

THE BREWERIE

At Union Station

Erie's Original Brew Pub & Restaurant

APPETIZERS

Buffalo Chicken Nachos

House made tortilla chips topped with grilled buffalo chicken, scallions, diced tomatoes, shredded cheddar jack cheese, and bleu cheese crumbles. 8.99

BBQ Pulled Pork Nachos

House made tortilla chips topped with pulled pork, scallions, diced tomatoes, cheddar jack cheese, and jalapenos. 8.99

Sweet Potato Fries

with a honey chipotle dipping sauce. 6.99

Beer Batter Pickles

Four giant dill pickle spears dipped in our beer batter and fried golden brown. Served with our Southwest ranch. 5.99

Spinach Artichoke Dip

Our warm spinach dip topped with cheddar jack cheese and salsa. Served with crispy baked tortilla chips, carrots, and celery. 8.99

Veggie Quesadilla

Grilled peppers and onions wrapped in a flour tortilla, with cheddar jack cheese. Served with salsa and sour cream. 6.99
Add chicken 1.99 • Add pulled pork 2.99

Fried Pierogis

Six cheddar filled pierogis served deep fried, topped with a horseradish-sour cream drizzle, bacon, and chives. 6.99

Garlic Parm Brussels Sprouts

Flash fried, then tossed with garlic and parmesan 6.99

PUB GRUB

3 Pepper Calamari

Lightly breaded and flash fried. Served with a Thai chili glaze. 12.99

BBQ Pulled Pork Mini Tacos

Three soft shell flour tortillas stuffed with pulled pork and cheddar jack cheese. Topped with house made slaw, fresh salsa, and jalapeños. 9.99

Beer Mussels

A full pound of them steamed in our Hefe Weizen garlic broth with diced tomatoes and scallions. Served with grilled Texas toast. 11.99

Antipasto Cheese Board

A seasonal selection of cheeses & vegetables. Ask your server for today's assortment. 10.99

Giant Stuffed Pretzels

Two huge fried pub pretzels stuffed with pepper jack cheese. Served with Spent Grain Mustard. 9.99

Loaded Kettle Chips

House made chips topped with shaved steak, cheddar jack cheese, grilled onions, peppers, and mushrooms. 9.99

SALADS

Salads served with baked tortilla strips.

Old Cobb

Mixed greens, red onion, tomatoes, hard-boiled egg, grilled chicken, bacon. 10.99

Greek

Romaine lettuce, feta cheese, sun-dried tomatoes, Kalamata olives. 9.99

Add Chicken 3 • Add Portabella 2.50

Chicken Caesar

Romaine, grilled chicken, diced tomatoes, parmesan cheese, and fresh croutons, tossed in Caesar dressing. 11.99

Buffalo Chicken

Mixed greens, grilled buffalo chicken, shredded carrots, celery, red onion. Topped with bleu cheese crumbles. 10.99

Southwest Steak

Mixed greens, grilled steak, black bean corn relish, tomatoes. Served with Southwest ranch dressing. 13.99

Burger & Fries

Mixed greens, half-pound burger, fresh cut fries, onions, tomato, and cheddar jack cheese. 10.99

Bruschetta Chicken

Romaine, grilled chicken, parmesan, tomato bruschetta, balsamic glaze, and a pesto drizzle. 11.99

House Salad

Mixed greens, cucumber, red onion, cheddar jack cheese, and tomato. 5.99

Add Chicken 3 • Add Portabella 2.50
Add Shrimp 4

BURGERS

Fresh, handmade ½ lb. patties topped with Fuhrman's fresh baked buns. Served with fresh cut fries. Substitute a garden burger for any of our burger options.

Union Burger

A classic ½ pound burger. Served with lettuce, tomato, & onion on the side. 8.99 • Add cheese .75

Freight Burger

Jalapenos, sautéed onions, pepper jack cheese. 10.99

Black & Bleu

Cajun seasoning and dried bleu cheese. 10.99 • Add bacon 1.5

Bacon Mushroom Swiss

No explanation needed – I hope. 11.99

The Pittsburger

Fresh cut fries, Swiss cheese, house made coleslaw. 10.99

Breakfast Burger

Bacon, chorizo sausage, over-easy egg. 11.99

Pierogi Burger

Cheddar cheese, sautéed onions, fried pierogis. 10.99

Three Little Pigs

A vegan's nightmare! Pulled pork, bacon, grilled ham, muenster cheese. 15.99

SOUPS

Buffalo Chicken Soup

All the flavor of Buffalo wings in a soup!

Tender white meat chicken, carrots, onions, and celery. Topped with bleu cheese crumbles. Cup 2.99 • Crock 3.99

Three Onion Ale

Our twist on a classic French onion soup!

House made beer with a mixture of onions and leeks, topped with croutons and melted Swiss. Cup 2.99 • Crock 3.99

Featured Soup

Ask your server for today's option.

Cup 2.99 • Crock 3.99

Soup & Salad

Our house salad served with your choice of a crock of soup. 8.99

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gluten-cautious menu options are available. Please ask your server for the GF menu.

SANDWICHES

Served with fresh cut fries.

Most sandwiches can be served as a wrap by request.

