

Appetizers

Chicken Wings

Deep fried until crispy and served with your 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. ~ 11.5

Braided Pretzel (v)

Oven baked and served warm with maple beer mustard ~ 10.5 *Add Beer Cheese Sauce ~ 3.5*

Buffalo Cauliflower (v)

Oven roasted and tossed with beer buffalo sauce. Finished with crumbled blue cheese. ~ 11.25

Crispy Brussels Sprouts (gf,v)

Deep fried and topped with feta cheese crumbles and pomegranate balsamic glaze. ~ 11.25

Basket of Fries (gf,v) ~ 7 *Add Beer Cheese Sauce or Red Wine Demi ~ 3.5*

Bavarian Cauliflower (v)

Oven roasted. Tossed with maple beer mustard. Finished with crumbled blue cheese. ~ 11.25

Traditional Pierogies (v)

Potato and cheese pierogies served with sautéed onions, melted butter, and sour cream ~ 11

Chorizo Meatballs

Served with vodka sauce and handmade ricotta cheese. ~ 13.5

Soups & Salads

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. ~ 8

Roasted Beet & Goat Cheese Salad (gf,v)

Mixed greens, grape tomatoes, and red onions, with balsamic honey vinaigrette. ~ 8

House Salad (v)

Mixed greens, carrots, tomatoes, and red onions served with your choice of dressing. ~ 6.5

Entrée Salads



Traditional Pittsburgh-Style Salad (gf)

Grilled Organic Coleman chicken breast, mixed greens, tomatoes, red onions, fries, jack cheese, and choice of dressing. ~ 16.95

Sub Plain or Buffalo Chicken Tenders ~ 1.25 Sub Shrimp ~ 2

Sub Salmon ~ 10.5 Sub Crab Cake ~ 8 Sub Pub Steak ~ 14*

Pear Salad (gf,v)

Mixed greens, arugula, grape tomatoes, red onions, walnuts, and Danish blue cheese with honey pomegranate vinaigrette. ~ 15

Add Shrimp ~ 7.5 Add Salmon ~ 16.5 Add Coleman Organic Grilled Chicken ~ 6*

Add Crab Cake ~ 14 Add Prosciutto ~ 4 Add Pub Steak ~ 20

Roasted Beet & Goat Cheese Salad (gf,v)

Mixed greens, grape tomatoes, and red onions, with balsamic honey vinaigrette. ~ 15

Add Shrimp ~ 7.5 Add Salmon ~ 16.5 Add Coleman Organic Grilled Chicken ~ 6*

Add Crab Cake ~ 14 Add Pub Steak ~ 20

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. ~ 35

10oz Pub Steak*

Grilled to your liking and topped with bourbon black pepper glaze. Served with a panko crusted asiago risotto cake and sauteed brussels sprouts, onions, and bacon. ~ 29.5

Add Crab Cake ~ 14 Add Shrimp ~ 7.5

Shrimp and Grits (gf)

Sautéed shrimp simmered in a Cajun cream sauce. Served with smoked gouda grit cakes. ~ 24

Chicken Saltimbocca

Pan seared organic chicken breast sautéed in a lemon butter white wine sauce with mushrooms, prosciutto, and garden sage over rice pilaf. ~ 22 *Add Shrimp ~ 7.5*

Buffalo Chicken Pierogie Sauté

Pierogies tossed with beer braised chicken and celery in a zesty buffalo cream sauce. ~ 18.95

Add Shrimp ~ 7.5

Country Chicken & Biscuits

Chicken, peas, carrots, and potatoes slow cooked in a rich gravy with buttermilk biscuits. ~ 18.5

Jubilee Hilltop Ranch Meatloaf

Beef and mushroom meatloaf with red wine demi-glace, roasted potatoes, and broccoli. ~ 18.95

Add Crab Cake ~ 14 Add Shrimp ~ 7.5

German Mac n Cheese

Sliced bratwurst, red onions and crumbled bacon sautéed with cavatappi pasta. Finished with a swiss and smoked gouda cheese sauce. ~ 18.5 *Add Braised Chicken ~ 5.50 Add Shrimp ~ 7.5*

Veggie Spaghetti (gf,v)

This vegan friendly dish consists of zucchini noodles, roasted cauliflower, sautéed mushrooms, & red onions tossed in a red pepper pesto. ~18.75 *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 *Add Shrimp ~ 7.5*

Pork Porterhouse* (gf)

Smothered in bourbon black pepper glaze with smoked gouda grit cakes and baby carrots. ~ 25.5

Add Crab Cake ~ 14 Add Shrimp ~ 7.5

Grilled Sustainable Salmon* (gf)

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



Kobe Beef Bolognese

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

Crab Cakes

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

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

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

Sandwiches

Sandwiches served with choice of coleslaw, black bean salad, or French fries.
~ Substitute sweet potato fries as a side for additional \$2 ~

