



STEEL VALLEY BREW WORKS

Powered by

THE OVEN

SMALL BOARD (SHARED BY 2-4) \$34

INCLUDES:

- Prosciutto di Parma 18 mo., Open Air, Natural Ham (Italy)
- Leoncini Rosemary Ham Prosciutto Cotto w/ Rosemary (Italy)
- Soppressata Clove, Nutmeg, Ginger, Black Pepper
- Chorizo smoky paprika flavor
- Taleggio Soft, Velvety, Tangy, Fruity, Nutty, Cow (Italy)
- Manchego Smooth, Oily, Nutty and Fruity, Sheep (Spain)
- Stilton Crumbly, Tangy, Salty, Walnut, Buttery, Cow (England)

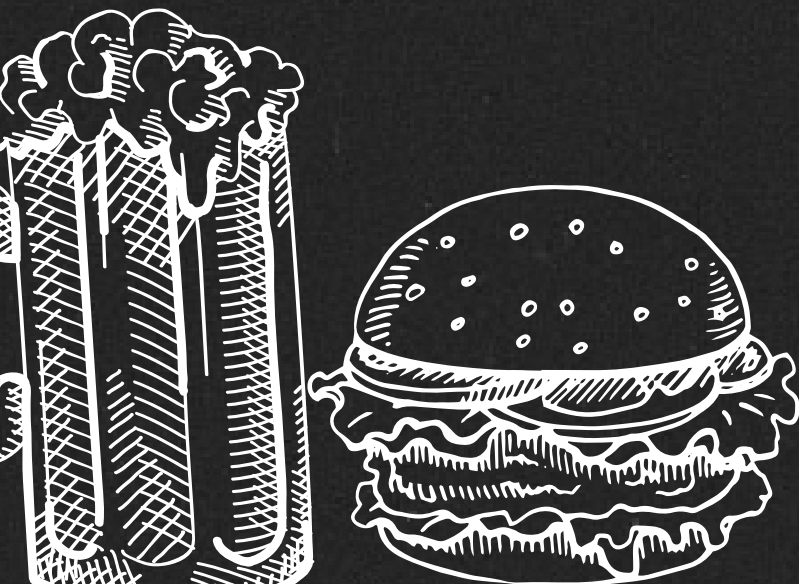
LARGE BOARD (SHARED BY 4-8) \$65

INCLUDES:

- Prosciutto di Parma 18 mo., Open Air, Natural Ham (Italy)
- Leoncini Rosemary Ham Prosciutto Cotto w/ Rosemary (Italy)
- Soppressata Clove, Nutmeg, Ginger, Black Pepper
- Dodge City Salami Pork w/ Fennel Pollen, Pink Peppercorns
- Chorizo smoky paprika flavor
- Taleggio Soft, Velvety, Tangy, Fruity, Nutty, Cow (Italy)
- Manchego Smooth, Oily, Nutty and Fruity, Sheep (Spain)
- Stilton Crumbly, Tangy, Salty, Walnut, Buttery, Cow (England)
- Noord Hollander Gouda Hard, Flinty, Creamy Mouthfeel, Cow (Netherlands)

ALL BOARDS INCLUDE:

Finest Aged Hams Elegant Cheeses
Served with fresh baked Mediterra Bakehouse Bread & oil
Quicos, pickled vegetables, marcona almonds, local honeycomb,
whole grain mustard, peppers & oil, dried fruit & more.
Gluten Free Crackers Available



BREAD & DIPS

STEAMERS CRAB DIP \$15

crab meat | creamy cheese | toasted baquette

REUBEN DIP \$13

corned beef | sauerkraut | cream cheese | thousand island
pita chips

PRETZEL STICKS \$11

with in-house dipping sauce

FRESH CROSTINI BREAD & OIL \$6

greek koroneiki olive oil | cracked pepper | parmesan
fresh baked Mediterra Bakehouse bread



FLATBREADS

PROSCIUTTO PEAR FLATBREAD \$14

crispy prosciutto | poached pear | mascarpone cheese
basil pesto | shaved parmesan

BUFFALO CHICKEN FLATBREAD \$14

in-house buffalo sauce | all natural fire-braised chicken
mozzarella & cheddar cheeses

PICKLE FLATBREAD \$12

ranch dressing | mozzarella | thinly sliced pickles | dill garnish

PEPPERONI FLATBREAD \$12

in-house sauce | mozzarella cheese | pepperoni

SALADS

CHEESEBOARD SALAD \$14

Green City Growers bibb lettuce | italian meats & cheeses
almonds | cracked pepper | house dressing

