

PORTNEUF VALLEY BREWING



Many of our customers have asked me, "So Penny, what motivated you to start a brewery and restaurant?"

Well, my professional background is in analytical chemistry, microbiology, and hazardous waste management. After working at the Idaho National Lab on and off for 20 years I got to thinking, "What could I do with my background to liven up Pocatello and make a little money closer to home?" I love to brew. I love to bake. I love fresh, wholesome food. I decided to turn my love affair with yeast into a business and see what I could do to catalyze some cultural diversity in this neck of the woods.

I really missed the live entertainment, visual arts, and great food that were so common in Colorado where I grew up. My quest has been to build a space where people can gather to socialize with friends and enjoy good food, beverages and entertainment. Our main goal here at PVB is to relax and have fun. This crazy journey started back in 1996 and has grown way beyond my original vision.

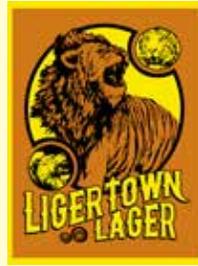
Many of the recipes are mine. The vision for this building's renovation was mine. However, there have literally been hundreds of people that have helped make my dream and my passion a reality. I hope you like what we've worked so hard to achieve here. All of our food is made fresh to order. It takes time to hand-craft your meal so please be patient with us, especially when it's crowded.

Relax, kick back and enjoy. Cheers!

A handwritten signature in cursive script.

Penny Pink, Owner and Brew Mistress

ON TAP



If you are looking for a light lager, this is it. Ligertown is a classic all malt, all American pilsner. Balanced flavor and light body. IBU 20, ABV 3.9.



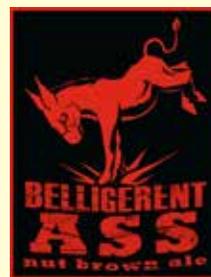
Cousin to the hefeweizen, we've cleared it up for a smooth and light wheat beer. Light and crisp with low hop character. IBU 20, ABV 3.9.



An American amber ale featuring a malty character with assertive caramel flavor, low bitterness and a medium body. IBU 21, ABV 3.9.



Our Premium India Pale Ale is high in malt flavor and aggressive hop bitterness. Dry-hopped for a great hop aroma and finish. Taste the difference. IBU 60, ABV 5.2.



Blended from 6 types of malted barley and 2 varieties of hops, making the nut brown one of the richest and most well-rounded of our beers. IBU 28, ABV 3.9.



Assertive malt sweetness with balanced hop bitterness, mild roasted coffee-like flavor, and a full body. Smooth as black satin at midnight. IBU 44, ABV 6.0.

Ask your server about our **Seasonal Beers, Brewer's Specials** and other **Beverage Specials!** We also have wine, ciders, non-alcohol and gluten free beverages.

Appetizers

Antipasto Tray

A beautiful arrangement of Genoa salami, Provolone cheese, grilled seasonal vegetables, artichoke hearts, and slices of fresh-baked baguette. Garnished with tomatoes, pepperoncinis, and Kalamata olives. Great to share. **\$15**

Breadsticks with Marinara Sauce **v**

A giant plate of breadsticks made to order and topped with a blend of grated Parmesan, Romano, and Asiago cheeses. Served with marinara sauce for dipping. Great to share. **\$11**

Garlic Cheese Bread **v**

A toasted baguette with garlic, herbs, and melted mozzarella. **\$7**

Spinach Artichoke Dip **v**

A blend of sautéed artichoke, cream cheese and spinach, served with our signature toasted crostinis. **\$10**

Hard Boiled Egg **v**

A hard boiled egg. Great with salt and pepper. **\$1**

Mediterranean Hummus Plate

House-made hummus served with your choice of fresh vegetables, pita chips, or crostinis. Our pita chips and crostinis are baked fresh weekly. **\$7**

