf,v)

Mixed greens, grape tomatoes, red onions & shrooms with balsamic honey vinaigrette. ~ 13.5

Add Shrimp ~ +7.5 Add Salmon* ~ +15

Add Coleman Organic Grilled Chicken ~ +6

Cranberry Almond Salad (gf,v)

Mixed greens, dried cranberries, toasted almonds, goat cheese, tomatoes, and red onions w/balsamic honey vinaigrette. ~ 13.5

Add Shrimp ~ +7.5 Add Salmon* ~ +15

Add Coleman Organic Grilled Chicken ~ +6

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. ~ 7.5

Chicken Wings

Choice of Southwestern Dry Rub, Jerk Dry Rub, Lemon Pepper, BBQ Sauce, or classic beer infused Buffalo Hot Sauce. Served with ranch dressing. ~ 18.5

Buffalo Cauliflower (v)

Oven roasted and tossed with beer buffalo sauce. Finished with crumbled blue cheese. ~ 9

Bavarian Cauliflower (v)

Oven roasted and tossed with maple beer mustard. Finished with crumbled blue cheese. ~ 9

Traditional Pierogies (v)

Served with sautéed onions and sour cream. ~ 9.5

BBQ Pulled Pork Nachos

Served over tri-colored tortilla chips. Topped with Pico de Gallo, sliced jalapenos, sour cream, and jack cheese. ~ 13.5

Braided Pretzel (v)

Oven baked and served with maple beer mustard. ~ 9

Arancini of the Day

Ask your server for today's preparation. ~ 9

Spinach, Feta & Smoked Gouda Dip (gf,v)

Served warm with tri-colored tortilla chips. ~ 9.95

Sandwiches

Choice of slaw, black bean salad, 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. ~ 13.75

Add Red Peppers ~ .75 Add Mushrooms ~ .75

Pulled Pork BBQ

Topped with coleslaw on a Kaiser roll. ~ 12.95

Salmon Sandwich*

Grilled sustainable salmon with field greens and roasted tomato aioli. Served on a Kaiser roll. ~ 16.95

Add Applewood Smoked Bacon ~ +3

BBQ Chicken Slaw Melt

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

Smoked Turkey, Bacon, Provolone

Chilled turkey, applewood bacon, provolone, field greens and roasted tomato aioli on a hoagie roll. ~ 13.5

Dessert

Malted Bread Pudding ~ 8.5

Oreo Cookie Brownie Sundae ~ 8.5

Tiramisu ~ 9

Lemon Berry Mascarpone Cake ~ 9

Apple Strudel ~ 9

Vanilla Ice Cream (gf) ~ 5.50

Feature Ice Cream (gf) ~ 5.50

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

(gf) denotes gluten friendly, (v) denotes vegetarian

Drink Features

SPICED RUM AND CIDER • Warm apple cider with Captain Morgan Spiced Rum.

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

GODIVA CHOCOLATE MARTINI • Godiva chocolate liqueur, vodka, and cream. Try it for dessert!

MOSCOW MULE • The classic with Stolichnaya vodka.

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

APPLE CIDER MULE • Our classic with a touch of apple cider.

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

SEASONAL SANGRIA • Ask your server for today's presentation.

Beers

AMBROSIA ALE • 5.5% ABV

Hazy light amber in color with a lower hop profile. Brewed with herbs giving it a fruity, citrusy nose and flavor. A unique brew for sure!

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.

COCOA YULETIDE ALE • 4.8% ABV

A medium, dark amber ale with cinnamon, vanilla, and nibs of chocolate added.

CHRISTMAS ALE • 8.4% ABV

Belgian-style dark mahogany ale brewed with molasses, cracked ginger, cloves and bitter orange peel. Tastes like Christmas!

IMPERIAL TAFELBIER • 4.2% ABV

Tafelbier translates to "table beer." A malty, low hop session beer. Slight taste of spiced bread with a hint of banana.

THUNDERHOP IPA • 6.5% ABV

Our flagship IPA! Light body and color create a canvas for the hops to shine. A well-balanced bitterness and ABV make this a sure go-to for any hop lover! Available by the can or in six packs.

RAUCHBIER • 4.8% ABV

Made with beechwood smoked malt. Noble hops were used to balance the sweet breadiness of the lager, but the smoke truly wins the day.

BLACKBERRY QUAD • 10.3% ABV

Dark amber color with huge caramel and malt aroma. The unique flavor of blackberries complement the darker malts.

SAAZ MONSTER • 5.2% ABV

This beer features the Saaz hop. You will get a spicy, earthy and lightly floral aroma. It will finish dry and clean with a long herbal and slightly spicy finish.

Available in Six Packs To Go

Celestial Gold, Pious Monk Dunkel, Thunderhop IPA, and Saaz Monster

Available in Four Packs To Go

Blackberry Quadzilla, Millennium Trippel

NA Beers

Kaliber ~ 4.75

Heineken "00" ~ 4.75

Wines (glass/bottle)

Bogle Chardonnay ~ 8/34

Folanari Pinot Grigio ~8

Blue Nun Reisling ~8

Charles Krug Chardonnay ~11/46

Chateau St Michelle Reisling ~ 8/34

Bonvia Moscato ~ 8/34

Gato Negro Sauvignon Blanc ~ 8.25/33

Beringer White Zinfandel ~8

Copper Ridge Merlot ~8

Robert Mondavi Pinot Noir ~ 8.50/36

Wente Cabernet ~ 13/55

Chateau St Michelle Cabernet ~ 9.50/40

Trapiche Malbec ~ 8/34

N/A Beverages

Signature CBW Bottled Water ~ 1.25

(Faraway Springs in Brandonville Pa)

Aqua Panna Natural Spring Water ~ 4

La Croix Sparkling Water ~ 2.50

Fountain Soda: Coke, Diet Coke, Sprite, Root beer, Ginger Ale ~ 2.95

San Pellegrino Blood Orange Drink ~ 2.50

Vita Coco Coconut Water ~ 3.75

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

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!