

John Harvard's Brew House at Holiday Valley

MORE THAN JUST A BITE

Today's Soup Creation \$5.5 | 7.5

Lobster Bisque - \$6 | \$8

-Atlantic lobster, shallots, fresh cream and sherry

Ale House Chili - \$5.5 | \$7.5

-Chicken and beef chili topped with shredded cheese and sour cream

Bavarian Pretzels - \$9

-Enormous soft pretzel sticks, honey mustard and cheddar sauce

Chicken Wings - \$10

-Eight plump wings tossed in your choice of sauce. Served with carrots, celery and bleu cheese dip

**Sauces include: House BBQ, Garlic Parmesan, Traditional Buffalo & Snowmelter

Quesadilla Grille - \$11

-Your choice of seasoned chicken or just perfectly melted cheese

Valley Nachos - \$14

-Crispy tortillas, queso, fresh jalapenos, black olives, scallions, sour cream and house salsa

**Add Guacamole - \$2.5 | Seasoned Chicken or Pulled Pork - \$3.50

Pepper Parmesan Calamari - \$11

-Tender calamari, banana peppers, scallions, balsamic shallots and house Pomodoro sauce

Buffalo Tenders - \$12

-Four fried chicken tenders tossed in your favorite sauce, complete with celery, carrots and blue cheese dip

**Sauces to include: House BBQ, Garlic parmesan, Traditional Buffalo & Snowmelter

Mussels and Toasted Bread - \$10

-1lb of blue point mussels in a saffron and roasted tomato broth, served with toasted focaccia bread

Steak Bruschetta - \$12

-Grilled steak on toasted focaccia bread with fresh mozzarella, diced tomatoes, thinly sliced basil and a balsamic reduction

Mozzarella Sticks - \$9

-Pomodoro sauce on the side

Garlic-Herb Hummus - \$11

- Fresh veggies, house marinated olives, grilled flatbread and oh-so-good garlic herb hummus topped with feta. Plenty to share!

COOL AND CRISP

House Salad - \$7

-With your choice of dressing

Iceberg BLT Salad - \$13

-Iceberg lettuce with peppercorn ranch, cherry tomatoes, crumbled bleu cheese, hardboiled egg and bacon crumbles

Pear and Pecan Salad - \$13

-Mixed greens tossed in pomegranate vinaigrette, sliced pears, pecans, yellow raisins and crumbled bleu cheese

Beet and Goat Cheese Salad - \$13

-Arcadian greens and arugula tossed in honey balsamic vinaigrette with honey roasted walnuts, beets, sliced apples and goat cheese

Hail Caesar - \$11

-Romaine lettuce, focaccia and garlic croutons and parmesan cheese, tossed in Caesar dressing

Harvest Salad - \$13

-Mixed greens tossed in maple vinaigrette with roasted butternut squash, beets, crispy sweet potato, candied parsnips and sunflower seeds

SALAD PREMIUMS

Garlic-Herb Hummus-\$3 | Grilled Chicken-\$5 | Grilled Steak Tips - \$6 | Fried Calamari - \$6 | Grilled Ahi-\$6

SANDWICH ALL -THE WAY

Below served with a pickle spear and seasoned kettle chips; Substitutions: \$2- Crispy French Fries, Beer Battered Onion Rings, Creamy Coleslaw, House Apple Sauce. \$5- Side Salad

Chicken BLT - \$13

-Grilled chicken breast on a telera roll topped with bacon, guacamole, lettuce, thick cut tomato, cheddar cheese and ranch dressing

Big Time Pulled Pork-\$12

-House smoked pork and our own BBQ sauce presented on a toasted telera roll, topped with crispy onions, creamy coleslaw and cheddar cheese

Turkey Club-\$13

-Turkey, bacon, lettuce, thick cut tomato, chipotle mayo and guacamole on toasted wheat bread

Polish Rueben - \$13

-Grilled kielbasa, sour kraut and local mustard on a toasted rye hoagie roll

Rachel's Reuben-\$13

-Roast turkey, Swiss, coleslaw and Thousand Island dressing a grilled marble rye bread

Chickalo Wrap-\$13

-Crispy chicken tossed in spicy buffalo sauce, chopped romaine, crumbled blue cheese, diced tomato and ranch dressing

