



APPETIZERS

- BUFFALO CHICKEN DIP 9.5*** — Served with tortilla chips
- ★ **SOUTHWEST EGGROLLS 8.5** — Served with sweet chili sauce and southwest ranch
- JERGEL'S ULTIMATE FRIES 14** — A pound of fries loaded with cheese sauce, bacon, jalapeños, scallions and shredded cheddar-jack cheese with a side of chipotle ranch
- 1/2 ORDER ULTIMATE FRIES 7.5** — For singles who can't eat a whole order
- SOFT PRETZEL RODS AND HOUSE-MADE BEER CHEESE 8**
- ★ **ASIAN SHRIMP 10** — Sautéed in a rich Asian sauce. Spicy ginger cabbage. Chow mein noodles and scallions
- SUPREME NACHOS 11.5 (ADD CHICKEN 1.5)** — Fresh fried tortillas, house-made queso, black olives, tomato and jalapeños
- SPINACH AND ARTICHOKE DIP 10.5*** — Blended with a creamy cheese sauce topped with parmesan and served with tortilla chips
- SEARED AHI TUNA 13*** — Served with a sweet & spicy soy sauce, house-made slaw and wasabi crema 🎵
- JRG POTATO SKINS 9** — Loaded with bacon and cheddar cheese. Topped with scallions and served with a side of sour cream
- FRESH-CUT FRIED MOZZARELLA 8.5** — Served with marinara and pesto sauce
- ★ **BUFFALO CHICKEN MAC 12*** — Fresh seasoned grilled chicken breast, over a spicy, creamy cheddar cheese cream sauce, tossed in cavatappi. Finished with bleu cheese crumbles, diced tomato and scallions
- ROASTED RED PEPPER HUMMUS 8*** — Topped with feta cheese and served with house-made pita chips

- ★ **WESTERN PORK TACOS 9** — House-smoked pulled barbeque pork, layered in a sweet and spicy cabbage. Corn and black bean salsa, cheddar jack cheese. Soft flour tortillas
- HOMEMADE CHIPS AND CHIPOTLE DIP 7**
- ★ **SHRIMP TACOS 13** — Shrimp, cabbage, pico de gallo, onion straws and a tangy crema
- JERGEL'S ULTIMATE QUESADILLA 11.25** — Chicken, bacon, pico, onion straws, house-blend cheese and chipotle ranch
- ★ **BBQ PORK QUESADILLA 9.5** — House-made smoked pork, hand pulled, tangy homemade BBQ sauce caramelized onions, cheddar jack cheese
- OUR FAMOUS GRILLED CHICKEN 12" QUESADILLA 9.5** — House-blend cheese and chipotle aioli

- ### ★ ★ ★ ★ ★ ★ ★ FLATBREADS ★ ★ ★ ★ ★ ★ ★
- ROASTED TOMATO AND MOZZARELLA FLATBREAD 12** — Fresh Roma tomatoes tossed in herbs and oven roasted. Topped with mozzarella cheese, finished with fresh basil and parmesan cheese
 - ★ **BUFFALO CHICKEN FLATBREAD 12** — Sliced chicken, roasted tomatoes, red onions in a mild house sauce. Finished with bleu cheese crumbles
 - ★ **MEDITERRANEAN FLATBREAD 12** — Artichokes, red onions, roasted tomatoes, black olives. Tossed and finished with feta cheese
 - ★ **MEXICAN WAR STREET FLATBREAD 12** — Sliced chicken, tossed in house taco sauce. Black bean corn pico, cheddar jack cheese. Served with a side of sour cream
 - SPINACH, CHICKEN & BACON FLATBREAD 12** — Diced chicken breast, spinach, bacon and roasted tomatoes lightly tossed with basil pesto, topped with feta cheese

