

STARTERS

Spinach and Artichoke Dip - A creamy blend of cheeses, artichoke hearts and spinach served in a crusty bread boule with assorted crackers, flat breads, bread sticks and fresh veggies. \$8.95

Cheddar Jack Nachos - Corn chips dusted with southwestern seasonings, layered with cheddar jack cheese and topped with shredded lettuce, tomatoes and black olives. Served with sour cream and salsa.

Plenty for everyone to share. Large \$9.95 Small \$7.95 Extra sour cream \$0.75 Guacamole \$0.75
Add chicken or ground beef \$2.50

Calamari - Tender calamari, lightly floured and deep-fried. Tossed with spicy cherry peppers, served over our house-made marinara and drizzled with balsamic reduction. Plenty for two! \$8.95

Cajun Shrimp and Scallops - Gulf shrimp and fresh sea scallops dusted with cajun spice, pan-blackened and served over a zesty black bean sauce. \$8.95

Smoked Mozzarella Stuffed Mushrooms - Jumbo mushroom caps stuffed with spinach, roasted red peppers and smoked mozzarella. Baked with garlic butter and white wine. \$7.95

Pale Ale-Battered Red Onion Rings - Dipped in our Pump Station Pale Ale batter, coated with seasoned bread crumbs and served with ancho-chipotle sour cream and blue cheese. \$5.95

Thai Peanut Wings - A dozen wings marinated in a flavorful Thai peanut sauce, grilled and served with carrots and soy ginger sauce. \$7.95

Buffalo Chicken Tenders - Breaded chicken tenders tossed in a traditional Buffalo-style sauce. Served with blue cheese dressing and carrots. \$6.95

Coconut Shrimp - Large beer-battered shrimp, dipped in flaked coconut, served with spicy peach chutney. \$8.95

SOUPS

Soup du Jour - Chef's choice, prepared daily with the freshest ingredients. Bowl \$4.25 Cup \$3.95

French Onion Gratinée - Caramelized Bermuda and Spanish onions simmered in a rich broth and served in a crock covered with bubbly Swiss cheese. \$4.95

Tomato Bisque - A blend of tomatoes, garlic, fresh herbs and cream topped with Parmesan croutons. Bowl \$4.95 Cup \$3.95

Chili - Southwestern-style chili with stewed beef topped with melted cheddar jack cheese and served with tortilla chips. Boule \$6.95 Bowl \$5.95 Cup \$4.95

SALADS

Add shrimp to any salad for \$6.00. Add a veggie burger or chicken for \$4.00. Fresh Gorgonzola \$1.00.

Chicken Walnut Salad - A scoop of fresh chicken salad set atop baby field greens and garnished with alfalfa sprouts, mandarin oranges, cucumbers, tomatoes and walnuts. \$8.95

Caesar Salad - Crisp romaine lettuce, sliced mushrooms, crumbled feta cheese and garlic croutons tossed with imported Romano cheese and our own Caesar dressing. Small \$5.95 Large \$7.95

Grilled Chicken Fajita Salad - Fresh salad greens with grilled chicken, peppers, onions, cucumbers and tomatoes. Topped with cheddar jack cheese and tortilla crisps. \$8.95 Substitute bourbon steak tips for \$2.00

Spring Medley - Baked brie bruschetta served with baby field greens, Belgian endive, tomatoes, roasted garlic cloves, sun-dried cherries, onions, cracked black pepper and kalamata olives. Accented with balsamic vinaigrette. \$7.95

Traditional Cobb Salad - Grilled chicken, tomatoes, olives, scallions, hard boiled egg, bacon and cheddar jack cheese served with salad greens. Vegetarian option available with a black bean burger. \$8.95

House Salad - A mixture of romaine, red and green leaf lettuces topped with julienne carrots, sliced cucumbers, tomatoes and black olives. \$3.95

SPECIALTY SANDWICHES

Add a cup of soup du jour or a house salad for \$3.00.

Cordon Bleuwich - Beer-battered chicken breast, breaded and topped with honey ham and Swiss, served with Dijon mayo, lettuce, tomato and onion on a hard roll. \$7.95

The Gobbler - Our house-smoked turkey breast served on a warm baguette with cranberry sauce, herb-bread stuffing and provolone cheese with a side of turkey gravy. \$7.95

Veggie Wrap - Fresh spinach, mushrooms, tomatoes, feta and provolone cheeses encased in an herb wrap, brushed with garlic butter and topped with sesame seeds and baked. Served with a side of balsamic vinaigrette. \$7.95

Grilled Steak Sandwich - Bourbon-marinated grilled sirloin steak tips topped with caramelized onions and mushrooms. Served open-faced on a garlic baguette. \$10.95

Marinated Portabello Sandwich - Grilled portabello topped with marinated roasted red peppers, fresh mozzarella and basil pesto. Served on garlic napoletano bread. \$7.95

Maggie's Hen House - Chunky chicken salad served on rye bread with American cheese, bacon, lettuce, tomato and whole cranberry sauce. \$7.95

Pulled-Pork Sandwich - House-smoked pulled-pork seasoned with tangy barbeque sauce on a garlic baguette. Served with a side of cole slaw and fries. \$8.95

BURGERS AND CHICKEN SANDWICHES

Served on a hard roll with lettuce, tomato, raw onion and fries.

