

Penn Brewery

800 Vinial St Ste 1 15212-5151 · +14122379400 · Updated: Jan 14, 2026

[View online menu](#)



MAIN 2

Mailing Address

Pennsylvania Brewing Company - 800 Vinial Street, Pittsburgh, PA 15212 USA

Parking

There is plenty of free parking in the double deck lot behind the buildings or the gravel lot across the street.

DIRECTIONS TO PENN BREWERY 4

Form Downtown Pittsburgh:

Penn or Liberty Ave. to Strip District, left on 16th St. and cross the 16th St. Bridge. At the third stop light turn right on to Troy Hill Rd. We are 200 yards ahead on the left.

From The North

I-79 to I-279 South to exit 8B (East St.). Straight to the third light, then turn left on to East Ohio St. At the second light turn left on Chestnut St., then take immediate right on to Troy Hill Rd. We are 200 yards ahead on the left.

From The East

PA Turnpike to exit 6 (Pittsburgh), follow I-376 West (the Parkway) to the center of Pittsburgh (the Point) then follow I-279 North. Take exit 7C (Chestnut St.) onto Route 28 for about 100 yards, then exit to the right for Chestnut Street. At the end of the exit ramp, turn left on to Chestnut St. Go straight ahead to second stop light and turn right on to Troy Hill Rd. We are 200 yards ahead on the left.

From The West

I-279 North (The Parkway) through the Ft. Pitt Tunnels and over Ft. Pitt Bridge following I-279 North. (Stay in the left lane on the Ft. Pitt Bridge and in the right lane on the second bridge, the Ft. Duquesne Bridge.) As soon as you pass PNC Park take exit 7C (Chestnut St.) onto Route 28 for about 100 yards, then exit to the right for Chestnut Street. At the end of the exit ramp, turn left on to Chestnut. At the second light, turn right on to Troy Hill Road. We are 200 yards ahead on the left.

APPETIZERS 14

Appetizer Platter

\$27.00

Your choice of one pound of wings or half rack of BBQ ribs, served with pretzel sticks, stuffed potato skins, and pierogies.

Accompanied by an assortment of dipping sauces. (Smoked option is oven-roasted and gluten-free)

Bavarian-Style Pretzel Sticks

AVAILABLE OPTIONS

Lightly salted then oven-baked. Served with mustard and bier cheese. Orders of 2 or 4 pretzels

\$6.00

\$10.00

Pierogies

\$10.00

Tender dough stuffed with potatoes and cheese, seared and topped with caramelized onions and sour cream, Four pieces

Poutine

\$11.00

Golden French fries topped with a savory gravy and Wisconsin Cheddar cheese curds

Truffle Fries	\$10.00
Crispy fries topped with truffle oil and Parmesan cheese	
Penn Wings	\$13.00
One pound of wings, fried crispy and tossed with your choice of sauces or rubs. Accompanied by celery and carrot sticks and your choice of ranch or bleu cheese dressing. (Smoked option is oven-roasted and gluten-free)	
Wing or Rib Platter	\$27.00
Your choice of two pounds of wings, fried crispy and tossed with your choice of sauces or rubs (Buffalo, BBQ, Tequila-Lime, Caribbean Habenero, or Garlic Parmesan) OR a full rack of BBQ ribs. Accompanied by celery and carrot sticks and your choice of ranch or bleu cheese dressing. (Smoked option is oven-roasted and gluten-free)	
Potato Skins**	\$10.00
Hollowed-out potatoes, fried golden and topped with hot bier cheese sauce, chopped bacon, sour cream, and green onions	
German Potato Pancakes**	\$9.00
Three traditional scratch-made potato cakes, served with sour cream and applesauce	
Penn Brew Steak Roll	\$14.00
Two rolls filled with shaved ribeye, caramelized onions, and mozzarella cheese, wrapped and fried golden, Accompanied by a pineapple salsa and Bavarian mustard	
Pepperoni Flatbread	\$13.00
Artisan flatbread crust, tomato sauce, mozzarella cheese, and sliced pepperoni	
Bratwurst Flatbread	\$14.00
Artisan flatbread crust with applesauce and mustard base. Topped with red onions, Penn Pilsner bratwurst, and mozzarella cheese	
Peel & Eat Shrimp	\$23.00
One pound of shrimp poached in our Penn Pilsner and seasonings & spices. Served with lemons and a roasted tomato and tequila cocktail sauce	
Buffalo Chicken Dip	\$13.00
Roasted chicken, cream cheese, and Buffalo sauce served with green onions and warm pita chips	

SOUPS 2

Hungarian Goulash	AVAILABLE OPTIONS
	Cup: \$5.00
	Bowl: \$7.00
Soup of the Day	AVAILABLE OPTIONS
	Cup: \$5.00
	Bowl: \$7.00