French Dip - \$13

-Open faced roast beef topped with caramelized onions, mozzarella and Swiss cheeses served with a French onion dipping broth

OFF THE GRILL

½ pound premium beef burgers presented on a fresh roll. Burgers are served with pickle spears and seasoned kettle chips. Substitutions- \$2: Crispy French Fries, Beer Battered Onion Rings, Cream Coleslaw, house apple sauce. \$5: Side Salad

Ellicottville Burger-\$13

-Lettuce, red onion, sliced tomato and your choice of cheese

**Add Bacon- \$2

Swiss Twist - \$16

-Burger topped with mushrooms, Swiss cheese, horseradish aioli and a jumbo fried onion ring

Double Black Diamond - \$17

-Cajun grilled burger topped with crumbled bleu cheese, hot sauce and a crispy fried chicken tender

Ghost and Guac-\$16.50

-Bacon, guacamole, jalapenos, fried onions, ghost pepper cheese and hot pepper remoulade. Topped with lettuce, tomato and red onion to cool the burn

Veg Head - \$13

-Incredible “beyond burger” all vegetable patty you’ll swear is beef! Complete with sliced red onion, sliced tomato and topped with cheddar cheese

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food borne illness

SKILLET, GRILL AND SAUTE**Petite Filet-\$18 | \$23**

-Grilled to your specification, served with bourbon peppercorn demi-glace, crispy mushroom and truffle risotto cake and fresh veggies. Single 5 oz. or Double 10 oz. cut

Pub Fish & Chips-\$18

-Beer battered haddock, creamy coleslaw, seasoned fried, tartar sauce and a lemon wedge

Lobster Mac -\$24

-Butter poached lobster, cavatappi pasta and tomatoes in a cheddar cheese sauce, topped with panko bread crumbs and truffle oil

Braised Short Rib - \$20

-Low and slow braised short rib finished with horseradish demi-glace served with butternut puree and roasted cauliflower

Pan Seared Cod - \$21

-Filet of cod over a creamy white bean, corn and squash ragout topped with pickled onions

Pasta Primavera-\$15

-Fresh vegetables tossed with white wine and garlic oil, presented atop linguine

**Add grilled chicken \$5 | Grilled steak \$6

Sesame Seared Tuna - \$19

-Pan seared tuna over Asian stir fry vegetables, crispy pasta, ginger vinaigrette and a wasabi drizzle

Pork Tenderloin - \$18

-Grilled pork tenderloin topped with spinach and goat cheese finish with a blueberry and maple syrup demi-glace served with butternut puree

Grilled Ribeye - \$27

-12 oz. ribeye finished with a garlic and herb pan sauce served with roasted fingerling potatoes and mixed vegetables

550 PIZZA WORKS

Fresh spent “Hoppy” grain dough, available in 10” for one or two people or 16” sharable size, baked in our 550 degree oven

Margherita-\$10 | \$18

-Fresh tomato sauce, fresh mozzarella, basil shreds and parmesan cheese

Smoky BBQ-\$11.50 | \$19.50

-House smoked pork, tangy BBQ sauce, crumbled bacon, roasted red onions, plum tomatoes, scallions, jalapenos, smoked Gouda. Yes sir!

The Valencia -\$11.50 | \$19.50

-A delight inspired by the Mediterranean! House tomato sauce, roasted garlic, mushrooms, sun-dried tomatoes, rosemary, parmesan and mozzarella cheeses

Pollo -\$ 11 | \$19

-Garlic oil, roast chicken, plum tomatoes, red onion and mozzarella

Buffalo-Springfield -\$11 | \$19

-Spicy buffalo roasted chicken, fresh jalapenos, plum tomatoes, scallions, cheddar cheese and bleu cheese sauce

Philly Cheese Steak \$11 | \$19

- Sliced beef, queso sauce, peppers, onions and mozzarella cheese

BYO PIZZA

Build your owl flatbread! 10" individual pizza \$10 & 16" pizza \$18—Each additional toppings \$1

Topping Selections: Bacon, Artichokes, Anchovies, Banana Peppers, Fresh Jalapeno Peppers, Kalamata Olives, Pepperoni, Pineapple, Roasted Garlic, Roasted Peppers, Sautéed Mushrooms, Sausage, Seasoned Chicken