

STEEL VALLEY

fall menu

BREADS & DIPS

CHIPS & SALSA | \$5

Fire roasted salsa | Tortilla chips

HOT PEPPERS & OIL | \$7

Served with toasted pita

PRETZEL STICKS | \$11

Served with beer cheese, chocolate sauce, honey mustard, or yellow mustard.

SPINACH ARTICHOKE DIP | \$15

Blend of asiago and cheddar cheeses | Mixed with spinach and artichoke hearts | Served with celery, carrots, pita, and tortilla chips

JALEPEÑO POPPER DIP | \$14

Jalapeño | Blend of cheddar and pepper jack cheeses | Bacon | Cream cheese | Topped with seasoned breadcrumbs | Served with pretzel chips

BUFFALO CHICKEN DIP | \$15

Served with tortilla chips | Celery | Carrots

FRENCH ONION DIP | \$7

Served with kettle chips

SANDWICHES

ALL BREAD SOURCED LOCALLY FROM THE BREAD CHEF

Substitute for Macaroni & Cheese | \$1.50

Add French onion dip with kettle chips for | \$1.50

CHICKEN PESTO | \$15

Fire braised chicken | Tossed in pesto sauce | Roasted tomatoes | Provolone cheese | Choice of a fruit cup or kettle chips | Pickle spear

TURKEY & BACON PANINI | \$15

Turkey breast | Thick cut bacon | Smoked gouda cheese | Choice of a fruit cup or kettle chips | Pickle spear

SPICY ITALIAN | \$15

Genoa salami | Pepperoni | Ham | Hot peppers | Provolone cheese | Served with marinara | Choice of a fruit cup or kettle chips | Pickle spear

CHICKEN QUESADILLA | \$15

Chicken | Cheddar cheese | Pico de gallo | Tortilla chips | Side of sour cream and salsa

SALADS

ADD CHICKEN | \$3

CAESAR SALAD | \$13

Romaine lettuce | Tossed with homemade croutons | Parmesan crisps | Caesar dressing

HOUSE SALAD | \$13

Romaine lettuce | Grape tomatoes | Red onions | Carrots | Croutons | Cheddar and mozzarella cheeses | Choice of dressing

EXTRA DRESSING | \$0.50

Ranch | Caesar | Buffalo | BBQ | Honey mustard | Italian

FLATBREADS

BUFFALO CHICKEN | \$15

In-house buffalo sauce | All-natural fire-braised chicken | Mozzarella & cheddar cheeses

CHEESE | \$15

In-house red sauce | Mozzarella cheese | Italian seasoning

CHICKEN BACON RANCH | \$15

Chicken | Bacon | Ranch dressing | Blend of mozzarella & cheddar cheese

PEPPERONI | \$15

In-house red sauce | Mozzarella cheese | Pepperoni | Italian seasoning

PICKLE | \$15

Ranch dressing | Mozzarella cheese | Thin sliced pickles | Dill garnish

WHITE | \$15

Hot peppers & oil | Mozzarella cheese

BRUSCHETTA | \$15

Diced tomato | Red onion | Balsamic vinegar | Basil | Mozzarella

BBQ CHICKEN | \$15

Fire braised chicken | Red onions | Sweet & smoky BBQ sauce | Blend of mozzarella & cheddar cheeses

TERIYAKI CHICKEN | \$15

Teriyaki sauce | Chicken | Pineapple | Red onions | Mozzarella

BUILD YOUR OWN BREAKFAST SAMMIE | \$10

Breakfast available Saturday until 3 PM

ALL BREAKFAST SAMMIES COMES WITH A SIDE OF FRESH FRUIT

BREADS

Plain bagel | Everything bagel | Asiago bagel | Tortilla Wrap

EGG

Whole or Scrambled

MEAT

Bacon | Sausage | Ham | Chicken

VEGGIE

Pickles | Lettuce | Tomato | Hot peppers & oil | Red onion

CHEESE

Cheddar | Mozzarella | Smoked gouda | No cheese

SAUCE

Ketchup | Mustard | Franks Red Hot | Garlic Aioli | No Sauce

PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH, OR SHELL FISH.