SALADS 4

House Salad**	AVAILABLE OPTIONS
Mixed greens, cucumbers, tomatoes, and onions served with your choice of dressing	Small: \$6.00
	Large: \$9.00

Ponoche' Salad**	\$14.00
Mixed greens, tomatoes, onions, strawberries, candied pistachios, and goat cheese with your choice of dressing - white balsamic suggested (Vegan without cheese)	
Yinzer Salad**	\$12.00
Mixed Greens, tomatoes, onions, cucumbers, hard-cooked egg, fries, and Cheddar cheese served with your choice of dressing. Vegan & Vegetarian without cheese and egg	
Lobster Melon Salad	\$17.00
Mixed greens, heirloom tomatoes, onions, sliced seasonal melon, and 3 oz of lobster claw, knuckle, and leg meat. Served with your choice of dressing	
SANDWICHES 10	
Pretzel-Breaded Cod	\$15.00
Jumbo cut of cod dipped in beer and egg batter, then breaded with Penn's crushed pretzel mixture, fried golden, and served on a hoagie roll with lettuce, tomatoes, onions, pickles, and coleslaw	
French Dip	\$15.00
Shaved ribeye meat and caramelized onions served on a toasted bun. Served with fries and au jus on the side	
Brewhouse Burger*	\$14.00
Eight-ounce beef burger grilled to specification and served on a toasted brioche bun. Served with fries, lettuce, tomatoes, onions, and pickles	
Crispy Chicken	\$14.00
Seven-ounce chicken breast breaded, fried golden, and served on a toasted brioche bun with spicy mayo, lettuce, tomatoes, onions, and pickles	
Wienerschnitzel	\$13.00
Pork cutlet pounded thin, breaded, and fried golden. Served on a toasted brioche bun with Dijon cream sauce, lettuce, and fries	
German Reuben	\$14.00
Seven ounces of sliced kielbasa served on pumpernickel rye with braised red cabbage, muenster cheese, and thousand island dressing	
Wurst Baguette	AVAILABLE OPTIONS
Sausage of choice (bratwurst, kielbasa, beef kielbasa, chicken, game, or vegan) grilled and served on a pretzel bun with Bavarian mustard, sauerkraut, and a pickle. (Vegan/vegetarian option available)	
	\$13.00
	Add Upcharge for Game Sausage:
	\$2.00
Vegetarian Club	\$12.00
Roasted mushrooms, red peppers, onions, and zucchini or squash served on toasted focaccia bread, along with lettuce, tomatoes, spicy mayo, and a pickle	
Grilled Three-Cheese Sandwich	\$12.00
Swiss, muenster, and Cheddar cheeses toasted on toasted bread. Served with fries	
Salmon Club*	\$17.00
Seven-ounce salmon filet and turkey bacon served on a croissant with roasted garlic aioli. Arcadian greens, and marinated roasted tomatoes. Accompanied by truffle fries	

PASTA 4

Garden Pasta** \$18.00

Seasonal vegetables sauteed with vegan pasta, garlic, white wine, and herbs

Wild Mushroom Ravioli** \$19.00

Twelve ravioli stuffed with wild mushroom filling and tossed in a creamy Madeira sauce, finished with roasted tomatoes and Parmesan cheese

Lobster Spaetzle** \$27.00

Spaetzle, lobster claw and knuckle meat, shallots, scallions, and red peppers all tossed in a lobster broth and finished with butter

Lobster Macaroni & Cheese** \$27.00

Lobster knuckle and claw meat and cavatappi pasta tossed in a havarti cheese sauce and topped with herbed bread crumbs

GERMAN FAVORITES 6

Kasespaetzle** \$22.00

Homemade spaetzle sauteed, tossed in our bier cheese sauce, and topped with roasted tomatoes, caramelized onions, and bread crumbs. Served with your choice of protein (shrimp, steak*, chicken, schnitzel, or sausage)

Pork Schnitzel \$22.00

Two pork cutlets pounded thin, breaded, and cooked until golden, then garnished with lemon. Served with mashed potatoes and vegetable of the day

Sausage Platter** \$22.00

Three sausages - one chicken, one bratwurst, and one spicy kielbasa - grilled and served with German potato salad, sauerkraut, and Bavarian mustard

Kaiser Platter** \$24.00

Bratwurst, kielbasa, chicken sausage, and game sausage grilled and served with German potato salad, sauerkraut, and Bavarian mustard

Hasenpfeffer** \$23.00

Our version of braised rabbit stew, with rabbit, potatoes, carrots, mushrooms, and onions. Served over steamed rice. Available on Wednesdays only

Oven-Roasted Chicken \$21.00

Half chicken served with mashed potatoes and seasonal vegetable. Finished with a fresh chicken jus made with our Penn Pilsner

BREWERY FAVORITES 7

Smoked Ribeye*

AVAILABLE OPTIONS

Served with a baked potato and vegetable of the day. Finished with a Jack Daniels mustard demi-glace.

