

Welcome to

# PORTNEUF VALLEY BREWING



Many of our customers ask, "So Penny, what motivated you to start a brewery?"

Well, my professional background is in analytical chemistry, microbiology and hazardous waste management. After 8 years of working at the Idaho National Lab, I got to thinking... "What could I do with my background to liven up Pocatello and make a little money closer to home?" Hmm.... I love to homebrew.... Hey, I could start my own microbrewery! So, that's how it all started. 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. This crazy quest started back in 1996 and has grown way beyond my original vision.

I love to brew. I love to bake. I love to tinker with things (the staff calls it "futzing"). I really missed the live entertainment, visual arts and great food that were so common in Colorado where I grew up. So, I decided 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 just relax and have fun.

Almost all of the recipes for our handcrafted beers, sodas and menu items are mine. The vision for renovations on this old building is mine. However, I could never have put all this together alone. There have literally been hundreds of people that have helped make my dream, my passion, reality. I hope you like what we've created. Relax, kick back, enjoy.

Cheers!

Penny Pink, Brew Mistress



## Ligertown Lager

The classic all malt, all American pilsner. Balanced flavor and light body. No corn or rice are added to this beer.



## Krystal Weizen

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



## Twisted Stick Amber Ale

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



## Grog

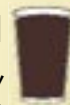
Our Premium India Pale Ale is high in malt flavor with aggressive hop bitterness and aroma.



## Belligerent Ass Nut Brown Ale

*2006 Bronze Medal Winner*

Blended from six types of malted barley and two varieties of hops, making the nut brown one of the richest and most well-rounded of our beers.



## Portneuf Porter

Noticeable dark malt flavor that's slightly toasty and chocolatey with medium hop bitterness.



## Midnight Satin

Assertive malt sweetness with little to no hop bitterness, mild roasted coffeelike flavor and a full body.



Ask your server about our **Seasonals** and **Specials**! If you're interested in sampling all our beers, ask for "**The Sampler**" - a great way to taste our full range of styles!

# APPETIZERS

## Antipasto Tray

A beautiful assortment of Genoa salami, Provolone cheese, grilled seasonal vegetables and artichoke hearts, garnished with pepperoncini and Kalamata olives. Served with slices of fresh baguette. Enough for 2-4 people.

**\$11.95**

## Breadsticks with Marinara Sauce

Freshly baked breadsticks made to order with a blend of grated Parmesan, Romano and Asiago cheeses. Served with marinara sauce for dipping. Enough for 2-4 people.

**\$8.95**

## Giant Salty Pretzel

Our own handcrafted giant salty pretzel, made fresh to order. Choose from bleu cheese, spicy mustard or marinara dipping sauces. Top with melted cheese for only \$0.75.

**\$4.95**

## Quesadilla

Crispy flour tortilla wedges with melted Cheddar cheese. Served with salsa fresca. Add our spicy pork taco meat or chipotle chicken for only \$2.00.

**\$6.95**

## Macho Nachos

A heaping plate of corn chips topped with melted Cheddar cheese, our spicy pork taco meat, black olives, diced onions and tomatoes. Served with a bowl of salsa fresca. Add sour cream for \$0.75.

**\$9.95**

## Devil Wings

Hot wings baked with a fiery red sauce accompanied by celery sticks. Served with your choice of bleu cheese or red-hot dipping sauce.

**\$7.95 for 6 wings • \$13.95 for 12 wings**

## Spinach Artichoke Dip

Sautéed artichoke hearts blended with cream cheese and spinach, served with our signature toasted crostinis.

**\$7.95**

# ENTRÉES

## Angel Hair Pasta Sauté

A medley of sautéed garlic, mushrooms, artichoke hearts, sweet red bell peppers, red chili flakes and cilantro served over angel hair pasta. Accompanied by garlic bread and your choice of soup or salad. Add chicken for \$2 or shrimp for \$3.

**\$10.95 full • \$7.95 half**

## Veggie or Meat Lasagne

Our own handcrafted dish featuring rich layers of lasagne noodles, marinara sauce, and cheese. The meat lasagne has seasoned ground beef and the veggie lasagne features grilled summer squash and spinach. Served with toasted garlic bread and your choice of soup or salad.

