

Entrees



Kobe Beef Bolognese

Cavatappi pasta tossed in a classic slow-simmered Bolognese sauce featuring Morgan Ranch Kobe Beef. Finished with our handmade ricotta. ~ 24

Shrimp and Grits (gf)

Sautéed shrimp simmered in a Cajun cream sauce. Served with smoked gouda grit cakes. ~ 23.5

Chicken Saltimbocca

Pan seared organic chicken breast sautéed in a lemon butter white wine sauce with mushrooms, prosciutto, and garden sage over rice pilaf. ~ 21

Buffalo Chicken Pierogie Sauté

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

Country Chicken & Biscuits

Chicken, peas, carrots, and potatoes slow cooked in a rich gravy with buttermilk biscuits. ~ 18.25

Jubilee Hilltop Ranch Meatloaf

Beef and mushroom meatloaf with red wine demi-glaze, roasted potatoes, and broccoli. ~ 18.75

German Mac n Cheese

Sliced bratwurst, red onions and crumbled bacon sautéed with cavatappi pasta. Finished with a swiss and smoked gouda cheese sauce. ~ 18

Add Braised Chicken ~ 5.50

Veggie Spaghetti (gf,v)

This vegan friendly dish consists of zucchini noodles, roasted cauliflower, sautéed mushrooms, & red onions tossed in a red pepper pesto. ~18.5

Add Coleman Organic Grilled Chicken ~ 6

Add Shrimp ~ 7.5

Chicken Jambalaya

Chicken and spicy andouille sausage simmered with tomatoes, vegetables, and creole spices.

Served with rice pilaf. ~ 19.5

Pork Porterhouse* (gf)

Smothered in bourbon-mustard glaze with smoked gouda grit cakes and baby carrots. ~ 25

Grilled Sustainable Salmon* (gf)

Served with pumpkin seed & arugula pesto, rice pilaf, and grilled baby carrots. ~ 28

Are you celebrating a birthday, graduation, anniversary, or special visit to Pittsburgh? If so, enjoy one of Chef James' special occasion entrees!

14oz T-Bone Steak*

Grilled to your liking. Served with a panko crusted asiago risotto cake and sauteed brussels sprouts with prosciutto. ~ 38

Crab Cakes

Two pan seared lump crab cakes served with cranberry rice pilaf, herbed jalapeno tartar sauce, and lemon fennel slaw. ~ 33

Lobster & Shrimp Mac N' Cheese

Cavatappi pasta tossed with lobster meat and jumbo shrimp in a creamy lobster sauce with gruyere and sharp cheddar cheese.

Topped with parmesan breadcrumbs. ~ 35

Appetizers

Chicken Wings

Choice of Southwestern Dry Rub, Seasoned Salt, BBQ Sauce, or beer infused Buffalo Hot Sauce.

Served with ranch dressing. ~ 16.5



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

Served warm with tortilla chips. ~ 11.25

Braided Pretzel (v)

Baked, served with maple beer mustard. ~ 10.5

Add Beer Cheese Sauce ~ 2

Buffalo Cauliflower (v)

Oven roasted and tossed with beer buffalo sauce.

Finished with crumbled blue cheese. ~ 11

Crispy Brussels Sprouts (gf,v)

Deep fried and topped with feta cheese crumbles and pomegranate balsamic glaze. ~ 11

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

Bavarian Cauliflower (v)

Oven roasted. Tossed with maple beer mustard.