Quesadilla **v**

Crispy flour tortilla wedges with melted Cheddar cheese. Served with salsa fresca or "green death" roasted jalapeño salsa. Add spicy pork taco meat or chipotle chicken for only \$2.50, or shrimp for \$4. Add sour cream for \$1. **\$9**

Macho Nachos **v**

A heaping plate of corn chips topped with melted Cheddar cheese, black olives, diced onions, and tomatoes. Your choice of chipotle chicken, or our spicy pork taco meat. Served with a side of salsa fresca or "green death" roasted jalapeño salsa. Add sour cream for \$1. **\$16 full · \$11 half**

Devil Wings **GF**

Hot wings baked with a fiery red sauce accompanied by celery sticks. Served with your choice of ranch, bleu cheese, or red-hot dipping sauce. **\$16/dozen · \$10/half-dozen**

Soups & Salads

*Add grilled chicken to any salad for just \$2.50 or shrimp for \$4.
Add fresh baked bread and butter for \$2.50.*

Spinach Salad **GF**

Real peppered bacon bits, hard-boiled egg slices, and tomatoes on a bed of fresh spinach topped with red onion and bleu cheese crumbles. Served with our house sweet bacon dressing. **\$11 full · \$9 half**

Mediterranean Salad **v GF**

A mix of tomatoes, green peppers, feta cheese, and red onion slices on a bed of mixed greens. Garnished with Kalamata olives, pepperoncini and served with Garlic Italian dressing. **\$11 full · \$9 half**

Chef Salad **GF**

Ham, grated Cheddar cheese, hard-boiled egg slices, grated carrots, black olives, and tomatoes served on a mound of mixed greens. Served with your choice of dressing. **\$12 full · \$10 half**

Chicken and Feta Salad **GF**

Grilled chicken and feta on a bed of mixed greens topped with red onion and tomato. Penny's favorite "happy meal," it's light yet filling enough to get through a busy brew-day afternoon. Try it with the Balsamic Vinaigrette, or one of our other delicious house-made dressings. **\$9 full · \$7 half**

Smoked Salmon Salad **GF**

House smoked salmon and bleu cheese on a bed of mixed greens topped with carrots, red onion, and tomato. Delicious with our house made bleu cheese or dijon vinaigrette dressing. **\$12 full · \$10 half**

Side Salad **v GF**

A generous side salad made with fresh greens, Kalamata olives, red onions, garnished with a pepperoncini and a tomato slice. Served with your choice of dressing. **\$5**

Soup, Salad & Bread Combo

A small bowl of piping hot soup served with fresh-baked bread and a side salad with your choice of dressing. **\$10**

Side of Soup

Soups are made from scratch daily. Ask your server what's cooking today. **\$9 huge bowl · \$5 small bowl**

Salad Dressings

Balsamic Vinaigrette, Dijon Vinaigrette, Bleu Cheese, Honey Mustard, Garlic Italian, Ranch, Sweet Bacon

Don't forget dessert!

Check the table tents for a list of delectable, delicious delights...

v indicates an item has a Vegetarian option. **GF** indicates that item is Gluten Free.

Sandwiches & Wraps

Served with your choice of corn chips, a small bowl of soup, or side salad.

Chicken and Provolone

Baked chicken breast served on our handcrafted Ciabatta beer bread with melted Provolone. Served with lettuce, tomato, chipotle mayo, and garnished with a dill pickle spear.

\$10 full · \$8 half

Grinder Sub

Slices of Genoa salami, Provolone cheese, tomato, bell peppers, lettuce, and mayonnaise on a fresh-baked baguette and garnished with a dill pickle spear.

\$12 full · \$10 half

Smoked Turkey Wrap

Smoked turkey, romaine lettuce, tomatoes, onions, and Cheddar cheese wrapped up in a flour tortilla with our creamy pesto mayo sauce and garnished with a dill pickle spear.