**Veggie \$11.95 • Meat \$13.95**

## Teriyaki Bowl

Sweet Jasmine rice with teriyaki stir-fried onions, bell peppers, carrots and pineapple. Topped with toasted almonds and chow mein noodles. Served with your choice of soup or salad. Add chicken for \$2, shrimp for \$3 or grilled salmon for \$5.

**\$10.95 full • \$7.95 half**

# SALADS

Add grilled chicken to any salad for just \$2.00 or shrimp for \$3.00

Add fresh baked bread for \$1.75

## Asian Salad

A mound of romaine lettuce and mixed greens with cabbage and grated carrots, topped with crunchy chow mein noodles and toasted almonds. Served with a sweet Asian dressing.

**\$8.95 full • \$7.45 half**

## Garden Salad

A delicious array of artichoke hearts, mushrooms, carrot slices and sliced smoked turkey served on a bed of fresh mixed greens with your choice of dressing.

**\$9.75 full • \$8.25 half**

## Mediterranean Salad

A mix of tomatoes, green peppers, feta cheese and red onion slices on a bed of mixed greens. Garnished with Kalamata olives, pepperoncini and topped with our Greek vinaigrette.

**\$9.75 full • \$8.25 half**

## Spinach Salad

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.

**\$9.95 full • \$8.45 half**

## Chef Salad

Hardwood smoked ham, grated Cheddar cheese, hard-boiled egg slices, grated carrots, black olives and tomatoes served on a mound of fresh mixed greens. Served with your choice of dressing.

**\$9.95 full • \$8.45 half**

## Salad Dressings

Asian, Balsamic Vinaigrette, Bleu Cheese, Honey Mustard, Italian, Ranch, Sweet Bacon

## Smothered Burrito

A flour tortilla filled with spicy Mexican rice and beans with your choice of Cheddar cheese, chicken or spicy pork taco meat smothered in zesty green chili sauce and melted cheese. Garnished with diced tomato, lettuce and salsa fresca. Add sour cream for \$0.75.

**\$11.95 two • \$7.95 one**

## Jambalaya

A flavorful New Orleans-style dish loaded with ham, spicy sausage, shrimp, peppers, onions and celery cooked up with Cajun seasonings and served over Jasmine rice. Comes with your choice of soup or salad.

**\$13.95 full • \$9.95 half**

## Yellow Curry & Rice

A heaping bowl of Jasmine rice topped with a mild yellow curry sauce and tasty chunks of onion, celery, carrots and apples. Served with your choice of soup or salad. Add chicken for \$2 or shrimp for \$3.

**\$9.95 full • \$6.95 half**

For your convenience an 18% gratuity will be added to parties of 8 or more.

# HAND CRAFTED PIZZA

*Made to Order and Baked Fresh*

## California Dreaming

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

**Mini \$7.25   Small \$14.50   Regular \$18.95   Large \$21.95**

## Canadian Dreaming

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 thick marinara sauce.

**Mini \$7.75   Small \$15.50   Regular \$19.95   Large \$22.95**

## Meat Lover's

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

**Mini \$8.25   Small \$16.50   Regular \$20.95   Large \$23.95**

## Supremo

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

**Mini \$8.75   Small \$17.50   Regular \$21.95   Large \$24.95**

## Hawaiian

A sweet island favorite. Deliciously topped with chunks of pineapple and half-moon slices of Canadian bacon with a zesty marinara sauce and mozzarella cheese.