SALADS

- House Italian, Ranch, Bleu Cheese, Balsamic Vinaigrette, Blueberry Vinaigrette, Honey Mustard, Chipotle Ranch**
- HOUSE 5.5*** — Mixed greens, tomato, red onion, cucumber, house-blend cheese
 - ★ **SOUTHWEST TORTILLA SALAD 13** — Grilled chicken over mixed greens, black bean corn pico, cheddar jack cheese fresh tortilla chips, sour cream and scallions. Served with southwest ranch
 - ★ **MEDITERRANEAN SALAD 13*** — Mixed greens tossed with roasted tomato, roasted red pepper, black olives, red onions, artichokes, Mediterranean dressing topped with feta cheese
 - PITTSBURGH WITH CHICKEN 12.5*** — Mixed greens, seasoned fries, house-blend cheese, tomatoes, red onion
 - GRILLED SALMON SALAD 14*** — Mixed greens, tomatoes, apples and crumbled bleu cheese served with balsamic vinaigrette 🎵
 - ★ **ASIAN SPINACH AND SHRIMP SALAD 15** — Sautéed shrimp in an Asian sauce with spinach and a mixed cabbage blend. Red onion and gala apples. Chow mein garnish. Asian ginger dressing

BURGERS & SAMMIES

- All Burgers & Sammies come with pickle spear and choice of side.**
- JERGEL BURGER 13*** — Handmade patty burger, bacon, provolone cheese, American cheese, lettuce, tomato, mayo 🎵
 - ★ **BLACK N BLEU BURGER 14** — Hand pressed patty dredged in Cajun seasoning, grilled to your liking. Layered with caramelized onions and balsamic reduction. Topped with bleu cheese crumbles 🎵
 - SMOTHERED MUSHROOM SWISS BURGER 12** — Loaded with sautéed mushrooms and Swiss cheese 🎵
 - GRILLED VEGETABLE WRAP 12** — Zucchini, yellow squash, artichoke and roasted red peppers in a balsamic reduction with lettuce and feta cheese
 - HAYSTACK CHICKEN 12** — Chipotle ranch, cheddar-jack cheese, fried onion straws and sliced tomato
 - ★ **SOUTHWEST CHICKEN SANDWICH 12.5** — Cajun breast topped with onions and roasted red peppers. Finished with provolone cheese and chipotle mayo
 - ★ **SOUTHWEST RANCH WRAP 12** — Grilled seasoned chicken breast. Cheddar jack cheese, black bean corn salsa and southwest ranch
 - JERGEL'S BIG BATTERED FISH 13** — Crispy fish fry with lettuce, tomato, American cheese and jalapeño tartar
 - ★ **AHI TUNA WRAP 15** — Lightly seasoned seared ahi tuna. Layered with cucumber, roasted red peppers, Asian ginger cabbage blend and wasabi crema 🎵
 - BAKED ITALIAN HOAGIE 12** — Salami, ham, capicola, lettuce, tomato, red onion, roasted red peppers and Italian dressing on a toasted hoagie bun
 - ★ **JRG TEXAS SUNRISE BURGER 14** — Handmade patty grilled to your liking. Topped with bacon, American and provolone cheese. Of course, 1 egg, over easy. Served on a brioche bun with chipotle mayo 🎵
 - ★ **HOMETOWN BBQ PORK SANDWICH 12** — Our slow-smoked pork, hand pulled, tossed in house BBQ sauce with cheddar cheese - A JRG favorite
 - ORIGINAL PHILLY CHEESE STEAK 14** — Shaved beef, caramelized onions with wiz cheese
 - ★ **BRUSCHETTA CHICKEN SANDWICH 12** — Seasoned grilled chicken, topped with balsamic reduction, caramelized onions roasted Roma tomatoes and mozzarella cheese. Served on a brioche bun with basil aioli

