

2000

Pearl Street Grill & Brewery

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PEARL STREET

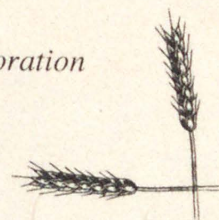
GRILL & BREWERY circa 1841



Our building was born in the year of our Lord 1841 in the heart of what the world unaffectionately called "The most evil square mile in America," the Buffalo Erie Canal District. It is no "stretching the blanket," during its heyday it was estimated that 70 to 80% of the major crimes of the entire nation occurred along the "Canawl."

Out of the maelstrom of the teeming masses of Foofoos, Lakers, Canawlers, Blacklegs, Macaronies, Whitelegs, Scalpers, Scoopers, Roughnecks and Runners our nation was reborn. The Babel-like confusion of Canal Street and the Commercial Slip was the Western terminus of the new America on the march, the brave new world, the hope of the unanointed and the downtrodden. The result of this amazing period of Buffalo's history was that we were the "Silicon Valley" of America for over 50 years.

We are proud of our history and the hard-edge character of our building; our restoration has tried to maintain the "feeling." ENJOY! EXPLORE!



William Casale - GENERAL MANAGER
 Natalie DeSilva - DIRECTOR OF CATERING
 Kevin Glovack - FOOD & BEVERAGE DIRECTOR
 Steve Dickinson - MAINTENANCE DIRECTOR
 Phil Internicola - BREWMASTER
 Joshua Ketry - SERVICE MANAGER
 Earl A. Ketry - MANAGING PARTNER

The Draught Board



Trainwreck

Our signature brew, Trainwreck is a medium-bodied, medium strength (4.5% ABV) German Amber Ale that delivers rich, malty flavor and aroma, finishing slightly sweet with a mild, momentary toasted nut presence on the tongue.



Lake Effect

A strong American Pale Ale, Lake Effect weighs in at (6.0% ABV) and features abundant hop flavor and aroma. Lake Effect is medium-bodied with a light coppery color. Its complex flavor begins with rich maltiness that quickly transitions to an assertive hop presence and finishes with a sharp crispness.



Street Brawler

Our Irish style Oatmeal Stout, Street Brawler lives up to its name with a great kick of roasted barley flavor delivered in a dark, malty, full-bodied package that, despite its rough, tough appearance, has modest strength (4.5% ABV) and goes down smooth as silk!



Lighthouse

A great introduction to the world of craft-brewed beers, Lighthouse is a light, low alcohol (<4% ABV) blonde ale with a fairly neutral balance, mild but notable malt and hop flavors, and a crisp, clean, thirst-quenching finish.



Wild Ox Wheat

A traditional German Heffewiezen, or unfiltered wheat beer, Wild Ox is slightly stronger in alcohol (4.5% ABV) and, while still quite light, has a strong fuller body than Lighthouse. As is typical of the style, Wild Ox features subtle hints of banana and clove, and is balanced to produce a slightly tart finish.



Don Cherry Cherry Wheat

Our own cherry wheat, it's Wild Ox with an attitude in the form of intense cherry flavor.



Blue-Eyed Blueberry Blonde

A light, blueberry ale with a summer breeze in every sip, she's the fair-haired child of Lighthouse and the essence of blueberries.

Our Rotating Seasonal & Specialty Beers

Looking for something new and different, a bit unusual perhaps? You never know what our Brewmaster may be cooking up next! Try one of our Seasonal or Specialty beers for an exciting and palate-pleasing change of pace. Ask your server what's on the board today!

The Brewing Process

It begins when our premium 2-row pale malted barley is drawn from our massive storage silo (1) out back to our cellar mill (2) where it is crushed with other specialty malts depending on the brew. After cracking, the grains (now called grist) are then transferred upstairs via the grain elevator (3) into the grist hopper (4). They are then mixed with filtered boiling water in the grist hydrator and pumped into the mash tun (5). The brewer lets the starches convert into sugar and then pumps the liquid (now called wort), into the kettle (6) while he rinses the grain to extract the balance of the sugars. The wort is then boiled for 90 min. during which time he adds hops for bitterness and flavor. The wort is then whirlpooled and rests to allow all the hops to settle and be extracted. It is then transferred into one of our 8 fermenters (7) via the heat exchanger (8) where it is cooled from 212° to 60° F. In the fermenter, brewers yeast and oxygen are added and the wort ferments for about 4 days. It is now beer, the "nectar of the gods!"