\$11

Hot Italian Sausage Sandwich

Spicy hot Italian sausage served open-faced on a fresh-baked baguette with marinara sauce and melted mozzarella cheese. **\$10 full · \$8 half**

Philly Cheesesteak

Thin slices of steak topped with grilled onions, mushrooms, peppers, and melted Provolone cheese served on a fresh, house made French baguette. **\$12**

Chicken Gyro

Tender pieces of chicken breast marinated in balsamic vinaigrette, topped with romaine lettuce, tomato, onion, feta cheese and served with our house-made tzatziki sauce on freshly baked pita bread. **\$11**

Smoked Turkey Sandwich

Smoked turkey and Provolone baked with tomato, red onion slices, creamy pesto mayo, and fresh spinach on homemade Ciabatta beer bread and garnished with a dill pickle spear.

\$12 full · \$10 half

Hot Veggie Melt Sandwich **v**

Grilled onions, mushrooms, and peppers served on an open faced fresh-baked baguette smothered in marinara sauce and topped with melted cheese.

\$12 full · \$10 half

Burritos

Served with your choice of mild red salsa fresca or "green death" roasted jalapeño salsa.

Add sour cream for \$1. Add soup, salad, or chips & salsa for \$4.

Southwest Veggie Burrito **v**

A flavorful vegan burrito stuffed with Southwestern rice and beans along with sautéed green peppers, onions, garlic, and mushrooms rolled in a flour tortilla.

\$12 two · \$7 one

Chipotle Burrito **v**

Southwestern rice and beans rolled up in a flour tortilla with onions, red peppers, green peppers, mushrooms and your choice of chicken, spicy ground pork, or shrimp, topped with our house-made chipotle BBQ sauce.

\$16 two · \$11 one

Add \$4 for shrimp/burrito

Smothered Burrito

A flour tortilla filled with Cheddar cheese, spicy Southwestern rice and beans, and your choice of chicken or spicy pork taco meat, smothered in zesty green chili sauce and melted cheese. Garnished with diced tomato, lettuce, and salsa fresca.

\$16 two · \$11 one

Add \$4 for shrimp/burrito

Crispy Vegetarian Burrito **v**

Cheddar cheese and Southwestern rice and beans rolled up in a flour tortilla, grilled and garnished with crisp lettuce and tomatoes.

\$12 two · \$7 one

Entrées

Served with your choice of a cup of soup or side salad.

Angel Hair Pasta Sauté* **v**

A medley of sautéed garlic, mushrooms, artichoke hearts, sweet red bell peppers, red chili flakes, and cilantro served over angel hair pasta. Accompanied by fresh garlic toast. Add chicken for \$2.50 or shrimp for \$4.

\$14 full · \$11 half

American Style Chicken Curry*

A heaping bowl of Jasmine rice topped with tender chicken in a mild yellow curry sauce with tasty chunks of onion, celery, carrots, and apples. **\$13 full · \$10 half**

Teriyaki Bowl* **v**

Sweet Jasmine rice topped with teriyaki stir-fried onions, bell peppers, carrots, pineapple, and toasted almonds. Add chicken for \$2.50, shrimp for \$4 or grilled salmon for \$6.

\$13 full · \$10 half

Meat Lasagne

Our own handcrafted dish featuring rich layers of lasagne noodles, marinara sauce, cheese, and seasoned ground beef served with fresh garlic toast.

\$16

Jambalaya*

A flavorful Cajun-style dish loaded with ham, spicy sausage, shrimp, peppers, onions, and celery cooked up with Cajun seasonings and served over Jasmine rice.

\$16 full · \$12 half

Wacky Mac-N-Cheese **v**

Wacky macaroni baked in a cheesy sauce with a crunchy topping and a three-cheese blend of Asiago, Romano, and Parmesan cheeses.

\$12 full · \$10 half

An * indicates spinach may be substituted for pasta or rice.

v indicates an item has a Vegetarian option. **GF** indicates that item is Gluten Free.

