



Seasonal cuisine, handcrafted beer, local tradition.

LUNCH

BREW

WINTER



APPETIZERS

CHEDDAR ALE DIP \$8 (B) (F)

SHAWNEECRAFT® ALE IN A WARM CHEDDAR DIP SERVED WITH SOFT PRETZEL TWISTS

ARTISAN CHEESE PLATE \$10

ONE OF OUR FEATURED ARTISAN CHEESES SERVED WITH SEASONAL ACCOMPANIMENTS AND FLATBREAD CRISPS

CHILI \$7 (B)

A BOWL OF OUR SAVORY WINTER CHILI MADE WITH SHAWNEECRAFT® BEER TOPPED WITH MOUNTAIN VALLEY CHEDDAR AND SERVED WITH TORTILLA CHIPS

ICEBERG WEDGE \$7

CRISP LETTUCE WITH BLEU CHEESE CRUMBLES, BACON, RED ONION AND CROUTONS SERVED WITH HOMEMADE RANCH DRESSING

PENNSYLVANIA MUSHROOM TARTLET \$6 (F)

MUSHROOMS, SAUSAGE, BABY SPINACH AND SUN-DRIED TOMATOES IN A FLAKY PUFF PASTRY CRUST

ROASTED RED PEPPER HUMMUS \$7

SWEET FIRE ROASTED RED PEPPERS, GARLIC, TAHINI AND CHIC PEAS SERVED WITH WARM PITA

CRAB DIP \$10 (B)

JUMBO LUMP CRAB MEAT IN A LIGHTLY SEASONED, CREAMY SHAWNEECRAFT® DIP SERVED WITH TOASTED BAGUETTES

VEGETARIAN CHILI \$7

OUR ONE OF A KIND CHILI WITH BLACK BEANS, LENTILS, AND BARLEY TOPPED WITH CHEDDAR CHEESE AND SERVED WITH WARM TORTILLA CHIPS

SALADS

ADD CHICKEN \$4

ADD SALMON \$6

CHEDDAR APPLE SALAD \$12 (F)

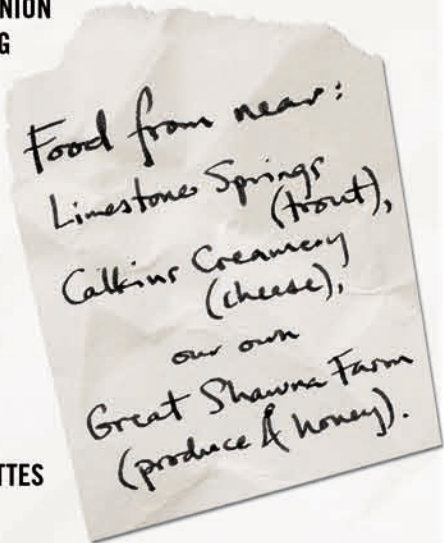
CRISP APPLES AND CRUMBLER MOUNTAIN VALLEY CHEDDAR OVER MIXED GREENS WITH DRIED CHERRIES, TOASTED ALMONDS, AND HOMEMADE HONEY MUSTARD DRESSING

WINTER GREEK SALAD \$10

MIXED GREENS TOPPED WITH CHICK PEAS, SUN-DRIED TOMATOES, MARINATED ONIONS AND FETA CHEESE

HEARTS OF ROMAINE \$9

WITH HOMEMADE CAESAR STYLE DRESSING, SEASONED CROUTONS, AND PARMESAN CHEESE



(B) = "BEER FROM HERE"
Made with our own beer

(F) = "FOOD FROM NEAR"
Made with locally-sourced ingredients



FIDELIS IN NATURAM



IN ARTEM FIDELIS

SHAWNEECRAFT

GemAndKeystone.com 570-424-0990 | ShawneeCraftBrewingCompany.com

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

ENTRÉES

OUR CHICKEN QUESADILLA \$9

SMOKEY CHIPOLTE PULLED CHICKEN WITH CHEDDAR, JACK, AND TOMATO FOLDED UP IN A FLOUR TORTILLA AND SERVED WITH SOUR CREAM AND HOMEMADE SALSA

WINGS \$9

CHOOSE ONE OF OUR HOMEMADE SAUCES INCLUDING BUFFALO, ASIAN SESAME, HONEY BBQ, OR OUR SEASONAL TANGY CRANBERRY. COMES COMPLETE WITH CELERY, CARROTS AND BLEU CHEESE DRESSING