After the beer has aged and matured for approximately 10 additional days it is transferred to one of our seventeen, 550 gallon serving vessels or one of our 217 gallon grundys from where it is served fresh to you. We then watch in amazement at how quickly our vessels empty. This process is repeated over 110 times per year at capacity depending on "the thirst."

When our brewmaster is available, Brewery tours are available upon request. Just ask your server. However, your inclusion on the tour requires you to agree with Ben Franklin who said, "Beer is tangible proof that God loves us" and to believe that our brewmaster is a practitioner of the ancient art of alchemy!

ENJOY!

Your Drinking Vessel Selections

Since we don't advise drinking from your cupped hands we provide the following vessel selection:

Split (The Cutey)	10 oz.
Pounder (Pint)	16 oz.
Home Wrecker (The "Manly Man")	22 oz.
Half Yard (A two-hander if there ever was one)	32 oz.
Widow Maker Tube (Bring a permission slip)	100 oz.
The Annihilator (The Big Bertha of Beer Tubes)	180 oz.
The Teaser - A sampling of our Draught Board	Ten - 2 oz. tastes
Logo Pint - Buy the Pint, get the Beer	
To Go	Many are called, few are chosen.
	Growler - 1/2 Gal.
	The Gallon - 1 Gal.
	1/4 Keg - 7.75 Gal.



Soft Drinks

Proudly Serving:

Beverages ... \$2.29 (with refills)
7-UP, Canada Dry, Lemonade,
Iced Tea (Sweetened and Unsweetened),
Tonic Water, RC Cola, Diet Rite Cola

Juices ... \$2.29 (no refills)
Cranberry, Orange, Grapefruit and Pineapple

Coffee ... \$2.29
Our French Roast Blend (better than Juan's)

Red Bull Energy Drink ... \$4.25
Regular or Sugar Free

Johnnie Ryan's Olde Tyme Sodas ... \$3.00
(with refills) Birch Beer, Diet Root Beer,
Loganberry, Grape, Cherry and Orange.

Appetizers

Chicken Wings

one pound \$8.99 two pounds \$14.99 Barrel \$32.99
"Farm Fresh" Buffalo style wings, ask for them hot, medium,
mild or BBQ. Better than you know whose ...

Chicken Fingers ... \$8.99

Succulent breaded chicken tenders, served with our pub fries,
celery, carrots and our chef prepared Stilton.

Onion Rings ... \$5.49

A full half pound of beer battered, golden brown onions.
Served with a side of **Lake Effect Mustard**. Definitely
different from the rest.

Loaded Fries ... \$7.99

Not like any you've ever had, our exceptional pub fries are
topped with Jack, Cheddar and bacon then finished with
sour cream and fresh scallions.

Hot Spinach & Artichoke Dip ... \$8.99

Served with fresh pita and fresh vegetables.
Our #1 appetizer.

Smoked Chicken Quesadilla ... \$8.99

Prepared with grilled chicken, Pico de gallo, Jack
and served with sour cream and our signature **Tequila salsa**.

Cajun Shrimp ... \$8.99

Fantail shrimp hand breaded with Cajun panko and served
with a Sweet Chili dipping sauce.

Buffalo Chicken Dip ... \$8.99

Spicy chicken smothered in a creamy
cheese blend topped with Cheddar and
scallions, served with fresh pita and
fresh vegetables.

The Ignitor ... \$6.99

Hot banana peppers filled with our
Award-Winning six cheese blend,
finished with our house marinara
sauce and topped with Mozzarella.
Accompanied by toasted bread points.

Potato Pancakes ... \$6.99

Two huge cakes, fried golden brown
and topped with a dollop of sour
cream and served with **Don Cherry**
Cherry Wheat stewed apples. One bite
and you'll hear the um-pa-pa band in the background.

Clams Casino Dip ... \$8.99

A rich blend of diced clams, cheese and peppers with a crisp bread
crumb topping, served with a pita.

Pig Fingers ... \$7.99

Thick double smoked bacon, with a sweet tempura coating served
with Sweet Chili dipping sauce.



Salads

The following dressings are available:
Creamy Stilton, Balsamic Vinaigrette, Buttermilk Ranch, Riviera, Brown Sugar Rum Vinaigrette,
Sweet Chili Vinaigrette, Fat Free Raspberry Vinaigrette, Thousand Island.