Fresh From the Oven

Giant Salty Pretzel v

Our own handcrafted giant salty pretzels are made fresh to order and take a little extra time to bake. Choose from bleu cheese, spicy mustard, or marinara dipping sauces. Top with your choice of 3-cheese, Mozzarella, or cheddar cheese for only \$1. **\$10**

Hand Crafted Pizza

Made to Order and Baked Fresh - Worth the Wait!

California Dreaming Pizza v

A dreamy pizza made with handcrafted dough and topped with sun-dried tomatoes, artichoke hearts, black olives, and mozzarella cheese on our house marinara sauce.

Mini \$8 Small \$17 Medium \$22 Large \$26

Canadian Dreaming Pizza

Much like its southern cousin, this dreamy pizza is made with handcrafted dough topped with Canadian bacon, sun-dried tomatoes, artichoke hearts, black olives, and mozzarella cheese on our house marinara sauce.

Mini \$9 Small \$18 Medium \$24 Large \$28

Pesto Veggie Pizza v

A vegetarian delight. This hand-made pizza is garnished with bell peppers, mushrooms, onions, black olives, and mozzarella cheese all atop a delicious pesto sauce.

Mini \$10 Small \$20 Medium \$26 Large \$30

BBQ Shrimp Pizza

A unique and delicious pizza topped with BBQ sauce, mozzarella cheese, bay shrimp, red onions, and fresh spinach.

Mini \$10 Small \$20 Medium \$26 Large \$30

Meat Lover's Pizza

A meat lover's delight. This pizza is topped with pepperoni, Canadian bacon, Italian sausage, and mozzarella cheese on our house marinara sauce.

Mini \$8 Small \$17 Medium \$23 Large \$27

Supremo Pizza

Looking for variety? Try this handcrafted pizza topped with pepperoni, Canadian bacon, bell peppers, mushrooms, onions, black olives, and mozzarella cheese on our house marinara sauce.

Mini \$9 Small \$18 Medium \$24 Large \$28

Hawaiian Pizza

A sweet island favorite. Topped with pineapple and Canadian bacon with house marinara sauce and mozzarella cheese.

Mini \$8 Small \$17 Medium \$22 Large \$26

Custom Pizza

Mini (7") \$8

Small (12") \$14

Medium (14") \$18

Large (16") \$24

Vegetables \$0.75 ea.
Meat \$1.00 ea.
Premiums* \$1.50 ea.
Pesto/Shrimp** \$4 ea.

Vegetables \$1.00 ea.
Meat \$2.00 ea.
Premiums* \$2.50 ea.
Pesto/Shrimp** \$5 ea.

Vegetables \$1.25 ea.
Meat \$3.00 ea.
Premiums* \$3.50 ea.
Pesto/Shrimp** \$6 ea.

Vegetables \$1.50 ea.
Meat \$4.00 ea.
Premiums* \$4.50 ea.
Pesto/Shrimp** \$7 ea.

Sauce

(Pick One)
 Marinara
 BBQ
 Chipotle
 Pesto**

Cheese

Cheddar
 Mozzarella
 Feta
 Feta/Mozzarella

Meat

Genoa Salami
 Canadian Bacon
 Pepperoni
 Hot Italian Sausage
 Chipotle Chicken
 Bay Shrimp**

Vegetables

Black Olives
 Green Peppers
 Red Peppers
 Mushrooms
 Tomatoes
 Spinach
 Red Onions
 Yellow Onions
 Fresh Garlic
 Jalapeños
 Artichoke Hearts*
 Kalamata Olives*
 Pineapple*
 Sun Dried Tomatoes*

Beverages

Sarsaparilla

(Old fashioned Root Beer made right here! Limit 1 free refill)

Coke-a-Cola Classic

Diet Coke

Sprite

Dr. Pepper

Coffee

Hot or Iced Tea

Hot Chocolate/Cider

Sparkling Lemonade

Raspberry Soda or Raspberry Lemonade

Try our delicious Hand Crafted Beer!

V indicates an item has a Vegetarian option. GF indicates that item is Gluten Free.