

# Bethlehem Brew Works

569 Main St Suite 101 18018-5810 · +16108821300 · Updated: Jan 14, 2026

[View online menu](#)



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## APPETIZERS 13

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### **BREWschetta\*** **\$7.50**

tomato, onion, basil, roasted red pepper, Space Monkey Raspberry Saison, aged balsamic, garlic crostini, parmesan

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### **Cauliflower Wings** **\$9.00**

butter-milk-battered fried cauliflower florets, bleu cheese, celery, choice of wing sauce

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### **Mesquite BBQ Edamame** **\$6.00**

steamed edamame, mesquite dry rub

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### **Brussels Sprouts** **\$8.00**

flash-fried Brussels sprouts, soy honey ginger glaze, pickled carrots & red cabbage

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### **Hand-Pressed Pierogies** **AVAILABLE OPTIONS**

Mom and Pop's potato and cheddar pierogies, sautéed onions, roasted garlic sour cream

\$8.50

Add Jalapeños or Tomatoes: \$0.79

Add Bacon or Bleu Cheese: \$1.00

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### **Bavarian Pretzels** **\$9.00**

soft pretzels, butter, garlic, parsley, parmesan, Beer & Cheese soup for dipping

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### **Meze Hummus Assortment\*** **\$11.00**

Fegley's Valley Golden Ale garlic hummus, black bean hummus, black olive tapenade, Space Monkey Raspberry Saison marinated tomatoes, pita

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### **Loaded Nachos** **AVAILABLE OPTIONS**

cheddar jack cheese, red onion, black olives, green peppers, diced tomato, jalapeños, sour cream, salsa

\$13.00

Add Pulled Pork: \$4.00

Add Grilled Chicken: \$4.00

Add Chili: \$4.00

Add Smoked Turkey Sloppy Joe: \$5.00

Add Fresh Guacamole: \$2.00

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### **Boom Boom Shrimp** **\$12.00**

cornflake crusted shrimp, house-made boom boom sauce

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### **Chicken Tenders** **AVAILABLE OPTIONS**

hand-battered panko breaded chicken, choice of Fegley's stout & molasses BBQ sauce or honey mustard

\$9.00

Buffalo Style with Celery and Bleu Cheese:

\$1.50

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<b>Buffalo Wings</b>	<b>\$12.00</b>
10 wings, bleu cheese, celery. Choose a style mid   hot   stout & molasses BBQ hot & honey   whiskey glaze   soy honey ginger glaze   mesquite BBQ dry rub	
<b>Short Rib Poutine</b>	<b>\$10.50</b>
stout braised short rib, burgundy gravy, cheese curds, Belgian pomme frites	
<b>Fried Cheese Curds</b>	<b>\$9.00</b>
lightly fried cheddar cheese curds, chipotle ranch dipping sauce	

## FLATBREADS 3

<b>Roasted Garlic &amp; Vegetable</b>	<b>\$11.00</b>
roasted garlic parmesan spread, asparagus, zucchini, mushroom, red onion	
<b>Christmas City</b>	<b>\$12.50</b>
apple cider smoked bacon, caramelized onions, crumbled bleu cheese, dried cranberries, arugula, balsamic glaze	
<b>Buffalo Chicken</b>	<b>\$12.50</b>
sous-vide chicken, mild sauce, crumbled bleu cheese, ranch drizzle, scallions	

## SALADS 6

<b>Roasted Red Beet &amp; Arugula</b>	<b>\$11.00</b>
roasted red beets, pickled red onion, pesto almonds, tomato jam, arugula, crumbled goat cheese, goat cheese vinaigrette	
<b>Steelgarden Cobb</b>	<b>\$13.50</b>
grilled chicken, field greens, grape tomatoes, cucumber, red onion, croutons, bacon, hard-boiled egg, crumbed bleu cheese, bleu cheese dressing	
<b>Caesar</b>	<b>\$10.00</b>
romaine, croutons, shredded parmesan, lemon, hard-boded egg, Caesar dressing	
<b>House Salad</b>	<b>\$9.00</b>
field greens, grape tomatoes, red onion, cucumber, croutons, roasted garlic & honey vinaigrette	
<b>Brew Works Power Salad</b>	<b>\$12.00</b>
blended grains, couscous, strawberries, cucumbers, almonds, grape tomatoes, baby arugula, red onion, feta cheese, lemon poppyseed vinaigrette	
<b>Harvest Salad</b>	<b>\$12.00</b>
field greens, tri-colored quinoa, dried, cranberries, sweet potatoes, red onions, goat cheese, maple poppy seed vinaigrette	