House Salad ... \$3.45

Chargrilled Chicken

Salad ... \$8.99

Chargrilled chicken served over a
bed of mixed greens with Jack,
bacon and tomato.

Chicken Fajita Salad ... \$8.99

Savory fajita style chicken with sautéed onions
and peppers, served over a bed of mixed greens
and topped with Jack with fresh tortillas.

Cajun Chicken Caesar ... \$8.99

Prepared with fresh Romaine lettuce and topped with tomatoes and
Asiago cheese.

Steak Salad ... \$9.99

Mixed greens topped with sirloin steak, tomatoes, cucumbers, Jack, onion rings
and finished with a Riviera dressing.

Fresh Apple Pear Salad ... \$9.99

Apples and Pears sautéed in rum and brown sugar
served over mixed greens and topped with toasted
pecans and fresh Goat cheese. We suggest our
Brown Sugar Rum Vinaigrette with this one.

Greek Chicken Salad ... \$9.29

Mixed greens topped with chicken, Feta, olives,
artichokes, peppers, pepperoncini, served with
Greek dressing and a side of grilled pita.

Shrimp Salad ... \$9.99

Pan seared shrimp over a bed of mixed greens,
with fresh onions, peppers and mushrooms,
served with a Sweet Chili Vinaigrette.



Soups

Cup \$3.25 Bowl \$4.75

Gouda Soup

A unique blending of imported smoked Gouda and
our own **Lighthouse Ale**. A must try and rapidly
becoming a Buffalo icon.

Soup du Jour

Ask your server for today's homemade selection.

All parties of 10 or more cannot be split & will be subject to a
18% service charge, 15% gratuity & 3% administration fee.

The Lake Effect Man Story

Despite the opposition of the few but powerful, Lake
Effect Man was born May 9th, 2008, giving rise to
Buffalo's newest Landmark and the exclamation point
of our many years of historic renovations.

Please Note: Pearl Street Grill and Brewery is Trans Fat Free

Pizza, Pizza, Pizza

All of our pizzas are served on the freshest dough around.
Large Pizzas are 18" (The Big Boy) and Mediums are 12" (The Little Brother), Smalls - Forget about it!
Toppers: pepperoni, sausage, bacon, banana peppers, sweet peppers, black olives, onions, broccoli, tomatoes, spinach, jalapeños ... Med. \$1.50 Large ... \$2.00

Toppers: steak, grilled chicken, shrimp, portobello mushrooms ... Med. \$2.50 Large ... \$3.45



Cheese

Little Brother ... \$9.00 Big Boy ... \$13.25
Our own delicious sauce covers the fresh dough and is smothered with a delicious blend of Mozzarella and Provolone.

Pearl Street

Little Brother ... \$13.00 Big Boy ... \$19.00
Topped with pepperoni, sausage, banana peppers, mushrooms, onions and black olives. Great with any PSG&B Brew.

Vegetable

Little Brother ... \$11.00 Big Boy ... \$16.25
A Parmesan and oil infused crust topped with onions, black olives, broccoli, green & red peppers. Your heart will love you.

Chicken Finger

Little Brother ... \$12.75 Big Boy ... \$18.50
Hot sauce and Stilton make the base for this monster. Finish it off with chunks of breaded chicken, red onion, Cheddar, Provolone and Blue Cheese crumbles.

Philly Steak

Little Brother ... \$12.75 Big Boy ... \$18.50
Thinly shaved steak, seasoned to perfection, with red peppers, mushrooms, caramelized onions blended with Cheddar, Swiss and American.

Stuffed Banana Pepper

Little Brother ... \$13.00 Big Boy ... \$19.00
Our almost world famous stuffed banana peppers covering our delicious pie with zesty marinara, Mozzarella and Provolone.

Burgers, Burgers & More Burgers

Guaranteed 100% fresh, never frozen, ground chuck, served with lettuce, tomato and a wonderful pickle and fries.

The Burger Maximus ... \$7.99

100% aged ground chuck cooked just the way you like it. Don't forget to add cheese. Served on a bulky roll.

Brewer's Burger ... \$9.99

Our half pound burger topped with sautéed onions, mushrooms, cheddar, finished with our own **Street Brawler Stout BBQ** and served with pub fries. Served on a bulky roll.

Black & Blue ... \$9.29

Cajun crusted and topped with sautéed onions and Blue Cheese crumbles.