POACHED PEAR SALAD \$14

Green City Growers bibb lettuce | poached pear slices
crispy prosciutto | goat cheese | dried cherries
sugared walnuts | in-house pear vinaigrette

PANINIS

ROSEMARY HAM & CHEESE PANINI \$14

leoncini rosemary ham | gruyere cheese | dijon mustard
fresh herb | Mediterra Bakehouse farm bread
in-house potato salad

REUBEN PANINI \$14

sliced corn beef | sauerkraut | swiss cheese
Mediterra Bakehouse farm bread | in-house potato salad

COCKTAILS

*PHARMACEUTICAL STIMULANT \$12

vodka | kahlua | fresh espresso | simple syrup
Served on the rocks
Espresso 1977 bean garnish



*THE BOUJEE LEBOWSKI \$12

vodka | kahlua | whipped heavy cream
Served on the rocks
Grated nutmeg & Smoky Hollow bean garnish

*STONEFRUIT ESPRESSO MARTINI \$13

vodka | kahlua | fresh espresso | simple syrup | lemon zest
Steel City bean garnish

*IRISH ESPRESSO MARTINI \$13

carolan's irish cream | vanilla vodka | kahlua | fresh espresso
Marshmallow & Frankenstein bean garnish

*CHOCOLATE MINT ESPRESSO MARTINI \$14

vodka | chocolate liqueur | white mint liqueur | fresh espresso
simple syrup
Black Monday bean garnish

COFFEE



GOURMET JOES

Oreo Mocha Crumble Double - \$5 (Quad - \$7)
C's Cupcake Double - \$5 (Quad - \$7)
Campfire S'mores - \$5 (Quad - \$7)
Sprinkled Donut - \$5 (Quad - \$7)
Salted Nutella - \$5 (Quad - \$7)
Vanilla Bean Affogato - \$5

ESPRESSO YOURSELF

Espresso - Double \$3 (Quad - \$5)
Americano - Double \$3.50 (Quad - \$5.50)
Breve - Double \$6 (Quad - \$7)
Javaccino - Double \$4 (Quad - \$7)
Espresso Con Panna Double - 3.50 (Quad - 5.50)

FRESH ROASTS

Coffee of the Day - Med \$3, Large \$4
Brew Ha-Ha - Med \$4, Large \$5
Bear Cub - \$5
Grizzly Joe - \$6
Nitro Cold Brew - \$5



BEER

BOTTLED BEER:

Miller light, Bud light, Michelob Ultra, Corona, Stella, Heineken, Heineken NA, Sam Adams Boston Lager, Omission Lager

BEER ON TAP:

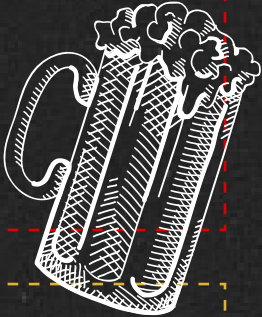
Angry Orchard, Blue Moon, Coors light, Yuengling, Birdfish, Ill Will, Guinness Draught, Numbers, Penguin City, Kona Brewing

WHITE CLAW:

Grapefruit, Raspberry, Lime, Black Cherry

HIGH NOON:

Pineapple, Mango, Grapefruit, Watermelon



WINE

WINE ON TAP:

	6oz. pour	9oz. pour
Mawby City Sweet	\$10	\$14
Nicolas Idiart Chardonnay	\$10	\$14
MacMurray Pinot Noir	\$10	\$14
Smith & Hook Cabernet	\$12	\$16

CAPTAIN'S LIST

Mionetto Prosecco Split	\$14
Chandon Brut Sparkling Split	\$16
Daou Vineyards Rose'	\$45
Duckhorn Sauvignon Blanc	\$50
Rombauer Chardonnay	\$70
Stoller Pinot Noir	\$50
The Prisoner Red Blend	\$80
Austin Hope Cabernet	\$90
Silver Oak Alexander Valley Cabernet	\$120
Chimney Rock Cabernet	\$150

LIQUOR

BOUJEE IN MEXICO

Don Julio 1942 Anejo	\$25
Clase Azul Reposado	\$30
Casa Dragones Blanco	\$16
Casamigos Blanco	\$12
Teremana Reposado	\$9

BOURBONS

Jefferson's Ocean Aged at Sea	\$17
Angel's Envy	\$14
Woodinville	\$11
Basil Hayden	\$10
Weller Special Reserve	\$10
Makers 46	\$10
Bulleit Rye	\$8



MANFASHION \$20

layered Maker's Mark 46 Bourbon, Carpano Antica italian vermouth
orange peel oil | raw sugar | angostura bitters