STEEL VALLEY beer & cocktail menu

SIGNATURE COCKTAILS

PHARMACEUTICAL STIMULANT | \$12

Vodka | Coffee Liqueur | Fresh espresso | Simple syrup |
Served on the rocks

THE BOJEE LEBOWSKI | \$12

Vanilla Vodka | Coffee Liqueur | Cold foam | Sprinkled
Cinnamon | Served on the rocks

STONEFRUIT ESPRESSO MARTINI | \$13

Vodka | Coffee Liqueur | Fresh espresso | Simple syrup

IRISH ESPRESSO MARTINI | \$13

Carolans Irish Cream | Vanilla vodka | Coffee Liqueur | Fresh
espresso | Toasted marshmallow

CHOCOLATE MINT ESPRESSO MARTINI | \$14

Vodka | Chocolate Liqueur | Fresh espresso | Simple syrup |
Coffee Liqueur | Mint Liqueur

CARAMEL ESPRESSO MARTINI | \$14

Carolans Irish Cream | Caramel whiskey | Coffee Liqueur | Fresh
espresso | Whip cream

STEEL VALLEY ESPRESSO MARTINI | \$15

Cantera Negra Blanco | Coffee Liqueur | Fresh espresso |
Espresso Liqueur | Simple syrup

COLD BREW OLD FASHIONED | \$15

Woodford Reserve Bourbon | StoneFruit Cold Brew | Bitters |
Simple syrup | Coffee Liqueur

ENORMOUS BEAN ESPRESSO MARTINI | \$55

Your choice of | StoneFruit Espresso | Chocolate Mint Espresso
| Caramel Espresso | Steel Valley Espresso | Irish Espresso |
Seasonal

It is HUGE...Design for 4 people

BEER & CANNED DRINKS

BOTTLED BEER SELECTION

Angry Orchard | Budweiser | Bug Light | Corona Extra |
Corona Premier | Heineken N/A | Kona Big | Modelo |
Peroni | Sam Adams Boston Lager | Stella

CANNED DRINK SELECTION

Busch Light | Twisted Tea | Twisted Tea Peach | Market Garden
Citramax IPA | Sam Adams N/A Just The Haze | Sun Cruiser

LONG DRINK

Original | Cranberry | Peach | Sugar Free

WHITE CLAW

Grapefruit | Raspberry | Lime | Black Cherry

HIGH NOON

Pineapple | Peach | Watermelon | Black Cherry

NUTRL

Pineapple | Watermelon

LUCKY ONE

Original | Blueberry | Peach | Raspberry

FALL COCKTAILS

STEEL BEAM CHEESECAKE | \$11

Pumpkin purée, Smirnoff vanilla vodka, Licor 43, and a touch
of cream shaken into a silky martini. Finished with a graham
cracker rim, whipped cream, and nutmeg for a true
cheesecake bite.

JACK-O-LATTE | \$14

An espresso martini with a seasonal spin — pumpkin purée,
marshmallow fluff, Rumchata, Smirnoff vanilla vodka, coffee
liqueur, and fresh espresso, balanced with a
marshmallow-graham rim and whipped cream.

CAMPFIRE BUZZ | \$15

Espresso, chocolate liqueur, Rumchata, and Smirnoff vanilla
vodka, blended with marshmallow fluff. Rimmed with graham
cracker and topped with a mini smore.

HEARTH OF THE VALLEY | \$12

Hot apple cider layered with Captain Morgan, Smirnoff
caramel vodka, and a maple-cinnamon syrup. Crowned with
whipped cream, caramel drizzle, and a cinnamon stick — cozy
comfort in a mug.

FALLEN APPLE MULE | \$13

Crown Apple, Fireball, and apple cider shaken with lime and
cinnamon syrup, then topped with crisp ginger beer. Garnished
with apple, lime, and cinnamon for a bold mule with a fall
edge.

GOLDEN HARVEST SANGRIA | \$14

A sparkling blend of brut and apple cider, enriched with
Captain Morgan, Smirnoff caramel vodka, and Fireball. Served
over ice with seasonal fruit and a cinnamon stick for a festive
fall toast.

FALL FORGE SOUR | \$14

Redemption Bourbon, Aperol, lemon, and maple-cinnamon
syrup, shaken with aquafaba for a frothy texture. Finished with
a dusting of cinnamon sugar, a lemon wheel, a cherry, and a
stick of spice.

AUTUMN RESERVE OLD-FASHIONED | \$14

Knob Creek Maple and Redemption Bourbon, stirred with
maple-cinnamon syrup, cherry juice, and walnut bitters. Served
over a large cube with an orange peel, cherry, and cinnamon
stick — smooth, layered, and warming.

WINE ON TAP

PINE RIDGE | BLANC + VIOGNIER

6oz: \$11 | 9oz: \$15

HESS | CHARDONNAY

6oz: \$10 | 9oz: \$14

IMAGERY | PINOT NOIR

6oz: \$10 | 9oz: \$14

TRIBUTE | CABERNET

6oz: \$12 | 9oz: \$16