\$26.00

(Gluten-free without sauce)

Add a 5-oz Crabcake for: \$8.00

Add 6-oz Lobster Tail for:

\$15.00

Grilled St. Louis-Style Ribs**

AVAILABLE OPTIONS

Smoked ribs grilled fork-tender and glazed with our homemade BBQ sauce. Served with traditional potato salad and corn on the cob

Half Rack: \$22.00

Whole Rack: \$27.00

Salmon Entree*

Eight-ounce Pacific salmon served on a bed of spaetzle and seasonal vegetables. Finished with herbed butter.
 (Gluten-free with Gluten-Free Pasta)

AVAILABLE OPTIONS

\$24.00

Add Crab Stuffing for: \$5.00

Shrimp & Grits

Corn grits simmered in a seafood stock, seasoning, and butter. Served with five grilled marinated shrimp and finished with an andouille cream sauce. Available on Fridays only

\$23.00**Meatloaf**

A massive 12-ounce serving with mashed potatoes and vegetables and finished with a creamy country-style gravy

\$22.00**Lobster Tail Entree**

Two 5-ounce tails, oven-broiled and served with risotto and vegetable of the day. Accompanied with drawn butter

\$32.00**Eggplant Napoleon**

Eggplant fried golden, topped with mushrooms, spinach, and a ricotta cheese filling between layers. Finished with warm marinara sauce

\$19.00**SIDES** 8**German Potato Salad******\$3.00****Mashed Potatoes******\$3.00****Sauerkraut****\$3.00****Red Cabbage******\$3.00****Spaetzle******\$3.00****Vegetable of the Day******\$3.00****Kasespaetzle****\$4.00****French Fries****\$3.00****DESSERTS** 6**Apple Strudel Bites**

Apple-filled flaky pastry, baked golden and served with caramel sauce

\$8.00**Brulee'd Cheesecake**

New York-style mini cheesecake brulee'd and served with a rose petal sauce

\$8.00**Brownie Waffle Sundae**

Chocolate brownie waffles stacked and topped with Penn Chocolate Meltdown sauce

\$8.00**Banana Xango**

Banana cheesecake filling wrapped in a flour tortilla then fried golden. Served with vanilla ice cream and caramel rum sauce

\$8.00

Feature Dessert **\$8.00**

Rotating dessert selection. Ask for today's featured sweet treat!

Ice Cream

AVAILABLE OPTIONS

Three Scoops: \$5.00

One Scoop as a Side:

\$2.00

FOR THE KIDS 6

Burger*

AVAILABLE OPTIONS

Cooked thoroughly and served on a brioche bun with fried

\$6.00

Add Cheese: \$1.00

Grilled Cheese Sandwich

\$6.00

Cheddar cheese on sourdough bread, toasted golden and served with fries

Cheese Pizza

\$7.00

Flatbread with tomato sauce and mozzarella cheese baked until the crust is golden

Chicken Nuggets

\$7.00

Breaded chicken cooked golden and served with fries

Hot Dog

\$6.00

Quarter-pound all-beef hot dog served on a brioche bun with fries

Seasonal Fruit Cup**

\$3.00

Fresh fruit cup into cubes, served chilled

LAGERS 6

Penn Pilsner, Traditional German Pilsner 5%

\$6.50

Penn Gold, Helles Lager 4.5%

\$6.50

Kaiser Pilsner, Northern German Style Hoppy Pils 4.5%

\$6.50

Penn Dark, Munich Dunkel 5%

\$7.50

Penn Märzen, Munich-Style Spring Fest Lager 5.5%

\$6.50

Penndemonium, Maibock 8.5%

\$9.00

ALES 5

Penn IPA American-Style IPA 7%

\$6.50

Chocolate Meltdown Stout, Creamy Milk Chocolate Stout 5.5%

\$7.50

Penn Weizen, Hefeweizen 5.3%

\$8.00

Three Barrel Hazy IPA New England Hazy IPA 5.6%

\$6.50

CIDERS 2

Arsenal Cider

\$11.00

Rotating Selection. Ask your server for this week's offering

Threadbare Cider

\$11.00

Rotating Selection. Ask your server for this week's offering

WINE BY THE GLASS 6

Riesling

\$7.00

Moscato

\$7.00

Chardonnay

\$7.00

Cabernet

\$7.00

Pinot Grigio

\$7.00

Pinot Noir

\$7.00