THE PULLED PORK SANDWICH \$9 (B)

HAND SEASONED PORK SHOULDER SLOW COOKED IN ONE OF OUR SHAWNEECRAFT® BEERS SERVED PULLED ON A TOASTED BRIOCHE ROLL FINISHED WITH OUR HOMEMADE BARBEQUE SAUCE AND ACCOMPANIED BY A SIDE OF FRIES

* A WOOD GRILLED BURGER \$10

EIGHT OUNCES OF FRESH BEEF COOKED TO YOUR LIKING ON A TOASTED BRIOCHE ROLL WITH LETTUCE, TOMATO, AND ONION. SERVED WITH FRIES

KENNAGHER \$12

THIN SLICED ROAST BEEF, HORSERADISH MAYO, PICKLES AND JACK CHEESE ON TOASTED SOURDOUGH BREAD SERVED WITH FRIES

TURKEY REUBEN \$10

SLOW ROASTED TURKEY, SAUERKRAUT, AND SWISS CHEESE ON TOASTED RYE SERVED WITH OUR HOMEMADE THOUSAND ISLAND AND FRIES

THE CHEDDAR ALE CHEESESTEAK \$14

HAND RUBBED, SLOW COOKED BEEF SLICED THIN AND SMOTHERED WITH MUSHROOMS, ONIONS, AND SHAWNEECRAFT® CHEDDAR ALE CHEESE SAUCE SERVED ON A TOASTED ROLL WITH A SIDE OF FRIES

BEER BRAISED BRAT \$11 (B)

PREPARED IN ONE OF OUR SHAWNEECRAFT® BEERS AND FINISHED ON A WOOD FIRED GRILL, SERVED ON A TOASTED HERO ROLL TOPPED WITH A SWEET AND SOUR RED CABBAGE SLAW, DIJON MUSTARD, AND ACCOMPANIED BY A SIDE OF FRIES

FALAFEL BURGER \$10

ON A TOASTED ROLL WITH LETTUCE, TOMATO, ONION, FETA CHEESE, AND A SPICY YOGURT SAUCE SERVED WITH FRIES

CHERRY ALMOND CHICKEN SALAD \$11

ALL WHITE MEAT CHICKEN IN A CREAMY SAUCE WITH TART-DRIED CHERRIES AND TOASTED ALMONDS ON TOASTED SOURDOUGH WITH LETTUCE AND TOMATO SERVED WITH FRIES

HONEY MUSTARD CHICKEN SANDWICH \$8

GRILLED BREAST OF CHICKEN FINISHED WITH OUR SWEET AND TANGY HONEY MUSTARD GLAZE ON A TOASTED BRIOCHE ROLL WITH LETTUCE, TOMATO AND ONION SERVED WITH FRIES

JUMBO LUMP CRAB CAKE SANDWICH \$12

ON A TOASTED BRIOCHE ROLL WITH LETTUCE, TOMATO, ONION, AND A SIDE OF OUR HOMEMADE RÉMOULADE AND FRIES

FISH AND CHIPS \$14 (B)

SHAWNEECRAFT® BEER BATTERED COD SERVED WITH FRIES, COLESLAW, AND TARTAR SAUCE

PORTABELLA PANINI \$9 (F)

A MARINATED AND GRILLED PORTABELLA MUSHROOM CAP ON A TOASTED ROSEMARY CIABATTA ROLL WITH BABY SPINACH, SUN-DRIED TOMATO PESTO, AND SWISS CHEESE SERVED WITH OUR VEGETABLE OF THE DAY

HOUSE SMOKED BABY BACK RIBS \$17 (B)

ONE HALF RACK OF OUR HOUSE SMOKED, SLOW COOKED RIBS TOPPED WITH A MADE-FROM-SCRATCH SHAWNEECRAFT® BBQ SAUCE SERVED WITH FRIES AND COLESLAW

FOR A PERSONAL
BREWERY TOUR
PLEASE CALL
570-424-4000 X1295

An 18% gratuity will be applied to parties of 8 or more.

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

Ask about
our
ShawneeCraft
t-shirts!



Growlers to go!

Locally-roasted coffee
... French-pressed