Sante Fe Burger ... \$9.29

Topped with **Tequila salsa**, Jack cheese and jalapeños. It will make you feel like you are really there.

Ditch Digger ... \$9.99

Topped with thick double smoked bacon, Cheddar and onion rings.

The Geneva ... \$9.29

Sautéed mushrooms, Swiss and steak sauce. There is nothing to stay neutral about here.

The Gobbler ... \$7.99

A turkey burger, a healthier choice, topped with lettuce and tomato, served on a bulky roll.

The Tree Hugger ... \$7.99

Spicy black bean burger topped with sautéed mushrooms. Good enough for either side of the party line.

Burger du jour

Ask about today's selection!



The Trainwreck Story

Out of the titanic conflict between our original Denver ownership group and its Buffalo investors the conceptualization of our Trainwreck emblem was born.

We are very pleased that the "Rye" comments they made, as we ran them out of town, were as accurate as their ability to run the business. We believe that the Trainwreck image adequately depicts the outcome ...

... 14 years & counting

Sandwiches

Sandwiches and wraps are served with Pearl Street's own homemade potato chips unless otherwise stated. Substitute pub fries, coleslaw or a cup of soup for 85¢

Chicken Pesto Wrap ... \$7.99

Grilled chicken strips, roasted red peppers, lettuce, tomatoes, Jack and a fresh **pesto** mayonnaise in a Cheddar jalapeño wrap.

Steak Sandwich ... \$10.49

Sirloin steak topped with peppers, caramelized onions and finished off with Provolone. Served on a Ciabatta roll with pub fries.

Jerk Chicken Sandwich ... \$8.99

A chargrilled chicken breast rubbed in jerk seasoning topped with sharp Cheddar, finished with our own homemade **Street Brawler Stout BBQ Sauce**. Served on a bulky roll.

Spinach Chicken Sandwich ... \$8.79

A chargrilled chicken breast topped with fresh spinach and melted Provolone with roasted garlic mayo, lettuce and tomato. Served on a bulky roll.

Turkey Club Croissant ... \$8.59

Sliced turkey and Swiss with bacon, lettuce and tomato served with a side of **Lake Effect Mustard**.

Reuben ... \$8.99

Corned beef with Swiss, sauerkraut and zesty Thousand Island dressing, served on fresh marble rye. What could be better?

Entrées

Available sides: mashed potatoes, pub fries, homemade potato chips and rice.

Beef Stew ... \$10.99

An old world classic with a new spin, we make ours with beer braised pot roast served over wild rice. This one is sure to keep you warm on the coldest nights.

Six Cheese Bowtie Pasta ... \$11.99

... w/chicken \$13.99 ... w/shrimp \$14.99
Taste of Buffalo's People's Choice Award. A delicious blend of six cheeses, garlic, caramelized onions and tomatoes. Served over a bed of bowtie pasta ... They were right!

Beer Braised Pot Roast ... \$13.99

Most say it's better than Mom's. Slow roasted in our own **Trainwreck Ale** served drenched in our savory gravy with mashed potatoes and seasonal vegetables. See if you agree.

N.Y. Strip Steak ... \$21.99

A 12 ounce center cut strip prepared to your specifications, served with your choice of side and seasonal vegetables.

Beer Braised Kielbasa ... \$12.99

Taste of Buffalo's Best Meat Dish. Traditional Kielbasa served with sauerkraut, potato pancakes, seasonal vegetables and our own **Lake Effect Mustard** ... it's hard to be humble.

Fish Fry ... \$9.99

Beer battered haddock, using our own **Lighthouse Ale**, served with pub fries and coleslaw ... and it doesn't have to be Friday!



Check out
Brawler's Back Alley Deli ...
or else ...

The Famous Pearl Street Event Buffet

We'll get you to your
event seat on time
with a smile on your face!
Check for availability.

The Pearl Street Grill & Brewery: Helping to rebuild downtown Buffalo one pint at a time. After dinner head upstairs for a friendly game of pool, bubble hockey, air hockey, darts, video games and one of our micro brews.

Mercantile

Take home a piece of "The Pearl"

Logo Pints

Growlers

Growler Sets

Tees:

Mens & Womens

Lake Effect Man Merchandise

Posters

Post Cards



All items can be purchased at the main bar.
Ask your server for more details.