ENTRÉES

- JERGEL'S BIG BATTERED FISH DISH 14.5*** — Crispy fish fry with roasted fingerling potatoes, vegetable and jalapeño tartar
- ★ **BAKED SCAMPI 16*** — Roasted red peppers, Roma tomatoes, Old Bay, bread crumbs. Finished with Parmesan cheese and scallions
- CHICKEN PARMESAN 14** — Breaded chicken topped with mozzarella cheese, nestled on a bed of penne pasta
- ASIAN CHICKEN 14** — Sautéed chicken breast with broccoli and green peppers, light Asian sauce over orange-ginger wasabi risotto
- ★ **CAPRESE CHICKEN 14*** — Seasoned grilled chicken breast, topped with roasted tomatoes, red peppers, spinach in a light vinegar basil sauce. Mozzarella cheese, balsamic reduction. Fingerling potatoes
- PRIMAVERA PASTA 14*** — Spinach, tomato, artichoke, roasted red pepper, zucchini, yellow squash and penne pasta tossed in a white wine basil-butter sauce **ADD GRILLED CHICKEN 5**
- ★ **JIM BEAM FIRE APPLE SALMON 16*** — Grilled salmon topped with a JIM BEAM FIRE sauce with gala apples served with vegetable of the day 🎵
- ★ **CAJUN CHICKEN AND BROCCOLI ALFREDO 15*** — Cajun grilled chicken breast, fresh broccoli, creamy Alfredo sauce. Finished with fresh diced tomatoes and Parmesan cheese
- ★ **TEXAS RIBEYE 24** — Garnished with fried onion straws and a fried egg, served with 2 sides* (without onion straws) 🎵
Choice of toppers: **SHRIMP SCAMPI 3.5 // BLEU CHEESE CRUMBLE 3 // SAUTEED ONIONS 1.25 // SAUTEED MUSHROOMS 1.25**

PIZZAS

- 18" WHOLE PIE 16 // EACH TOPPING 3**
10" PERSONAL PIE 9 // EACH TOPPING 1.5
- Pepperoni, Italian sausage, bacon, green peppers, mushrooms, red onions, banana peppers, black olives, extra cheese

WINGS

- WINGS: TRADITIONAL (10PC) OR BONELESS (12PC)**
U PICK: TRADITIONAL 13.75 OR BONELESS 12
- Served with celery and ranch or bleu cheese
- Medium, hot, hot garlic, garlic parmesan, chili garlic, hot bbq, mild, BBQ, Old Bay, dry ranch, chipotle ranch, hot strawberry, honey-BBQ, dry Cajun, hot Cajun, sweet and spicy Asian, seasoned salt

SIDES

- SEASONED FRIES 3**
- ROASTED FINGERLINGS 3***
- SWEET POTATO FRIES 3**
- RISOTTO OF THE DAY 4**
- GARLIC VINEGAR SLAW 3***
- DAILY VEG 3**
- SUBSTITUTE A HOUSE SALAD 2**

SOUPS

- HOMEMADE SOUP OF THE DAY 4**
- HOMEMADE FIRESIDE CHILI TOPPED WITH CHEDDAR CHEESE AND CHOPPED ONION 5**

DESSERTS

- CAST-IRON BROWNIE DELIGHT 6** — Topped with scoop of ice cream
- FROZEN CHOCOLATE PEANUT BUTTER PIE 6** — A rich peanut butter cream layered in between a chocolate crust and peanut butter cup crumble topping. Drizzled with caramel sauce

★ New Options

🎵 Please Note: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

★ **Gluten-Friendly Options:** Please be aware that during normal kitchen hours, operations involve shared cooking & preparation areas – so the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu offering can be completely free of allergens for those seeking a gluten-free diet. Ask your server about how some gluten-free options are prepared.

18% gratuity will be added to parties of 8 or more.



PHOTO CREDITS:
Gary Dotterweich /
Karin McLitrot / Bob Tarowsky

Great People • Great Food
Great Music

JERGEL'S

RHYTHM GRILLE™

BEER

GREAT CHOICES ON TAP

- ANDERSON VALLEY BOURBON BARREL STOUT** Boonville, CA // 6.9% ABV
- BELL'S TWO HEARTED IPA** Kalamazoo, MI // 7% ABV
- BLUE MOON BELGIAN WHEAT** Golden, CO // 5.4% ABV
- BUD LIGHT** St. Louis, MO // 4.2% ABV
- COORS LIGHT** Golden, CO // 4.2% ABV
- DALE'S PALE ALE** Longmont, CO // 6.5% ABV

- DOG FISH HEAD 60 MINUTE IPA** Milton, DE // 6% ABV
- DOS EQUIS LAGER** Mexico // 4.7% ABV
- FAT HEAD'S HEAD HUNTER IPA** Middleburg Heights, OH // 7.5% ABV
- FAT HEAD'S BUMBLE BERRY** Middleburg Heights, OH // 5.3% ABV
- GUINNESS STOUT IRELAND** // 4.2% ABV
- I.C. LIGHT** Pittsburgh, PA // 4.2% ABV