Crab Cake Sandwich

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

Smoked Turkey, Bacon, & Swiss

Chilled sliced turkey, applewood smoked bacon, Swiss cheese, field greens and roasted red pepper aioli.
Served 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 cheese and Bavarian red cabbage slaw. Served on a pretzel bun. ~ 14.5

Pulled Pork BBQ

Smoked, pulled, and smothered in our house made Pious Monk Dunkel BBQ sauce; topped with creamy coleslaw and served on a fresh Kaiser roll. ~ 14



Kobe Beef Cheesesteak

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

Signature Desserts

*Do not forget to save room for dessert!
Did not save room for dessert? Desserts are available for takeout!*

Chocolate Mousse

Served in a classic rocks glass topped with pretzel crumble and caramel sauce. ~ 8.5

Oreo Cookie Brownie Sundae

Decadent fudge brownie with Oreo cookie crumbs. Served with a scoop of vanilla ice cream and topped with chocolate sauce. ~ 8.5

Carrot Cake

Three layers of spicy carrot-laden cake with crushed pineapple, pecans, and coconut, all filled and covered with a delectable cream cheese frosting. ~ 9

Tiramisu

An Italian classic! A velvety mixture of lady finger cookies dipped in an espresso, layered with delicately sweetened whipped eggs and mascarpone cheese, and topped with a dusting of cocoa powder. Served with chocolate sauce. ~ 9.5

Lemon Berry Mascarpone Cake

Gourmet vanilla crumb cake with a layer of cream filling topped with blueberries and cranberries. Served with raspberry sauce. ~ 9



Malted Bread Pudding

Apples, raisins and Dunkel sweet barley syrup blended with sweet custard and baked to a golden brown. Topped with a delicious caramel sauce. ~ 8.5 **served à la Mode ~ add 2.75**

N.A. Beverages

Fountain Soda ~ 3.5

Coke, Diet Coke, Sprite, Root Beer, Lemonade

Fresh Brewed Iced Tea ~ 3.5

Mango Fresh Brewed Iced Tea ~ 3.75

Cranberry Juice ~ 4

San Pellegrino Blood Orange Drink ~ 4

Soda Water ~ 2.50

La Croix Sparkling Water ~ 2.75

Vita Coco Coconut Water ~ 4

1 Liter Aqua Panna Spring Water ~ 4.95

Goslings Ginger Beer ~ 4

Canada Dry Ginger Ale ~ 3.5

Coffee or Hot Tea ~ 3

Espresso ~ 4

Heineken "00" ~ 4.75

Featured Cocktails



Old Fashioned ~ 12.5

Bulleit Rye Bourbon, simple syrup, aromatic bitters, orange, cherry

Irish Mule ~ 10.5

Jameson, Gosling's ginger beer, lime

Espresso Martini ~ 10.5

Tito's Vodka, Kahlua, espresso, coffee beans

Peanut Butter & Jelly ~ 10

Skrewball Whiskey, Welch's grape juice

Pom Mule ~ 9.5

Svedka Vodka, Gosling's ginger beer, pomegranate juice, lime

Jalapeno Pineapple Margarita ~ 10.5

Espolon Tequila, triple sec liqueur, jalapenos, pineapple juice, sours, lime

Salted Caramel Martini ~ 12

Rumchata, Smirnoff Caramel Vodka, salted caramel rim

Seasonal Sangria ~ 9

Ask your server for today's presentation.

Rum Punch ~ 8.5

Captain Morgan Rum, Bacardi Rum, pineapple juice, orange juice, lime juice, grenadine

Tom Collins ~ 8

New Amsterdam Gin, lemon juice, simple syrup, club soda



French 75 ~ 12

Hendricks Gin, lemon juice, simple syrup, Ballatore, lemon twist

Kyiv Mule ~ 9

Svedka Vodka, Gosling's ginger beer, lime

Featured Wines

WHITE WINES

Beringer • White Zinfandel • California ~ 8.25
Blue Nun • Riesling • Germany ~ 8.25
Silver Gate • Moscato • California ~ 8.5/34
Folonari • Pinot Grigio • Italy ~ 8.25
Gato Negro • Sauvignon Blanc • Chile ~ 8.25/33
Bogle • Chardonnay • California ~ 8.5/34
Charles Krug • Chardonnay • California ~ 11/46
Chateau St. Michelle • Riesling • Washington ~ 8.25

RED WINES

Gnarly Head • Cabernet • California ~ 9.75/39
Wente Charles • Cabernet • California ~ 13/52
Woodbridge • Merlot • California ~ 8.25
Trapiche • Malbec • Argentina ~ 8/32
7 Deadly Zins • Zinfandel • California ~ 10/40
Mark West • Pinot Noir • California ~ 8.25
Robert Mondavi • Pinot Noir • California ~ 38
Chateau St. Michelle • Cabernet • Washington ~ 10/40

Beer Selection

Our draft beers are available by the sample, glass, or pitcher.
Having trouble settling on just one beer?
Try a flight of beers.

Scan here for current beer selection:



Merchandise

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

Scan here for merchandise selection:



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