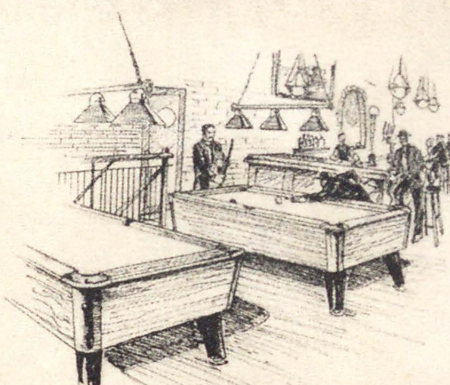
Banquet Facilities

The Pan American

2nd Floor



Accommodating 2-2000!

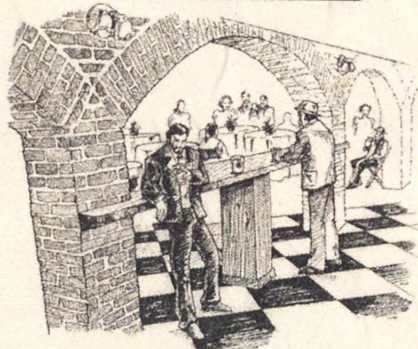


Game Room

2nd Floor

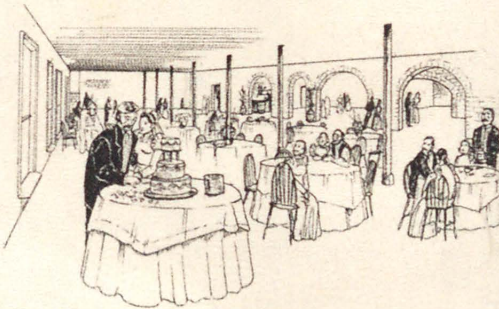
Full Entertainment Complex
Large Screen TVs - They're everywhere
Billiards
The Latest Video Games
Online Jukebox
Live Music

Brawler's Back Alley Deli & The Cellar Bar



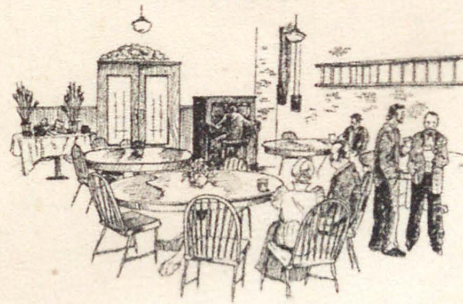
The Canal View

3rd Floor



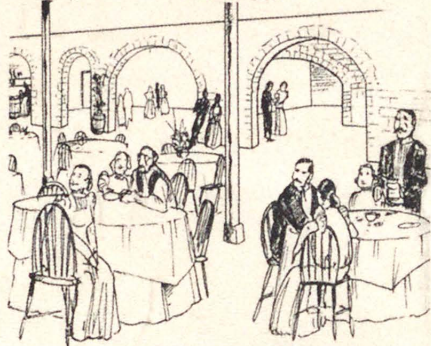
The Lighthouse

3rd Floor

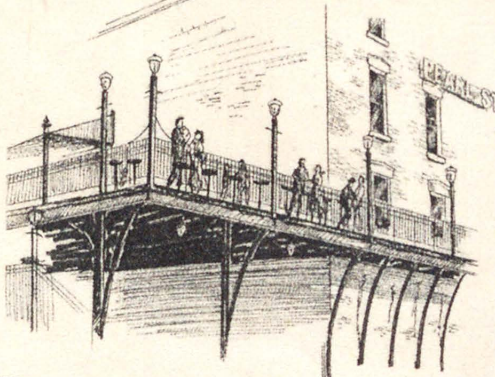


The Speakeasy Parlour

4th Floor



Decks, Decks & More Decks



The Wild Bill Donavan Room

Main Floor

1. Dugs Dive (unescorted
woman not allowed)

2. 6½' x 22' History of
Buffalo Mural.
(A must see)

3. Crystal Beach Region
(No Loganberry allowed)

The New Orleans Wrap Around

2nd Floor

The Promenade

2nd Floor

The Lower Terrace

3rd Floor

The Upper Terrace

4th Floor

Lighthouse Patio

3rd Floor

The Promenade Expansion

2nd Floor

"Gone With The Wind" Staircase
(Coming Soon)

2nd Floor

Ask for a tour, we will try to accommodate
or

Go to: www.pearlstreetgrill.com

Illustrations & Logo designs by Thomas Bower & Jennifer Smigielski