

WELCOME TO POCONO BREWERY COMPANY

INSALATA E ANTIPASTI - SALADS & SMALL PLATES

BURRATA CAPRESE

Creamy decadent Burrata is a fresh mozzarella filled with cream and delicate curd, ripe heirloom tomatoes, tender artichoke hearts nestled on fresh peppery arugula...drizzled with our signature fig vinaigrette – 13

AMALFI COAST SALAD (house salad)

Our house salad featuring artisan lettuce, local cucumber, Roma sliced tomatoes, olives, basil, red onion, shaved pecorino and our Amalfi vinaigrette. – 9

HOPPED MISTA

We take our house salad and kick it up with some fresh mozzarella, wood roasted red peppers, peppery arugula dressed with our own PBC ale vinaigrette – 12

CESARE (caesar salad)

Crisp romaine hearts, oven crusted herb cubes, anchovies, thin shaved pecorino tossed in our house-made caesar dressing. – 10

PRINCIPESSA BURGER BOWL

Taste the flavor of the PBC juicy burger, nestled on top of fresh spinach, Roma sliced tomatoes, artichoke hearts, kalamata olives and shaved Grana Padano cheese drizzled with our own PBC lager vinaigrette. – 14

STOUT BATTERED MOZZARELLA

PBC brew battered mozzarella sticks served with a side of our hot fresh family marinara. – 8

PORTABELLA MARINA

Lemon, Pilsner, and garlic butter blend with our fresh crabmeat, delicately blended into a light and fluffy soufflé creation. – 12

WINGS (ALSO AVAILABLE IN BONELESS)

Plump and juicy wings are served with our extraordinary house made blue cheese and fresh crisp celery and choose from: Thai peanut, honey amber sriracha, mild and tropical island. – 12

PBC VONGOLE

Fresh clams, garlic and olive oil, red pepper flake and PBC lager broth and fresh parsley – 12

PBC CALAMARI (FRITTO)

Lightly hand tossed and fried calamari, jalapeno bottle caps, parsley and garlic aioli - paired with our magic bus brew...its a PBC adventure – 13

NONNA'S NACHOS

Rich and creamy Parmigiano cheese Alfredo sauce, house tortilla chips, chopped fresh mozzarella, diced tomatoes, basil, kalamata olives, banana peppers ...perfetto! – 14

* add house sausage, shrimp diavolo or marinated grilled chicken for 4 *

add filet tips - shrimp skewer - grilled chicken - wood fire plank salmon - 6

ask about our daily special

DRESSINGS: Amalfi vinaigrette, PBC lager vinaigrette, PBC fig vinaigrette, PBC blue cheese, ranch and cucumber wasabi

SALUMERIA & FORMAGGI TASTING BOARD

AND to entice you further let our chef choose some seasoned pairings and crispy flat breads.

SALUMERIA

Imported Spanish Chorizo
Fontana Prosciutto Di Parma
Black Kassel Old Forest Salami
Old world imported Sopressata

FORMAGGI

Imported Gorgonzola/danish blue
Imported Grana Padana
Manchego imported from Spain
Fresh Mozzarella

= choose 4 for 16 or 8 for 28 =

FROM THE PBC POT

ZUPPA DEL GIORNO

ask your server for todays soup of the day.
* cup- 4 bowl- 6 *

PBC FRENCH ONION

caramelized onions, herbs and PBC lager broth topped with a crostini and baked with a signature cheese blend – 7

AUTHENTIC WOOD OVEN PIZZA

SPECIALTY PIZZA - all specialty pizzas are made with fresh sliced mozzarella, a touch of extra virgin olive oil, fresh plum tomato sauce, basil and baked in our authentic wood burning oven...A TRUE OLD WORLD EXPERIENCE

PIZZA MARGHERITA

Fresh San Marzano plum tomato sauce, fresh mozzarella, olive oil, and fresh basil...simple done to perfection – 11

RUSTICA

Artichoke hearts, kalamata olives, fresh garlic, and a touch of imported capers – 13

MOLTA CARNE

Pepperoni, sausage, polpette, kalamata olives, and our mushroom medley – 14

ANGELI

Grilled chicken, portabella mushrooms, artichoke hearts, feta cheese, and fresh rosemary – 13

PIZZA ALA PESTO

Fresh basil pesto, sun-dried tomatoes, and fresh tomatoes – 13

TUSCANY

Fresh spinach, wood oven roasted peppers, grilled shrimp, and red onions – 14

PBC

Roasted red peppers, kalamata olives, red onions, and our wild mushroom medley – 13

PORTO FINO

Italian sausage blend, wood oven roasted tomatoes, imported feta cheese, and a touch of fresh basil drizzled with extra virgin olive oil. – 13

AMALFI

The bold crisp flavor of our broccoli rabe sautéed in fresh imported extra virgin olive oil paired with our house blended local Italian sausage with creamy ricotta – 13