## SALADS - ADDITIONS 5

<b>Grilled Chicken</b>	<b>\$4.00</b>
<b>Lentil Burger</b>	<b>\$4.00</b>
<b>Grilled Salmon</b>	<b>\$8.00</b>
<b>Steak</b>	<b>\$10.00</b>

**Boom Boom Shrimp****\$7.00****ENTRÉES** 9**1/2 Rack St. Louis Style Ribs****\$18.00**

12-hour sous-vide Breakaway Farms ribs, beer &amp; Fegley's molasses BBQ sauce, Belgian pomme frites, coleslaw

**Brewer's Meatloaf****\$17.00**

Breakaway Farms "Beyond Organic" grass-fed beef, bacon, house-smoked ketchup, frizzled onions, Yukon Gold mashed potatoes, roasted carrots

**Bessemer's Bratwurst\*****\$14.00**

Alpine Wurst and Meat House German bratwurst, Fegley's ESB mustard gravy, Yukon Gold mashed potatoes, braised red cabbage

**Chicken 'n' Greens****\$16.00**

pickle-brined buttermilk fried chicken, smoky pork collard greens, Yukon Gold mashed potatoes, Cajun cream sauce

**Beer Battered Fish & Chips\*****\$15.50**

Fegley's ESB hand-battered cod fillets, Belgian pomme frites, tartar sauce, coleslaw, lemon

**Steak & Frites****\$18.00**

10-hour sous-vide fiat iron, chimichurri compound butter, Belgian pomme frites

**Braised Short Rib****\$24.00**

stout-braised short rib, burgundy gravy, frizzled onions, Yukon Gold mashed potatoes, roasted carrots

**Whiskey Glazed Salmon****\$20.00**

pan-seared salmon, whiskey glaze, fingerling potatoes, grilled asparagus

**Fish Tacos****\$13.00**

lightly fried cod, flour tortillas, chimichurri sauce, lettuce, black bean salsa

**SOUPS** 4**Beer & Cheese Soup\*****\$5.50**

Wisconsin sharp cheddar, Fegley's Valley Golden Ale

**Steelworker's Chili****\$6.00**

Koehler Farms ground beef, Fegley's Steelworkers' Stout, kidney beans, shredded cheddar jack

**Stout Onion****\$5.50**

Fegley's Steelworker's Stout, caramelized onion, toasted crostini, Swiss, provolone

**Soup of the Day****\$5.50**

ask your server for today's selection

**BURGERS** 5**Brewers' Grain-Fed Burger****\$10.50**

1/2 pound Koehler Farms, raised on up-cycled brewers' grains used to make Fegley's Brew Works beer

<b>Black Lentil Quinoa Burger</b>	<b>\$9.00</b>
house-made black lentil & quinoa patty	
<b>"Beyond Organic" Burger</b>	<b>\$12.00</b>
1/2 pound Breakaway Farms grass-fed beef	
<b>Turkey Burger</b>	<b>\$10.00</b>
house-mode turkey burger	
<b>Chicken Breast Griller</b>	<b>\$10.00</b>
marinated, herb-rubbed, grilled all-natural chicken	