**Mini \$7.75   Small \$15.50   Regular \$19.95   Large \$22.95**

## Pesto Veggie

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

**Mini \$8.25   Small \$16.50   Regular \$20.95   Large \$23.95**

# CUSTOM PIZZA

**Mini (8") \$6.25**

**Small (12") \$12.50**

**Regular (14") \$16.50**

**Large (16") \$19.95**

### Sauce

(Your Choice)

Marinara

BBQ

Pesto (Add \$2.25)

### Cheese

(Your Choice)

Cheddar

Mozzarella

Feta

Feta/Mozzarella

### Meat

(Add \$2.00 Each)

Genoa Salami

Honey Ham

Smoked Turkey

Canadian Bacon

Pepperoni

Hot Italian Sausage

Chipotle Chicken

Taco Meat (Pork)

Bay Shrimp (\$3.00)

### Vegetables

(Add \$1.00 Each)

Artichoke Hearts

Black Olives

Green Peppers

Kalamata Olives

Mushrooms

Pineapple

Tomatoes

Spinach

Red Onions

Yellow Onions

Sun Dried Tomatoes (\$1.50)



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# SANDWICHES

Served with your choice of chips, cup of soup or salad

## Bavarian Bun (also called Bierocks or Krautburgers)

An Old World blend of ground pork, onions and cabbage spiced with Bavarian seasonings and baked inside a toasty bun. Served with spicy brown mustard.

**\$7.95**

## Smoked Turkey

Hot turkey and melted Provolone toasted on Ciabatta beer bread with fresh spinach, tomato, red onion slices and pesto mayo, garnished with a dill pickle spear.

**\$9.95 full • \$7.95 half**

## Pesto Veggie

A medley of artichoke hearts, black olives and sweet red peppers with pesto mayo served on our Ciabatta beer bread and garnished with a dill pickle spear.

**\$8.95 full • \$6.95 half**

## 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.

**\$9.95 full • \$7.95 half**

## Hot Italian Sausage Sandwich

Spicy hot Italian sausage served open-faced on a fresh baked baguette with marinara sauce and melted mozzarella cheese.

**\$8.95 full • \$6.95 half**

## Ham & Cheese

Hardwood smoked ham, lettuce, tomato and Provolone cheese served on Ciabatta beer bread with your choice of spicy brown mustard or mayonnaise. Garnished with a dill pickle spear.

**\$8.95 full • \$6.95 half**

## Grinder Sub

Genoa Salami, Provolone, tomato, bell peppers, lettuce and mayonnaise served on a fresh-baked baguette. Garnished with a dill pickle spear.

**\$9.95 full • \$7.95 half**

# QUICK & LATE

Speedy options available all day and until 11pm Friday & Saturday

## Macho Nachos

A heaping plate of corn chips topped with melted Cheddar cheese, our spicy pork taco meat, black olives, diced onions and tomatoes. Served with a bowl of salsa fresca. Add sour cream for \$0.75.

**\$9.95**

## Devil Wings

Hot wings baked with a fiery red sauce served with celery sticks. Served with your choice of bleu cheese or red-hot dipping sauce.

**\$7.95 for 6 wings • \$13.95 for 12 wings**

## Spinach Artichoke Dip

Sauteéd artichoke hearts blended with cream cheese and spinach, served with our signature toasted crostinis.

**\$7.95**

## Wacky Mac-N-Cheese

Wacky macaroni baked in a cheesy sauce with a crunchy topping and a three-cheese blend of Asiago, Romano and Parmesan cheeses. Served with your choice of soup or salad.

**\$10.95 full • \$7.95 half**

## Soup, Salad & Bread Combo

A cup of piping hot soup served with fresh-baked bread and a side salad with your choice of dressing.

**\$8.95**

## Side Salad

A small side salad made with fresh greens and Kalamata olives crowned with red onions and garnished with a pepperoncini and a tomato slice. Served with your choice of dressing.

**\$4.25**

## Side of Soup

New soups are made from scratch daily. Ask your server what's cooking today.

**\$6.95 bowl • \$3.95 cup**

## Garlic Cheese Bread

A toasted baguette with garlic, herbs and melted mozzarella cheese.

**\$2.75**

## Hard Boiled Egg

Great with salt and pepper.

**\$0.50**

# BEVERAGES

Sarsaparilla (Old fashioned Root Beer hand crafted here)

Coke-a-Cola Classic

Diet Coke

Sprite

Dr. Pepper

Coffee

Hot or Iced Tea

Hot Chocolate/Cider

Sparkling Lemonade

Raspberry Soda or Raspberry Lemonade

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