

## **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