- LEINENKUGEL'S SEASONAL SELECTION** Chippewa Falls, WI
- MILLER LITE** Milwaukee, WI // 4.2% ABV
- NEWCASTLE BROWN ALE** England // 4.7% ABV
- STELLA ARTOIS** Belgium // 5% ABV
- STRAUB AMERICAN AMBER** St. Mary's, PA // 4.1% ABV
- STRONGBOW GOLD CIDER** Belgium // 5% ABV // gluten free
- YUENGLING LAGER** Pottsville, PA // 4.4% ABV



Ask your server or bartender about our additional draft and bottle selections.

BOTTLES

- AMSTEL LIGHT** Netherlands // 3.5% ABV
- ANGRY ORCHARD CIDER** Breingsville, PA // 5% ABV // gluten free
- BLUE MOON SEASONAL** Golden, CO
- BUDWEISER** St. Louis, MO // 5% ABV
- BUD LIGHT** St. Louis, MO // 4.2% ABV
- BUD LIGHT LIME** St. Louis, MO // 4.2% ABV
- COORS LIGHT** Golden, CO // 4.2% ABV
- CORONA** Mexico // 4.6% ABV
- CORONA LIGHT** Mexico // 4.1% ABV
- DOS EQUIS AMBER LAGER** Mexico // 4.7% ABV
- FAT HEAD'S SUNSHINE DAYDREAM SESSION IPA** Middleburg Heights, OH // 4.9% ABV

- HEINEKEN** Netherlands // 5% ABV
- I.C. LIGHT** Pittsburgh, PA // 4.2% ABV
- IRON CITY** Pittsburgh, PA // 4.5% ABV
- LABATT BLUE** Canada // 5% ABV
- MICHELOB ULTRA** St. Louis, MO // 4.2% ABV
- MILLER LITE** Milwaukee, WI // 4.2% ABV
- NEW PLANET BLONDE ALE** Boulder, CO // 4.5% ABV // gluten free
- NEW PLANET PALE ALE** Boulder, CO // 5.3% ABV // gluten free
- REDD'S APPLE ALE** Milwaukee, WI // 5% ABV
- SAM ADAMS BOSTON LAGER** Boston, MA // 5% ABV
- SAM ADAMS SEASONAL** Boston, MA

- SMIRNOFF ICE RASPBERRY** Plainfield, IL // 5% ABV
- ST. PAULI GIRL N/A** Germany // .5% ABV
- STRAUB AMERICAN LAGER** St. Mary's, PA // 4.3% ABV
- STRAUB AMERICAN LIGHT LAGER** St. Mary's, PA // 3.2% ABV
- TRÖEGS DREAM WEAVER WHEAT BEER** Hershey, PA // 6.7% ABV
- VICTORY HOP DEVIL IPA** Downingtown, PA // 6.7% ABV
- YUENGLING LAGER** Pottsville, PA // 4.4% ABV
- YUENGLING LIGHT LAGER** Pottsville, PA // 3.6% ABV

WINE

HOUSE WINE BY THE GLASS

WHITE ZINFANDEL	CHARDONNAY
CABERNET SAUVIGNON	MERLOT
MOSCATO	PINOT GRIGIO

- WHITE** Glass // Bottle
- BLÜFELD RIESLING—GERMANY** 8.25 // 38
- EVE CHARDONNAY BY CHARLES SMITH—WA** 10.5 // 48
- MONKEY BAY SAUVIGNON BLANC—NEW ZEALAND** 8.5 // 38
- RUFFINO PINOT GRIGIO—ITALY** 8 // 36
- TOM GORE CHARDONNAY—CA** 9.75 // 48

- RED** Glass // Bottle
- 7 MOONS RED BLEND—CA** 9.5 // 43
- APOTHIC DARK RED BLEND—CA** 9 // 41
- BODEGA NORTON MALBEC—ARGENTINA** 8.25 // 38
- DAVE MATTHEWS' THE DREAMING TREE CRUSH RED BLEND—CA** 11 // 50
- MARK WEST PINOT NOIR—CA** 9 // 41
- RED DIAMOND SHIRAZ—WA** 10 // 45
- THE VELVET DEVIL MERLOT BY CHARLES SMITH—WA** 10.5 // 48
- TOM GORE CABERNET SAUVIGNON—CA** 9.75 // 44

