

Appetizers

Chicken Wings

Deep fried until crispy and served with your choice of Southwestern Dry Rub, Seasoned Salt, BBQ Sauce, maple beer mustard 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 blood orange balsamic glaze. ~ 11.25

Basket of Fries (gf,v) ~ 7

Add Beer Cheese Sauce or Red Wine Demi ~ 3.5 Add BBQ Sauce, Beer Buffalo, or Ranch ~ 2.5

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 Sub Filet Mignon* ~ 18*

Blueberry Salad (gf,v)

Mixed greens, grape tomatoes, red onions, walnuts, and feta with lemon & CBW garden mint dressing. ~ 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 Add Filet Mignon* ~ 24*

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 Add Filet Mignon* ~ 24*

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

Sub Filet Mignon ~ 6 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 Bruschetta

Grilled organic chicken breast topped with asiago cheese. Finished with tomatoes, garlic, basil, and a splash of white balsamic vinegar. Served with 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

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.

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**

Cavatappi Pasta with Smoked Salmon

Cavatappi pasta tossed with smoked salmon, mushrooms, and red onions. Finished with garlic and fresh CBW garden dill cream sauce. ~ 24

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**

Add Chorizo Meatballs ~ 6

Chicken Jambalaya

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

Served with rice pilaf. ~ 19.5 **Add Shrimp ~ 7.5**

Barbecue Ribs

Slow braised pork ribs smothered in Dunkel BBQ sauce. Finished on the grill and served with jalapeno cheddar cornbread and coleslaw. ~ 28 **Add Shrimp ~ 7.5**

Grilled Sustainable Salmon* (gf)

Served with mango relish, Southwestern quinoa salad, and grilled peppers and onions. ~ 28



Stuffed Banana Pepper Pasta

Cavatappi tossed with crumbled chorizo, fresh banana peppers, and onions in a classic arrabbiata sauce. Finished with house made ricotta cheese. ~ 26

Add Coleman Organic Grilled Chicken ~ 6 Add Shrimp ~ 7.5 Add Chorizo Meatballs ~ 6

Crab Cakes

Two pan seared lump crab cakes served with Southwestern quinoa salad and avocado crema. ~ 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 mango relish. Served on a Kaiser roll. ~ 19.95

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

Chicken Saltimbocca Sandwich

Grilled Organic Coleman chicken breast topped with prosciutto and Swiss cheese. Finished with CBW garden sage and lemon aioli. Served on a kaiser roll. ~ 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. ~ 9

Peanut Butter Mousse

Served in a classic rocks glass topped with chocolate cookie crumble. ~ 8.5

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

Flavored Iced Tea ~ 3.95

Prickly Pear, Strawberry, Blood Orange, Mango

Flavored Lemonade ~ 3.95

Prickly Pear, Strawberry, Blood Orange, Mango

Cranberry Juice ~ 4.5

White Cranberry Peach Juice ~ 4.5

Soda Water ~ 2.50

La Croix Sparkling Water ~ 2.75

La Croix Hibiscus Sparkling Water ~ 2.75

Vita Coco Coconut Water ~ 4

1 Liter Aqua Panna Spring Water ~ 4.95

Goslings Ginger Beer ~ 4.5

Canada Dry Ginger Ale ~ 3.5

Coffee or Hot Tea ~ 3

Espresso ~ 4

Heineken "00" ~ 4.75

Frozen Root Beer Slushie ~ 3.75

Crazy Worm Crush ~ 3.75

frozen blue raspberry lemonade, gummy worm

Featured Cocktails



Old Fashioned ~ 13.5

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

Jim Beam 11, Makers Mark 13, Four Roses 17

Peach Mule ~ 10.5

Crown Royal Peach, Gosling's ginger beer, lime

Espresso Martini ~ 13.5

Tito's Vodka, Kahlua, espresso, coffee beans

Tito's Transfusion ~ 9.5

Tito's vodka, Welch's grape juice, ginger ale, lime juice

Mojito ~ 9.5

Bacardi Rum or Bacardi Raspberry Rum, simple syrup, lime juice, soda water, CBW hand-picked garden mint

Watermelon Cooler ~ 9

Stoli cucumber vodka, watermelon juice

Pink Parrot ~ 10

Espolon tequila, watermelon juice, lime

Jalapeno Pineapple Margarita ~ 10.5

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

Chocolate Martini ~ 13.5

Meletti Cioccolato liqueur, Svedka vodka, cream, chocolate syrup

Seasonal Sangria ~ 9

Ask your server for today's presentation.

Rum Punch ~ 9

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

Mezcal Paloma ~ 13

Montebolos Mezcal tequila, grapefruit juice, agave syrup, lime juice, soda water, chili salt rim



Ocean Breeze ~ 9

Captain Morgan, lemonade, blue curacao, lemon

Kyiv Mule ~ 9

Svedka Vodka, Gosling's ginger beer, lime

Featured Mocktails

Watermelon Cooler ~ 6.5

cucumbers, watermelon juice

Pink Parrot ~ 8.5

Ritual Zero Proof tequila, watermelon juice, lime



Ocean Breeze ~ 8.5

Ritual Zero Proof rum, lemonade, blue curacao syrup, lime

Spiced Mule ~ 8.5

Ritual Zero Proof rum, Gosling's ginger beer, lime

Patio Refresher ~ 8.5

Ritual Zero Proof tequila, white cranberry-peach juice, lime

Paloma ~ 8.5

Ritual Zero Proof tequila, grapefruit juice, agave syrup, lime juice, soda water, chili salt rim

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:



Looking for a venue to host your next party?

We can accommodate small gatherings up to full-scale celebrations.

Give us a call! 412.688.8200