

## 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



### **Crispy Brussels Sprouts (gf,v)**

Deep fried and topped with feta cheese crumbles and blueberry-jalapeno gastrique. ~ 11.5

### **Braided Pretzel (v)**

Oven baked and served warm with maple beer mustard. ~ 10.75 **Add Beer Cheese Sauce** ~ 3.5

### **Roasted Cauliflower (v)**

Tossed with your choice of beer buffalo sauce or maple beer mustard. Topped with blue cheese. ~ 11.25

### **Mexican Street Corn Dip (gf,v)**

Sweet roasted corn mixed with chili powder, cream cheese, feta cheese, and cilantro. 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

### **Cheesy Yuca Balls (v)**

Cheese stuffed fried yuca balls tossed in homemade sriracha honey. ~ 11.25

### **Traditional Pierogies (v)**

Potato and cheese pierogies served with sautéed onions, melted butter, and sour cream. ~ 11.25

### **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. ~ 8.75

### **Roasted Beet & Goat Cheese Side Salad (gf,v)**

Mixed greens, grape tomatoes, and red onions, with balsamic honey vinaigrette. ~ 8.5

### **House Side Salad (v)**

Mixed greens, carrots, tomatoes, cucumbers and red onions served with your choice of dressing. ~ 7.25

## Entrée Salads



### **Roasted Beet & Goat Cheese Salad (gf,v)**

Mixed greens, grape tomatoes, and red onions with balsamic honey vinaigrette. ~ 15.75

**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, cucumbers, fries, jack cheese, and choice of dressing. ~ 17.5

**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,

### **Greek Salad (gf,v)**

Mixed greens, grape tomatoes, red onions, cucumbers, kalamata olives, walnuts, and crumbled feta cheese with Greek dressing. ~ 15.5

**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, coconut 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

### **Pub Steak\* ~ 29.5 or Filet Mignon\* ~ 35.5**

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.

**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. ~ 24.5

### **Honey Glazed Chicken Bruschetta**

A duo of grilled organic chicken breasts glazed with honey. Topped with a tomato bruschetta salad and asiago cheese. Served with rice pilaf. ~ 24 **Add Shrimp ~ 7.5**

### **Buffalo Chicken Pierogie Sauté**

Pierogies tossed with beer braised chicken and celery in a zesty buffalo cream sauce. ~ 19.5

**Add Shrimp ~ 7.5, Add Chorizo Meatballs ~ 6**

### **Jubilee Hilltop Ranch Meatloaf**

Beef and mushroom meatloaf with red wine demi-glace, roasted potatoes, and broccoli. ~ 19.5

**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. ~ 18.95 **Add Braised Chicken ~ 5.50, Add Shrimp ~ 7.5**

### **Shrimp Margherita Pasta**

Cavatappi pasta tossed with shrimp, diced tomatoes, onions, fresh basil, garlic, fresh mozzarella pearls, olive oil, and a splash of white balsamic vinegar. ~ 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 rice pilaf. ~ 19.5 **Add Shrimp ~ 7.5, Add Chorizo Meatballs ~ 6**

### **Pork Porterhouse**

Grilled bone-in pork chop topped with your choice of BBQ sauce or bourbon black pepper glaze.

Served with roasted potatoes and broccoli. ~ 28 **Add Shrimp ~ 7.5, Add Crab Cake ~ 14**

### **Grilled Sustainable Salmon\* (gf)**

Chargrilled with a dusting of cajun seasoning. Served with coconut rice and pineapple pico de gallo. ~ 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**

### **Crab Cakes**

Two lump crab cakes with coconut rice, mango slaw, and chili lime mayo. ~ 33

### **Wagyu Strip Steak\***

This delectable cut of meat comes from Morgan Ranch located in the Sand Hills of Nebraska. Perfectly seasoned and grilled to your liking, this rich, full-flavored steak is served with a panko crusted asiago risotto cake and a sautéed medley of brussels sprouts, onions, & bacon. ~ 75

**Add Shrimp ~ 7.5, Add Crab Cake ~ 14**

*\*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 chili lime mayo and mango slaw.  
Served on a Breadworks Kaiser roll. ~ 19.95

### **Smoked Turkey, Bacon, & Swiss**

Chilled sliced turkey, applewood smoked bacon, Swiss cheese, field greens and chili lime mayo.  
Served on a Breadworks hoagie roll. ~ 15.95

### **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. ~ 15.5 **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 Breadworks Kaiser roll. ~ 15



### **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. ~ 16.5 **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 ~ 14**

Bulleit Rye, simple syrup, aromatic bitters, orange, Luxardo cherry *Jim Beam 12, Four Roses 17.5*

### **The Swifty ~ 14.5**

Bombay Sapphire Gin, St-Germain liqueur, Lillet Blanc, grapefruit juice, lemon bitters

### **Espresso Martini ~ 14**

Tito's Vodka, Kahlua, espresso, coffee beans

### **Pineapple Breeze ~ 14**

Ocean Organic Vodka, pineapple juice, basil simple syrup, black lava salt rim

### **Buffalo Trace Boulevardier ~ 14.5**

Buffalo Trace Bourbon, Campari, sweet vermouth, orange

### **Prickly Pear Margarita ~ 11**

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

### **Aperol Spritz ~ 14.75**

Aperol, prosecco, soda water, orange

### **Spicy Pineapple Margarita ~ 11**

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

### **Chocolate Martini ~ 14**

Chocolate liqueur, Svedka vodka, cream, chocolate syrup

### **Seasonal Sangria ~ 9.5**

Ask your server for today's presentation.

### **Classic CBW Mojito ~ 10.5**

Bacardi Rum, simple syrup, soda water, fresh mint, lime. (Raspberry Rum is available)

### **Mezcal Paloma ~ 13.50**

Montebelos Mezcal, grapefruit juice, agave syrup, soda water, lime, Himalayan Pink Salt rim

### **Angel Envy on the Rocks ~ 18.5**

Angel Envy served over a spherical ice cube

## Featured Mules

### **Classic Mule ~ 9.5**

Svedka Vodka, Gosling's Ginger Beer, lime

### **Peach Mule ~ 12**

Crown Royal Peach, Gosling's Ginger Beer, lime

### **Irish Mule ~ 12**

Jameson, Gosling's Ginger Beer, lime

### **Mexican Mule ~ 10**

Jose Cuervo Tequila, Gosling's Ginger Beer, lime

### **Kentucky Mule ~ 10**

Jim Beam, Gosling's Ginger Beer, lime

### **Gin Mule ~ 10**

New Amsterdam Gin, Gosling's Ginger Beer, lime

### **Tito's Mule ~ 11.5**

Tito's Vodka, Gosling's Ginger Beer, lime

## Featured Mocktails & NA

### **Seven Giants Mule ~ 8.5**

Seven Giants Tequila, Gosling's Ginger Beer, lime

### **Ritual Mojito ~ 8.5**

Ritual Zero Proof Rum, simple syrup, fresh mint, soda water, lime

### **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

### **Patio Refresher ~ 8.5**

Seven Giants Tequila, cran-peach juice, lime

### **Heinekin "00" ~ 4.75**

### **Frey NA Chardonnay ~ 8.5**

## Beer Selection



## Merchandise



*Looking for a venue to host your next party? Give us a call! 412.688.8200  
We can accommodate small gatherings up to full-scale celebrations.*