POLLO RUSPANTE

Garlic oil, grilled chicken, sun-dried tomatoes, and wood oven roasted red peppers – 12

LUNA ROSSA

Just as you remember it...our very own brick oven roasted peppers, fresh sausage, and thin sliced garlic...classic – 13

SALSICCIA & BROCCOLI RABE

Italian sausage blend, fresh broccoli rabe, and sliced fresh tomatoes with a drizzle of extra virgin olive oil – 14

BIANCA

Fresh mozzarella, olive oil, and basil - Buon Appetito – 10

PIZZA MARECHIARA

Succulent moist crab meat, portabella roasted mushrooms, and fresh tomatoes – 15



Lets get creative... add \$2 extra cheese, pepperoni, sausage, polpette, onions, mushroom, olives, add \$3 broccoli rabe, sliced fresh tomatoes, ricotta cheese, spinach, feta cheese, grilled shrimp, grilled chicken, sun-dried tomatoes, artichoke hearts, anchovies

We are proud to serve imported DE CECCO PASTA with all our brew pasta dishes

BREW PASTA

Timeless memories are made sitting around the table with our family, enjoying the delightful aroma of the family style dinners of fresh made pasta. We now want to share this experience with you. BUON APPETITO!!

APPETIZER / ENTRÉE / FAMILY

FETTUCCINE AI FUNGHI (MUSHROOM)

Sautéed wild mushroom blend, lightly drizzled with imported truffle oil and finished to perfection with fresh herbs and garlic in a delicate cream sauce. – 10/18/35

MEZZELUNE DI FORMAGGI

Half moon ravioli, ricotta, mozzarella, Parmigiano cheese, fresh tomatoes, and parsley – 12/18/35

LINGUINE CON POLPETTE

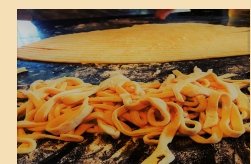
Alla Napoletana tossed in our families marinara sauce, with our meatballs...delizioso – 9/16/32

RAVIOLI DI ARAGOSTA

Maine lobster, imported capers topped with our blush cream sauce and flash fried basil – 13/20/38

ORECCHIETTE CON BROCCOLI RABE

Our signature blend Italian sausage, broccoli rabe, in our PBC pale ale garlic oil and a touch of parsley – 11/16/35



★ ASK YOUR SERVER FOR OUR DAILY HOMEMADE FRESH PASTA SPECIALS



FOR YOUR CONVENIENCE A 18% SERVICE CHARGE WILL ADDED TO PARTIES OF 8 OR GREATER.
consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.



🌀 SIGNATURE BURGERS 🌀

All our burgers are a juicy 8 ounces and cooked your way, served with our house chips or you can substitute french fries for 3 and of course pickles!!

PBC BURGER

Created with our own blend of prime, brisket, and chuck to delight your palate with the ultimate burger experience. Served on a ciabatta bun topped with artisan lettuce, fresh tomato and thin sliced onions. — 12

BOLD BLU BREW

Our classic PBC burger gets your taste buds pumped up with our jalapeno bottle caps, crispy bacon, sliced blue cheese, and our lager signature sauce with a mild twist. — 14

SWEET SURPRISE

Our perfect portabella mushroom, the steak of veggie burgers, wood fire roasted served with artisan lettuce, Roma tomato and red onion on a fresh oven-baked ciabatta roll topped with fresh mozzarella in our fig aioli sauce...oh yeah! — 12

MELTY INDULGENCE

A PBC favorite! Signature juicy burger topped with melted fresh mozzarella and our homemade pesto sauce served on a toasted ciabatta. — 14

BUILD YOUR OWN

Lets make it fun!! Start with our PBC house blended burger and choose your add on's: * American cheese, mozzarella cheese, sliced blue cheese, Swiss cheese, crispy bacon, sautéed wild mushroom mix, broccoli rabe, roasted red peppers — 12
* 1/each *



🌀 PANETTERIA 🌀

Our panetteria plates are served on rosemary herb ciabatta roll with our house chips or you can substitute french fries for 3 and of course pickles!!

PBC CLASSIC CHEESE STEAK

Our hand cut steak slowly cooked on a flat grill with caramelized onions and peppers, then topped with your choice fresh mozzarella, American or Swiss cheese — 12

BREW PUB STEAK

We take our classic steak recipe and send it over the top with mushrooms and onions, roasted peppers, fresh mozzarella, and tomato sauce — 14

POCONO CHEESE STEAK

Classic cheese steak served Pocono style with crispy bacon, fried egg and American cheese... — 14

🌀 SALTIMBOCCA 🌀

Old world family style saltimbocca is made with our family homemade pizza dough, stuffed with fresh ingredients, and baked inside our wood oven

THE BREW POLLO

Grilled marinated chicken, fresh mozzarella, fresh herbs, artisan lettuce and ripe fire-roasted tomatoes — 13

ALLA AMALFI

Signature blended Italian sausage, sautéed broccoli rabe, garlic and oil, and fresh herbs topped with Parmigiano blend. — 14