SHOTS/SHOOTERS

- BLUEBERRY PANCAKES** Jim Beam Maple Bourbon & Blueberry Red Bull
- PEANUT BUTTER CUP** Buttershots, Frangelico, Kahlua & cream
- SPICY OATMEAL COOKIE** Patron XO Incendio & Horchata Rum
- WHITE GUMMY BEAR** Pinnacle Raspberry, Peach schnapps, sour mix & Sprite
- MINI BEER** Licor 43 & cream
- IRISH BROWNIE** Jameson. Neat.
- GREEN TEA SHOOTER** Irish Whiskey, Peach schnapps, sour mix and lemonade
- APPLESAUCE** Jim Beam Apple Bourbon, Goldschläger & pineapple juice
- ROYAL FLUSH** Crown Royal, Peach Schnapps, Razzmatazz & cranberry juice
- SOUTHERN BLUES** Southern Comfort & Blueberry Schnapps

MARTINIS

- STRAWBERRY SHORTCAKE** Pinnacle Cake Vodka, Amaretto, Lemonade & Strawberry Puree
- TROPICAL COSMO** Pinnacle Tropical Punch Vodka, Triple Sec & cranberry juice
- FRENCH MARTINI** Pinnacle Vanilla vodka, Razzmatazz & pineapple juice
- PUSH POP MARTINI** Cruzan Raspberry rum, Blue Curacao & lemonade
- RASPBERRY MARTINI** Pinnacle Raspberry vodka, Razzmatazz, sour mix & cranberry juice
- POMEGRANATE TART MARTINI** Vodka, Pomegranate liqueur, lime juice and a splash of Sprite

STAFF PICKS

- MANGO TANGO** Cruzan Mango Rum & orange juice with a splash of cranberry juice & Sprite
- RASPBERRY CAKE** Pinnacle Cake vodka, Cruzan Raspberry Rum & Sprite
- CHOCOLATE COVERED BANANAS** Pinnacle Chocolate Whipped vodka, Crème de Banana, Crème de Cocoa & cream
- PEACH ICED TEA** Bird Dog Peach whiskey, Peach Schnapps & Iced Tea
- HAWAIIAN PUNCH** Pinnacle Tropical Punch vodka, orange & pineapple juices
- WELCOME TO THE JUNGLE** Myers's Dark rum, Cruzan Coconut rum, Crème de Banana, orange & pineapple juices
- THE JRG MANHATTAN (ON THE ROCKS)** Maker's Mark, Sweet Vermouth & bitters
- SWEET HOME ALABAMA SLAMMER** Southern Comfort, Sloe Gin, Amaretto & OJ
- ALLEGHENY RIVER WATER** Cruzan Coconut rum, Vodka, Melon Liqueur, Blue Curacao, Peach Schnapps, sour mix & a splash of cranberry juice
- PINNACLE LEMONADE COOLER** Choose your favorite flavor of Pinnacle Vodka mixed with lemonade and club soda. (Cherry, Citrus, Raspberry or Tropical Punch)
- SCOOPY SNACK** Cruzan Coconut rum, Melon Liqueur, half & half and pineapple juice
- COLORADO BULLDOG** Vodka, Kahlua, cream and a splash of Coke
- ENDLESS SUMMER PUNCH** A 32oz. concoction made with Cruzan's 9-Spiced, Coconut & Pineapple rums mixed with orange & pineapple juices
- CRAN-APPLE COCKTAIL** Jim Beam Apple Bourbon & ginger ale with a splash of cranberry juice

JERGEL'S GIFT CARDS!

AVAILABLE IN DENOMINATIONS OF **\$5**

BOOK JERGEL'S

for your next private party of 25-500 people!

CALL **724.799.8333**
OR VISIT **WWW.JERGELS.COM**
FOR MORE INFO

BOTTLE SERVICE AVAILABLE!

ask your server for details