



HOMEMADE CHIPS AND CHIPOTLE DIP 7

ULTIMATE FRIES 7.5 — Includes bacon, jalapeños, scallions and shredded cheddar jack cheese with a side of chipotle ranch

SOFT PRETZEL RODS AND HOUSE-MADE BEER CHEESE 8

SUPREME NACHOS 11.5 (ADD CHICKEN 1.5) — Fresh fried tortillas, house-made queso, black olives, tomato and jalapeños

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

COWBOY PORK NACHOS 13 — Our house-smoked pulled pork tossed in Jergel's house-made bbq. Served over fried tortilla chips with creamy cheese sauce, shredded cheese, jalapenos and corn and black bean salsa

FRESH-CUT FRIED MOZZARELLA 8.5 — Served with marinara and pesto sauce

BUFFALO CHICKEN DIP 9.5* — Served with tortilla chips

BAJA CHICKEN TACOS 9 — Two flour tortillas filled with sweet & spicy cabbage, pico de gallo & cheese. Finished with house-seasoned chicken, a drizzle of southwest sauce and bacon bits

WESTERN PORK TACOS 9 — House-smoked pulled BBQ pork layered with sweet & spicy cabbage, topped with corn & black bean salsa and cheddar jack cheese in soft flour tortillas

CAJUN SHRIMP TACOS 13.5 — Cajun pan seared shrimp over spinach and pico de gallo, topped with sweet & spicy chili garlic, topped with fried onion straws

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

★ ★ ★ ★ ★ WINGS ★ ★ ★ ★ ★

WINGS: TRADITIONAL 13.75 (10PC) OR BONELESS 12 (12PC)
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

★ ★ ★ ★ ★ 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

CHICKEN BACON RANCH FLATBREAD 12 — Layered with chicken, ranch dressing, then topped with cheddar jack cheese and bacon bits

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

HAYSTACK CHICKEN 12 — Chipotle ranch, cheddar jack cheese, fried onion straws and sliced tomato

JRG CHEESE STEAK 16 — Shaved beef, caramelized onions, Provolone cheese, lettuce, tomato, 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

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

CHICKEN CLUB 12 — Grilled chicken breast topped with bacon and American cheese. Served on brioche bun with roasted red pepper aioli, lettuce and tomato

ENTRÉES

JERGEL'S BIG BATTERED FISH DISH 14.5* — Crispy fish fry with roasted fingerling potatoes, vegetable and jalapeño tartar

CAJUN CHICKEN AND BROCCOLI ALFREDO 15* — Cajun grilled chicken breast, fresh broccoli, creamy Alfredo sauce. Finished with fresh diced tomatoes and Parmesan cheese

CHICKEN PARMESAN 14 — Breaded chicken topped with mozzarella cheese, nestled on a bed of penne pasta

GRILLED CHICKEN AND HERB SHRIMP 16 — Grilled chicken topped with herb and garlic shrimp served over a creamy tomato and mozzarella risotto

CAPRESE CHICKEN 14* — Seasoned grilled chicken breast, topped with roasted tomatoes, red peppers and spinach in a light vinegar basil sauce. Topped with mozzarella cheese and a balsamic reduction. Fingerling potatoes

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

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

PITTSBURGH WITH CHICKEN 12.5* — Mixed greens, seasoned fries, house-blend cheese, tomatoes, red onion

SIDES

SEASONED FRIES 3

ROASTED FINGERLINGS 3*

SWEET POTATO FRIES 3

RISOTTO OF THE DAY 4

GARLIC VINEGAR SLAW 3*

SUBSTITUTE A HOUSE SALAD 2

DESSERTS

CAST-IRON BROWNIE DELIGHT 6 — Topped with scoop of ice cream

⚠ 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.



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

CIGAR CITY JAI ALAI IPA Tampa, FL // 7.5% ABV

DOGFISH HEAD SEASONAL Milton, DE

FAT HEAD'S HEAD HUNTER IPA Middleburg Heights, OH // 7.5% ABV

FAT HEAD'S SEASONAL Middleburg Heights, OH

FULL PINT WHITE LIGHTNING BELGIAN WHEAT North Versailles, PA // 5.5% ABV

GUINNESS STOUT Ireland // 4.2% ABV

LEINENKUGEL'S SEASONAL SELECTION Chippewa Falls, WI

MILLER LITE Milwaukee, WI // 4.2% ABV

NEWCASTLE BROWN ALE Holland // 4.7% ABV

NORTH COUNTRY FIREHOUSE RED ALE Slippery Rock, PA // 5.5% ABV

PITTSBURGH BREWING CO. SEASONAL Pittsburgh, PA

RED STRIPE Jamaica // 4.7% ABV

STELLA ARTOIS Belgium // 5% ABV

STRAUB AMERICAN AMBER St. Mary's, PA // 4.1% ABV

STRONGBOW GOLD CIDER England // 5% ABV // gluten free

YUENGLING LAGER Pottsville, PA // 4.4% ABV



Ask your server or Bartenders about additional Seasonal Drafts and Bottle Selections