PERONI BREW

Marinated grilled shrimp with sautéed garlic and olive oil, fresh local spinach, and mozzarella...mamma MIA!! — 15

🌀 PLATES 🌀

PESCE & CHIPS

Ocean cod is lightly beer battered served with our fresh cut fries, house made slaw and our secret aioli... — 12

POLLO TENDERLOINS

Hand tossed breast tenderloins in our own Pilsner batter recipe, our fresh cut fries and cole slaw with choice of sauce. — 12

SALMON

Fresh grilled salmon filet enhanced with our house porter butter infusion served with wood fire vegetables and garlic smashed potatoes — 18

POLLO ALLA PARMIGIANA

Hand cut and tenderized chicken breast, pan seared and topped with fresh basil and mozzarella over linguine and our family marinara..enjoy! — 15
* choose 1 side *

MELANZANA ALLA PARMIGIANA

Classic family favorite oven-baked, fresh cubed eggplant, tossed in garlic and olive oil and topped with our San marzano tomatoes finished with fresh mozzarella and fresh basil over linguine — 14
* choose 1 side *

10 oz PRIME SIRLOIN

USDA Angus PRIME SIRLOIN topped with a Gorgonzola mushroom cap and seared to perfection your way served with broccoli rabe and garlic smashed potatoes — 26

PIATTO ALLE VONGOLE

Fresh clams, simmered with extra virgin olive oil, fresh garlic, peppers, and a splash of our in-house IPA, tomatoes, fresh parsley served hot and delicious over linguine — 20
* choose 1 side *

MARINA FRA DIAVOLO

Succulent shrimp, clams and mussels simmered in a spicy tomato, basil sauce served over linguine to capture all the sauce flavor — 22
* choose 1 side *

CATCH OF THE DAY

Please ask your server for today's fresh catch - served Chef's choice — market price

🌀 PBC SIDES 🌀

side Caesar salad — 6
garlic smashed potatoes — 4
French fries — 5

wood fire vegetables — 5
side salad — 6
broccoli rabe — 6

🌀 BIMBI ~ kids menu 🌀

MAC AND CHEESE
7

CHICKEN FINGERS
7

LINGUINE AND MEATBALLS
7

© All kids meals are served with choice of french fries, house chips, mandarin oranges or side salad, also served with carrot sticks, small drink and ice cream.

🌀 DOLCI 🌀

LEMONCELLO MASCARPONE CAKE

Our luscious Limoncello Mascarpone cake is a rich combination of Sicilian lemon infused sponge cake and Italian mascarpone topped with European white chocolate curls. A refreshingly light creamy dessert with the perfect combination of sweet & tart. — 7

TIRAMISU

Rich, Dark Flavors. Tiramisu is an elegant and rich layered Italian dessert made with delicate ladyfinger cookies, espresso, mascarpone cheese, paired with sweet wine rum and cocoa powder..delicately sweet sponge cake — 6

PBC DESSERT SHOOTERS

Sweet decisions..Tiramisu, Strawberry Cheesecake, Peanut Butter Crunch or Chocolate Decadence...choose from our irresistible dessert shooters, can you choose just one? — 3.75
* or choose 3 for 9 *

ask your server for todays dessert special

OUR STORY

We consider ourselves a family of creators. That's what we do. We take something that we are passionate about and find a way to personalize it. Our talents were first brought overseas from Napoli in the early 1900's. After settling in Northern New Jersey, we eventually made our way to the Poconos bringing our love for our home country in the form of traditional Italian style pizza made with time, care and fresh, quality ingredients. The Vitiellos are a family that love to create and that's why we've decided it's time to personalize a new passion of ours- craft brewing.

When we first purchased PBC, we immediately saw the potential in it- enormous property, great layout, and a prime location. Yet when we looked at the building, it had no heart in it. That's when we decided to add the Vitiello touch and expand PBC into the brewery it had the promise to be. Our vision is to offer one-of-a-kind craft beer, hand tossed pizza, American pub favorites, and fresh made pasta, following our ancestors recipes. As creators, we only share what we can take pride in creating. We have always believed that simplicity is bliss.

It's not about mixing and matching complicated flavors and constructing elaborate menus. Our philosophy is about finding those few key, quality ingredients and letting the flavors come together into a tasteful masterpiece. With custom designed Italian brewing equipment, an authentic oak wood burning pizza oven and a thirst for excellence, we aim to create a place where friends and family can come together and share in our passion. A place rich in culture with craft beer thoughtfully named after pieces of regional history and family recipes going back for generations. A place filled with excitement right in the comfort of home.



We are the Poconos Brewery Company because we are the Poconos. La Famiglia Vitiello



Wood Fire Craft Beer

PEPSI PRODUCTS- 2
JUICE- 3

Please note our bottled water is a .75 charge
A portion of the proceeds will be donated to Women's Resources..thank you



consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.

Let your server know of any allergies or dietary concerns