Add a cup of soup du jour or a house salad for \$3.00. Substitute sweet potato fries for \$1.95.

Pump Station Burger - Ground beef blended with scallions, cheddar jack cheese, barbecue sauce and our award-winning Kick Ass Brown Ale, grilled to order and topped with bacon and pepper jack. Served with ancho-chipotle sour cream. \$8.95

Build Your Own Burger or Chicken Sandwich - Top a fresh, half-pound steak burger or grilled chicken breast with items from the following list: mushrooms, bacon, cheddar, gorgonzola, pepper jack, smoked mozzarella, Swiss, or guacamole. Plain or up to two toppings \$7.95, each additional topping \$0.75

Turkey Burger - Ground turkey delicately spiced with sage and grilled to order. Served with cranberry mayonnaise. Plain or up to two toppings from the Build Your Own list \$7.95, each additional topping \$0.75

Vegetarian Burger - Lightly spiced black bean and corn burger, served with Dijon mayonnaise. Plain or up to two toppings from the Build Your Own list \$7.95, each additional topping \$0.75

Gift Certificates Available

EXTRAS

Sautéed mushrooms	\$0.75	Market vegetable	\$1.95
Sautéed onions	\$0.75	Cole slaw	\$1.95
Pierogies	\$2.95	Basket of fries	\$2.95
Sweet Potato Fries	\$3.95		

A gratuity of 18% will be added to parties of eight or more.

We cannot split checks for parties of more than eight.

DELI-STYLE SANDWICHES

All sandwiches are \$7.50 and are served with fries, lettuce, tomato, raw onion and your choice of white, wheat or rye bread. Wraps and hard rolls are also available. Add a cup of soup du jour or a house salad for \$3.00.

Smoked Turkey - Thinly sliced, freshly-smoked turkey piled high and served with cranberry mayo.

Honey Ham - Succulent shaved ham mounded on your choice of bread with Dijon mayo.

Roast Beef - Juicy roast beef sliced thin and stacked onto your choice of bread and served with horseradish sauce.

Chicken Salad - Chunky chicken breast blended with onions, celery and mayonnaise.

Tuna Salad - Lightly seasoned Albacore tuna, red onions and celery mixed with mayonnaise.

Half a Sandwich - Choose half of a deli-style sandwich served on white, wheat or rye bread with a cup of soup du jour, tomato bisque or side salad. \$6.95

PASTA

Add a house salad or a cup of soup du jour for \$3.00. Add a Caesar salad for \$3.95

Grilled Portabello and Smoked Cheese Raviolis - Smoked mozzarella and roasted red pepper raviolis set over our house marinara, topped with a grilled portabello mushroom and garnished with fresh mozzarella and pesto. \$9.95

Mediterranean Primavera - Grilled eggplant, fresh spinach, zucchini, squash, red peppers, onions and tomatoes served over pasta and topped with chick peas, feta cheese, and kalamata olives. Drizzled with warm balsamic vinaigrette. \$8.95

Chicken Paroma - Boneless breast of chicken, encrusted with a blend of Parmesan and Romano cheeses, lightly fried and baked, finished with a zesty tomato sauce and angel hair pasta. \$9.95

Cajun Jambalaya - A zesty New Orleans favorite: chicken, scallops, shrimp and andouille sausage sautéed with a trio of peppers, red onions, garlic and cayenne, finished with cream and served over linguine. \$10.95

Chicken and Shrimp Gorgonzola - Sautéed with mushrooms, broccoli and sun-dried tomatoes in a light oil and garlic, tossed with Romano, gorgonzola and rigatoni. \$9.95

BREWHOUSE SPECIALTIES

Add a house salad or a cup of soup du jour for \$3.00. Add a Caesar salad for \$3.95.

Golabki - Choice ground beef, rice, and imported Romano cheese rolled in cabbage leaves, slow roasted with house marinara and served with pierogies. \$9.95

Cajun Shrimp and Scallops - Gulf shrimp and fresh sea scallops dusted with cajun spice, pan blackened and served over a zesty black bean sauce and rice. \$10.95

Beer-battered Fish & Chips - Flaky Atlantic white fish, dipped in Pump Station beer batter and deep-fried to a crispy, golden brown. Served with French fries, tartar sauce, coleslaw and lemon. \$8.95

SOUVENIRS and BEER TO GO

T-shirts	\$14.95	New growlers (filled)	\$24 (for most beers)
Logo pint glasses	\$6 filled with beer	Growler refills	\$8 (for most beers)

Planning a party? Our mezzanine is a terrific setting for any occasion.
Ask your server for more information.