Finished with crumbled blue cheese. ~ 11

Arancini of the Day

Ask your server for today's preparation. ~ 10

Traditional Pierogies (v)

With sautéed onions and sour cream. ~ 10.5

Chorizo Meatballs

Served with vodka sauce and handmade ricotta cheese. ~ 13.5

Entrees Salads



Traditional Pittsburgh-Style Salad (gf)

Grilled Organic Coleman chicken breast, mixed greens, tomatoes, red onions, fries, jack cheese, and choice of dressing. ~ 16.5

Sub Plain or Buffalo Chicken Tenders ~ +1.25

Sub Shrimp ~ +2 Sub Salmon* ~ +10.5

Sub Crab Cake ~ +8

Pear Salad (gf,v)

Mixed greens, arugula, grape tomatoes, red onions, walnuts, and Danish blue cheese with honey pomegranate vinaigrette. ~ 14.75

Add Shrimp ~ +7.5 Add Salmon* ~ +16.5

Add Coleman Organic Grilled Chicken ~ +6

Add Crab Cake ~ +14 Add Prosciutto ~ +4

Roasted Beet & Goat Cheese Salad (gf,v)

Mixed greens, grape tomatoes, and red onions, with balsamic honey vinaigrette. ~ 14.75

Add Shrimp ~ +7.5 Add Salmon* ~ +16.5

Add Coleman Organic Grilled Chicken ~ +6

Add Crab Cake ~ +14

****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

Sandwiches

Choice of slaw, black bean salad, or fries.
Sub sweet potato fries for \$2

Crab Cake Sandwich

Lump crab topped with lemon fennel slaw and herbed jalapeno tartar sauce.
Served on a Kaiser roll. ~ 18.95

Black Angus Pastrami

Chilled sliced pastrami, arugula, swiss, cranberry-horseradish sauce on a hoagie roll. ~ 14.95

German Chicken Slaw Melt

Grilled Organic Coleman chicken breast smothered in our maple beer mustard sauce, topped with swiss and Bavarian red cabbage slaw.
Served on a pretzel bun. ~ 13.75

Pulled Pork BBQ

Topped with coleslaw on a Kaiser roll. ~ 13.5



Kobe Beef Cheesesteak

Kobe beef from Morgan Ranch in the Sand Hills of Nebraska, tossed with sautéed onions & provolone cheese on a Hoagie roll. ~ 15.95
Add Red Peppers ~ .75 Add Mushrooms ~ .75

Merchandise

Celebrate your visit with Church Brew Works branded merchandise or give the gift of a logo glass, baseball cap, or tee shirt.

Scan here for merchandise selection:



Desserts

No room for dessert. Take one home!



Chocolate Mousse with Pretzel Crumble and Caramel Sauce ~ 8.5

Oreo Cookie Brownie Sundae ~ 8.5

Carrot Cake ~ 9

Tiramisu ~ 9.5

Vanilla Ice Cream (gf) ~ 5.50

Lemon Berry Mascarpone Cake ~ 9

Malted Bread Pudding ~ 8.5

Ala Mode ~ +2.25

N/A Beverages

Fountain Soda ~ 3.35

Coke, Diet Coke, Sprite, Root Beer, Lemonade

Fresh Brewed Iced Tea ~ 3.5

Mango Fresh Brewed Iced Tea ~ 3.55

Cranberry Juice ~ 3.75

San Pellegrino Blood Orange Drink ~ 3.75

Soda Water ~ 2.50

La Croix Sparkling Water ~ 2.50

Vita Coco Coconut Water ~ 3.95

1 Liter Aqua Panna Spring Water ~ 4.75

Goslings Ginger Beer ~ 3.95

Canada Dry Ginger Ale ~ 3.45

Coffee or Hot Tea ~ 2.95

Espresso ~ 3.95

Heineken "00" ~ 4.75

Beer To Go

We offer 4-packs and 6-packs in cans. All draft beers are available to go in a 32oz. squaler or 64oz. growler.

Scan here for current beer selection:



PLAN YOUR NEXT EVENT!

We can host groups from 10 to 250 guests. We are available for private brunches, bridal showers, rehearsal dinners, weddings, baby showers, birthday celebrations, graduation parties, business meetings, corporate events, retirement parties and many other special occasions!

Enjoy all your get-togethers at one of the most unique and spectacular atmospheres around.

Call our event planner @ 412.688.8200

or e-mail @ cbw1996@comcast.net

View banquet menus at:

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!