## STYLES & TOPPINGS 5

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### Brew Works

Apple cider smoked bacon, Cooper cheese, house-smoked ketchup. Add \$3

### Brewery

Fegley's beer & molasses BBQ sauce, aged cheddar, frizzled onions. Add \$3

### Allentown

Balsamic red onions, Swiss, arugula, roasted garlic mayo. Add \$2.50

### Bethlehem

Pimento cheese spread, crisped jalapeños, mixed greens. Add \$2

### 2500°

Hot wing sauce, crispy jalapeños, pepper lock, bleu cheese dressing. Add \$3

## BUILD YOUR OWN! 1

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### Build Your Own!

sautéed mushrooms | roasted red peppers | sautéed peppers | black olives | sautéed onions Swiss | provolone | pepper jack | American - +\$0.75; aged cheddar | mozzarella | Cooper cheese | gruyere | bacon | frizzled onions | balsamic onions | smoked ketchup | crispy jalapeños | pimento cheese spread | signature wing sauce | Brew City fries - +\$1; chili | guacamole - +\$2

## MAC-N-CHEESE 4

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### High Gravity

**\$12.00**

rotini Brew Works gruyere and aged cheddar béchamel, toasted bread crumbs

### Buffalo Chicken

**\$16.00**

rotini, Buffalo béchamel, crumbled bleu cheese, grilled chicken

### Bethlehem Pasta

**\$16.00**

rotini, Cajun béchamel, mushrooms, tomatoes, grilled chicken breast

### Jalapeño Bacon

**\$14.00**

rotini, Brew Works béchamel, jalapeños, apple cider smoked bacon bits, toasted bread crumbs

## MAC-N-CHEESE ADDITIONS 5

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<b>Grilled Chicken</b>	<b>\$4.00</b>
<b>Lentil Burger</b>	<b>\$4.00</b>
<b>Grilled Salmon</b>	<b>\$8.00</b>
<b>Steak</b>	<b>\$10.00</b>
<b>Boom Boom Shrimp</b>	<b>\$7.00</b>

## SANDWICHES 17

<b>Pig Iron Pulled Pork*</b>	<b>\$10.50</b>
house-smoked Breakaway Farms pasture-raised pork, stout & molasses BBQ sauce, coleslaw	
<b>Smoked Turkey Sloppy Joe</b>	<b>\$14.00</b>
house-smoked turkey, pickles, Cooper cheese, frizzled onions	
<b>Stout Short Rib</b>	<b>\$14.00</b>
stout braised short rib, burgundy gravy, mushroom duxelles, aged cheddar, arugula, frizzled onions	
<b>Slow Cooked Slider Trio</b>	<b>\$14.00</b>
house-smoked pulled pork with coleslaw, house-smoked turkey sloppy joe with pickles, braised short rib with frizzled onions	
<b>Buttermilk Chicken</b>	<b>\$12.00</b>
pickle-brined buttermilk chicken, arugula, hot & honey sauce, pickles	
<b>Buffalo Chicken</b>	<b>\$11.00</b>
grilled chicken, Buffalo sauce, crumbled bleu cheese, crisped jalapeños	
<b>Fegley's French Dip</b>	<b>\$12.00</b>
Fegley's signature slow-cooked roast beef, onions, gruyere cheese, burgundy gravy, side of beer cheese soup for dipping	
<b>Philly Cheesesteak</b>	<b>\$10.50</b>
Original Philadelphia Cheesesteak Co. steak, sautéed onions, American cheese, steak roll	
<b>Chicken Cheesesteak</b>	<b>\$10.50</b>
Cajun spiced chopped chicken, pepper jock, roasted red pepper, toasted ciabatta	
<b>Foundry Bratwurst</b>	<b>AVAILABLE OPTIONS</b>
Alpine Wurst & Meat House German bratwurst, stone ground mustard, Fegley's Valley Golden Ale sauerkraut, steak roll	\$10.50
	Add Sautéed Peppers or Onions:
	\$0.79
<b>Smoked Meatloaf</b>	<b>\$16.00</b>
Breakaway Forms' grass-fed beef, bacon, smoked Cooper cheese, frizzled onions, secret sauce, lettuce, tomato	
<b>Crab Cake Sandwich</b>	<b>\$16.00</b>
seared crab cake, Always Sunny remoulade, lettuce, tomato, onion, toasted bun	

