

Appetizers

Savory 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



Crispy Brussels Sprouts (gf,v)

Deep fried and topped with feta cheese crumbles and cranberry gastrique. ~ 11.25

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

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

Served warm with tortilla chips. ~ 11.5

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. ~ 8.5

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. ~ 6.75

Entrée Salads



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 ~ 14.5, Add Organic Grilled Chicken or Chicken Fingers ~ 6*

Add Lump Crab Cake ~ 14, Add Pub Steak ~ 16, Add Filet Mignon* ~ 21*

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 Tenders ~ 1.25, Sub Shrimp ~ 4, Add Sliced Wagyu ~ 7

Sub Salmon ~ 12.5, Sub Lump Crab Cake ~ 12, Sub Pub Steak* ~ 14,*

Butternut Squash Salad (gf,v)

Mixed greens, roasted butternut squash, red onions, dried cranberries, walnuts, and feta with maple Dijon vinaigrette. ~ 15

Add Shrimp ~ 7.5 Add Salmon ~ 14.5 Add Organic Grilled Chicken or Chicken Fingers ~ 6*

Add Lump Crab Cake ~ 14, Add Pub Steak ~ 16, Add Filet Mignon* ~ 21*

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

Entrees

Additional sides available at \$5 include: panko crusted asiago risotto cake, smoked gouda grits, roasted potatoes, bamboo rice, roasted broccoli, and sauteed brussels sprouts.

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

Filet Mignon*

Grilled to your liking and topped with bourbon black pepper glaze. Served with a panko crusted asiago risotto cake and a sautéed medley of brussels sprouts, onions, & bacon. ~ 35.5

Add Shrimp ~ 7.5, Add Crab Cake ~ 14

Shrimp and Grits (gf)

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

Winter Harvest Chicken & Biscuits

Chicken, sweet potatoes, peas, carrots & sun-dried cranberries slowly cooked in a savory pot pie sauce. Served with buttermilk biscuits and maple butter. ~ 18.95

Buffalo Chicken Pierogie Sauté

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

Add Shrimp ~ 7.5, Add Chorizo Meatballs ~ 6

Jubilee Hilltop Ranch Meatloaf

Beef and mushroom meatloaf with bacon-mushroom 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**

Pumpkin Shrimp Pasta

Bucatini pasta tossed with shrimp, roasted butternut squash, and sage.

Finished with Asiago pumpkin alfredo sauce. ~ 25

Add Coleman Organic Grilled Chicken ~ 6, Add Chorizo Meatballs ~ 6

Veggie Spaghetti (gf,v)

This vegan friendly dish consists of zucchini noodles, roasted cauliflower, sautéed mushrooms, & red onions tossed in a red pepper pesto. ~ 18.95

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 bamboo rice. ~ 19.5 **Add Shrimp ~ 7.5, Add Chorizo Meatballs ~ 6**

Jagerschnitzel

Golden fried hand breaded pork cutlets topped with our savory bacon-mushroom sauce.

Served with tricolor roasted potatoes & garnished with fried onions. ~ 26

Grilled Sustainable Salmon* (gf)

Chargrilled with a caramel sriracha glaze. Served with tricolor roasted potatoes and broccoli. ~ 28



Bolognese

Cavatappi pasta tossed in a classic slow-simmered Jubilee Hilltop Ranch Beef Bolognese sauce.

Finished with our handmade ricotta. ~ 26 **Add Chorizo Meatballs ~ 6**

10oz Pub Steak*

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

Add Crab Cake ~ 14 Add Shrimp ~ 7.5

Crab Cakes

Two lump crab cakes with bamboo rice, red cabbage-apple slaw, and cranberry horseradish aioli. ~ 33

**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, chilled black bean salad, or French fries.

~ Substitute sweet potato fries for an additional \$2 ~

~ Add our house made beer cheese sauce with the fries for extra \$3.5 ~

Crab Cake Sandwich

Sauteed lump crab cake topped with cranberry horseradish aioli and red cabbage-apple slaw.
Served on a Kaiser roll. ~ 19.95

Smoked Turkey, Bacon, & Swiss

Chilled sliced turkey, applewood smoked bacon, Swiss cheese, field greens and cranberry horseradish aioli.
Served on a Breadworks hoagie roll. ~ 15.50

Sweet & Smokey Chicken Sandwich

Grilled Organic Coleman chicken breast smothered in our maple beer mustard sauce, topped with smoked gouda and bacon onion jam. Served on a pretzel bun. ~ 15 **Add Applewood Smoked Bacon ~ 3.25**

Pulled Pork BBQ

Smoked, pulled, and smothered in our house made Pious Monk Dunkel BBQ sauce; topped with fried onions and served on a fresh Kaiser roll. ~ 14.5



Kobe Beef Cheesesteak

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

Signature Desserts

Enjoy a nice finish to your meal and share a dessert ☺ - Desserts are available for takeout!

Chocolate Mousse

Served in a classic rocks glass topped with pretzel crumble and caramel sauce. ~ 8.5
(Add \$4.50 for takeout to bring home the classic logo rocks glass)

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
(Add \$4.50 for takeout to bring home the classic logo rocks glass)

Tiramisu

An Italian classic! A velvety mixture of lady fingers 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

Goslings Ginger Beer ~ 4.5

Fresh Brewed Iced Tea ~ 3.5

Flavored Lemonade or Iced Tea ~ 3.95

Prickly Pear, Strawberry, Blood Orange, Mango

Fountain Soda ~ 3.5

Coke, Diet Coke, Sprite, Root Beer, Lemonade

Canada Dry Ginger Ale ~ 3.5

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

1 Liter Aqua Panna Spring Water ~ 5

Vita Coco Coconut Water ~ 4

Coffee or Hot Tea ~ 3

Espresso ~ 4

Heineken "00" ~ 4.75

Blue Raspberry Crazy Worm Crush ~ 3.75

Featured Heavenly Cocktails

Old Fashioned ~ 13.5

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

Jim Beam 11, Makers Mark 13, Four Roses 17

Pom Mule ~ 10.5

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

Espresso Martini ~ 13.5

Tito's Vodka, Kahlua, espresso, coffee beans

Captain and Cider ~ 9

Captain Morgan, chilled apple cider, cinnamon Stick

Cranberry Thyme Gin and Tonic ~ 9.5

New Amsterdam Gin, orange juice, cranberry juice, simple syrup, tonic water, thyme

Prickly Pear Margarita ~ 10.50

Espolon Tequila, triple sec, prickly pear syrup, sours, lime

Pomegranate Margarita ~ 10.5

Espolon Tequila, pomegranate juice, triple sec liqueur, sours, lime

Chocolate Martini ~ 13.5

Meletti Cioccolato liqueur, Svedka vodka, cream, Hershey syrup

Seasonal Sangria ~ 9

Ask your server for today's presentation.

Cider Mule ~ 9.50

Captain Morgan Rum, apple cider, Gosling's ginger beer, lime

Pumpkin Martini ~ 13.50

Rum Chata, Absolut Vanilla, pumpkin syrup, Cinnamon

Kyiv Mule ~ 9

Svedka Vodka, Gosling's ginger beer, lime

Featured Mocktails & NA

Harvest Cider ~ 8.5

Ritual Zero Proof Rum, chilled apple cider, cinnamon stick

Autumn Margarita ~ 8.5

Ritual Zero Proof tequila, pomegranate juice, sours, lime

Heinekin "00" ~ 4.75

Pear Margarita ~ 8.5

Ritual Zero Proof tequila, prickly pear syrup, sours, lime

Spiced Mule ~ 8.5

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

Frey NA Chardonnay ~ 8.5

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