The Train Wreck

Grilled ham and turkey, Swiss and cheddar cheese. Topped with fresh cut fries and house made slaw. Served between two slices of grilled Texas toast. 10.99

Railway Reuben

Slow cooked corned beef, grilled marble rye, sauerkraut, Swiss, and Thousand Island dressing. 11.99

Turkey Rachel

Shaved turkey breast, grilled marble rye, Swiss, house made slaw, and Thousand Island dressing. 10.99

Cubano

Grilled ham, pulled pork, Swiss, pickles, Spent grain mustard. 9.99

Pulled Pork

Slow cooked pulled pork topped with house made BBQ. Served with a side of pickle slaw. 9.99

Fried Bologna

¼ lb. fresh cut Smith's bologna, chorizo sausage, grilled onions and peppers, and American cheese. 9.99

Bratness Monster

Beer infused bratwurst, ham, sautéed onions, sauerkraut, muenster cheese, and Thousand Island dressing finish off this rarely seen monster! 11.99

Kick'n Chicken

Grilled chicken breast tossed in Red Hot sauce with pepper jack cheese, jalapeños. *Smokin!* 10.99

The Mother Clucker

Grilled chicken breast, Swiss, grilled mushrooms, peppers, and onions. 10.99

Beer Battered Fish Sandwich

Flakey cod fish fried in house made beer batter, American cheese, tartar. 8.99

Crab Cake Sandwich

House made crab cake flash fried to golden brown. Served with cocktail sauce. 11.99

Sausage Fest

Andouille sausage, house made cheddar mac-n-cheese, and jalapeños. *A party in your mouth!* 11.99

- **Featuring House Made Craft Sodas**
- **Ask your server for a Drink Menu featuring our fresh, house drafts, as well as selections from other regional breweries and wineries.**
- **Remember us for your next Party – Banquet – Reception!**

ENTRÉES

Served daily 4:00 p.m. – 9:00 p.m.

All dinner entrees come served with a spent grain muffin.

Union Station Platter

Meat, meat, and more meat!

Slow cooked corned beef, beer brats, and sirloin steak. Served with redskin mashed potatoes, sauerkraut, and garlic green beans. 20.99

10 oz Angus Reserve Sirloin

Topped with a house made silk bomb garlic butter. Served with redskin mashed potatoes and chef's choice veggie. 22.99

Blackened Raspberry Chicken

Raspberry-jalapeño infused glaze. Served with wild rice and chef's choice vegetable. 12.99

Beer Battered Fish & Chips

Flakey cod fish flash fried in our house made beer batter. Served with fresh cut fries, house made slaw and tartar. 13.99

Atlantic Sampler

A bit of everything. Fried crab cake, beer battered cod, and grilled shrimp. Served with wild rice, tartar, and cocktail. 21.99

Crab Cakes

House made crab cakes flash fried until golden brown. Served with wild rice and chef's choice vegetable. 21.99

Cajun Pasta & Shrimp

Penne pasta, sautéed shrimp, andouille sausage, onions, bell peppers, Cajun Alfredo. 17.99

Pierogis

Cheddar filled pierogis sautéed with butter and onions. Finished with sour cream. 12.99

BBQ Glazed Salmon

Grilled Atlantic salmon, Apparition Amber house made BBQ glaze. Served with wild rice and chef's choice vegetable. 15.99

MAC ATTACK

Choice of one of the following dishes, all made with cavatappi pasta. 13.99

Mac & Cheese Steak

Thinly shaved steak, sautéed onions, peppers, and mushrooms, cheddar jack mac.

BBQ Pork Mac & Cheese

Pulled pork topped with house made BBQ and crispy fried onions, cheddar jack mac.

Pepper Jack Chicken Mac

Honey glazed chicken tenders, scallions, shredded carrots, white pepper jack mac.

MEATLESS MEALS

Served with fresh cut fries.

Balsamic Portabella Wrap

Grilled, marinated portabella mushrooms, baby spinach, roasted red peppers, diced tomatoes, feta cheese. 9.99

Southwest Veggie Wrap

Corn and black bean relish, diced tomatoes, red onions, mixed greens. Served with Southwest ranch dressing on the side. 7.99

Grilled Triple Cheese

Grilled Texas toast with cheddar, American, and muenster cheese. 7.99

Add sautéed mushrooms, sautéed onions, or tomatoes for .75

Caprese Melt

Fresh mozzarella, spinach, tomato, basil pesto. 8.99

Garden Burger

A meatless veggie burger served with lettuce, tomato, onion on the side. 8.99
Add Cheese .75
Add Sautéed Onions or Mushrooms .75
Add Portabella 2.5

ADD A SIDE

Fresh Cut Fries 1.99

Kettle Chips 1.99

Coleslaw 1.49

Pickle Slaw 1.99

Side Salad 2.99

Seasoned Green Beans 1.99

Chef's Choice Vegetable 1.99

Wild Rice (after 4:00 P.M.) 1.49

Redskin Mashed
(after 4:00 P.M.) 1.99

JUST DESSERTS

Root Beer Float

Our homemade root beer poured over a heaping scoop of Connie's ice cream. *A little local on local action!* 4.99

Ice Cream Sundae

Connie's vanilla ice cream with Hershey's chocolate sauce or our raspberry-jalapeño drizzle. 3.99

Dessert Pint

A fresh, seasonal, beer-infused house made muffin layered with Connie's vanilla ice cream. *Keep the pint as a souvenir!* Ask your server for today's special creation. 5.99

Deep Fried Raspberry Cheesecake

A crispy fried tortilla shell filled with raspberry cheesecake. Served with Connie's vanilla ice cream and topped with sweet berry sauce and dusted with powdered sugar. 5.99

Deep Fried Twinkies

Served with a vanilla icing drizzle and sprinkled with cinnamon and sugar. 5.99

Seasonal Dessert

Like the seasons, tastes change! Ask your server what sweet treat is featured today!