<b>Brewben</b>	<b>\$11.00</b>
shaved corned beef, Fegley's Valley Golden Ale sauerkraut, Swiss, house-made smoked thousand island dressing, toasted marble rye	
<b>Spicy Chicken Hummus Wrap</b>	<b>\$10.00</b>
diced chicken, garlic ale hummus, mild wing sauce, romaine, cheddar jack, tomato, Caesar dressing, flour tortilla	
<b>Roasted Red Beet Wrap</b>	<b>\$11.00</b>
roasted red beets, arugula, pickled red onion, pesto almonds, tomato jam, crumbled goat cheese, goat cheese vinaigrette	
<b>Smoky BBQ Chicken Wrap</b>	<b>\$10.00</b>
diced chicken, shredded lettuce, cheddar jack cheese, diced tomatoes, Fegley's stout BBQ sauce, frizzled onions, flour tortilla	
<b>Sunrise Grilled Cheese</b>	<b>\$9.00</b>
toasted brioche bread, Cooper cheese, apple cider bacon, fried egg, home fries	

## SIGNATURE MARTINIS <sup>4</sup>

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<b>Espresso Zinger</b>	<b>\$5.00</b>
Smirnoff vanilla vodka, coffee liqueur and espresso, shaken	
<b>Over-Ripe Peach</b>	<b>\$5.00</b>
vanilla vodka, peach schnapps, pineapple juice, splash of cherry	
<b>Maya June</b>	<b>\$5.00</b>
Malibu coconut & mango, banana, liqueur, lime & pineapple	
<b>Not-So-Pomegranate</b>	<b>\$5.00</b>
raspberry and citrus vodka, sour mix pomegranate juice	

## HAND-CRAFTED COCKTAILS <sup>6</sup>

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<b>Old Fashioned</b>	
choice of whisky / bourbon, sugar, orange peel, maraschino cherry, Angostura bitters, served on the rocks	
<b>Moscow Mule</b>	
Absolut vodka, lime juice, ginger beer	
<b>Kentucky Mule</b>	
Jim Beam, lime juice, ginger Beer	
<b>Manhattan</b>	
choice of whisky / bourbon, sweet vermouth, Angostura bitters, served neat of on the rocks	
<b>Grapefruit Mule</b>	
Absolut Grapefruit, lime juice, ginger beer	
<b>London Mule</b>	
Beefeater Gin, lime juice, ginger beer	

## WINES 8

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### Apothic Red

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### Elmo Pio Moscato

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### Rex Goliath Pinot Noir

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### Woodbridge Cabernet

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### Diseno Malbec

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### Nobilo Sauvignon Blanc

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### Ruffino Pinot Grigio

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### Woodbridge Chardonnay

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## SPOTLIGHT ON LOCAL 2

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### Franklin Hills

Seyval Blanc | Chambourcin

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### Colony Meadery

rotating selection of meads

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## SINGLE MALT SCOTCH 5

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### Balvenie 12 Yr

sherry | orange skin | smoke | spice | glory

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### Glenlivet 12 Yr

heather | baked fruits | cereal | mint | inspired

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### Lagavulin 16 Yr

pungent | ocean breeze | peat | robust

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### Laphroaig 10 Yr

phenolic | melon | seaweed | oily | medicinal | oceanic

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### Macallan 12 Yr

butter cream | cookies | ginger | firm

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## AGAVE TEQUILA 6

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### Patron Silver

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### El Mayor Blanco

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### Cabo Wabo Reposado

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### Don Julio Silver

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**Avion Silver**

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**Jose Cuervo Gold**

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**WHISKY** 12

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**Jack Daniel's**

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**Knob Creek**

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**Bulleit Rye**

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**Bulleit**

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**Jim Beam**

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**Maker's Mark**

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**Jameson**

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**Jameson Cask Mates**

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**Canadian Club**

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**Seagram's 7**

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**Seagram's VO**

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**Crown Royal**

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**HAPPY HOUR** 4

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**Beers** **\$3.00**

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**Wines** **\$4.00**

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**Cocktails** **\$5.00**

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**Food Specials**

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**CHEF'S FEATURES** 5

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**Sausage Flatbread** **\$12.00**