BOTTLES

AMSTEL LIGHT Netherlands // 3.5% ABV

ANGRY ORCHARD CIDER Breingsville, PA // 5% ABV // gluten free

BUDWEISER St. Louis, MO // 5% ABV

BUD LIGHT St. Louis, MO // 4.2% ABV

COORS LIGHT Golden, CO // 4.2% ABV

CORONA Mexico // 4.6% ABV

CORONA LIGHT Mexico // 4.1% ABV

DAURA DAMM Spain // 5.4% ABV // gluten removed

HEINEKEN Netherlands // 5% ABV

HEINEKEN O.O. Netherlands // N/A

I.C. LIGHT Pittsburgh, PA // 4.2% ABV

IRON CITY Pittsburgh, PA // 4.5% ABV

LABATT BLUE Canada // 5% ABV

MGD Milwaukee, WI // 4.6% ABV

MICHELOB ULTRA St. Louis, MO // 4.2% ABV

MILLER HIGH LIFE Milwaukee, WI // 4.6% ABV

MILLER LITE Milwaukee, WI // 4.2% ABV

SAM ADAMS SEASONAL Boston, MA

SMIRNOFF ICE SEASONAL Plainfield, IL

STRAUB AMERICAN LAGER St. Mary's, PA // 4.3% ABV

STRAUB AMERICAN LIGHT LAGER St. Mary's, PA // 3.2% ABV

TRULY SEASONAL Boston, MA

YUENGLING LAGER Pottsville, PA // 4.4% ABV

WINE

HOUSE WINE BY THE GLASS

WHITE ZINFANDEL

CHARDONNAY

CABERNET SAUVIGNON

MERLOT

MOSCATO

PINOT GRIGIO

WHITE Glass // Bottle

BLÜFELD RIESLING Germany

MONKEY BAY SAUVIGNON BLANC New Zealand

RUFFINO PINOT GRIGIO Italy

TOM GORE CHARDONNAY CA

RED Glass // Bottle

APOTHIC DARK RED BLEND CA

BODEGA NORTON MALBEC Argentina

DAVE MATTHEWS' THE DREAMING TREE CRUSH RED BLEND CA

MARK WEST PINOT NOIR CA

THE VELVET DEVIL MERLOT BY CHARLES SMITH WA

TOM GORE CABERNET SAUVIGNON CA

ROCKTAILS

BUCK CHERRY MULE Red Stag Black Cherry Bourbon and ginger beer with lime juice and a splash of grenadine

JRG MARGARITA Hornitos Silver Tequila and Triple Sec mixed with lime juice and Sprite

BLUEBERRY REFRESHER Smirnoff Blueberry Vodka mixed with lemonade

PEACH ICED TEA Jim Beam Peach Whiskey, Peachtree Schnapps & Iced Tea

THE JRG MANHATTAN (ON THE ROCKS) Maker's Mark, Sweet Vermouth & Bitters

ENDLESS SUMMER PUNCH A 32 oz. concoction made with Captain Morgan Spiced Rum, Coconut & Pineapple Rums mixed with orange and pineapple juice

JIMMY JUICE Smirnoff Grape Vodka, Blueberry Redbull

MANGO TANGO Parrot Bay Mango Rum & orange juice with a splash of cranberry juice and Sprite

CUCUMBER MULE Ketel One Botanical Cucumber and Mint Vodka and ginger beer with lime juice

ROYAL REFRESHER Crown Royal Regal Apple Whiskey mixed with club soda and pineapple juice

BERRYLICIOUS Smirnoff Raspberry Vodka, blueberry and peachtree schnapps, cranberry juice and gingerale

TROPICAL TEQUILA Hornitos Tequila, Tropical Red Bull with a splash of orange and lime juice

COCONUT AND RUM Captain Morgan White Rum topped with Coconut Berry Red Bull

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for details

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