Sausage, sauteed pepper & onions on top of marinara & topped with cheddar jack cheese. Suggested Beer Pairing: Valley Golden Ale

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**Turkey Skillet** **\$13.00**

House-made turkey breast & gravy served on top of pierogies. Suggested Beer Pairing: Framboise

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**Roasted Cauliflower Burger** **\$13.00**

Roasted cauliflower burger, topped with tahini dijon sauce, lettuce & tomatoes. Served with a side of fresh cuts or coleslaw. Suggested Beer Pairing: I.Peach.A

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## Salmon Peach Quinoa Salad

\$13.00

Quinoa, salmon, bell peppers, peaches, corn, arugula, grape tomatoes, scallions, honey lime vinaigrette. Suggested Beer Pairing: Pool Party

## BBW Chicken Parm

\$16.00

Breaded chicken breasts, marinara, mozzarella cheese, linguini & a side of garlic bread. Suggested Beer Pairing: Blueberry Belch

## DRINK FEATURES 2

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### White Sangria

\$7.00

Pinot Grigio, Svedka Strawberry Lemonade Vodka, lemonade, club soda

### Red Sangria

\$7.00

Cabernet Sauvignon, white rum, watermelon pucker, pineapple juice, Urban Core Cider

## "FIVE FOR \$5" HAPPY HOUR MENU 5

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### Half Nachos

A half-order of our Loaded Nachos - tortilla chips, cheddar jack, red onion, black olives, green peppers, diced tomato, jalapeños, sour cream and house-made salsa. Add pulled pork \$4 | grilled chicken \$4 | chili \$2

### Seasonal Hummus

Chef's selection, fresh vegetables, toasted pita

### Bavarian Pretzels

Bavarian pretzels, butter, garlic, parsley, Parmesan, Cheddar & Ale sauce for dipping

### BREWschetta

Garlic crostinis, Belgian ale tomatoes, garlic, onion, basil, aged balsamic roasted red pepper, Parmesan

### Buffalo Wings

Five Buffalo Wings served with bleu cheese and celery. Styles: mild | hot | hot & honey | Steelworkers' Stout BBQ | whisky glaze rub

## SUNDAY 3

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### Carafe Mimosas

\$6.00

### Bloody Mary's

\$4.00

### Martinis

\$5.00

## MONDAY 1

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### Valley Golden Pints

\$3.50

## TUESDAY 1

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### Fegley's Oatmeal Stout

\$3.50

## WEDNESDAY 1

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**HALF-OFF LATE NIGHT APPETIZERS AND DESSERTS** 1

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**Half-Off Late Night Appetizers and Desserts**

Sunday through Thursday, 9PM to 11PM, for Rewards Club Members. Dine-in only. Please present your Rewards Club card at time of ordering

**SUNDAY BRUNCH** 5

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**Mushroom & Goat Cheese Omelet** **\$11.00**

Arugula, breakfast potatoes, toast

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**Breakfast Tacos** **\$12.00**

Cheesy scrambled eggs, apple-wood smoked bacon, pico de gallo

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**Steak & Eggs** **\$18.00**

Marinated sous vide flatiron, sunny side up eggs, breakfast potatoes

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**Grass-Fed Breakfast Burger** **\$15.00**

Breakaway Farms "Beyond Organic" Grass Fed burger, fried egg, bacon, pepperjack cheese, guacamole, breakfast potatoes

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**Sunrise Grilled Cheese** **\$12.00**

Toasted brioche bread topped with cooper cheese, brown sugar pepper bacon, fried egg, and homefries. Served with Belgian Pomme Frites or coleslaw

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**DRINKS** 3

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**Bloody Marys** **\$4.00****Select Martinis** **\$5.00****Mimosa Carafes** **\$6.00**

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