

Welcome to PORTNEUF VALLEY BREWING



Many of our customers have asked me, "So Penny, what motivated you to start a brewery and restaurant?"

Well, my professional background is in analytical chemistry, microbiology and hazardous waste management. After working at the Idaho National Lab on and off for 20 years I got to thinking, "What could I do with my background to liven up Pocatello and make a little money closer to home?" I love to brew. I love to bake. I love fresh, wholesome food. I decided to turn my love affair with yeast into a business and see what I could do to catalyze some cultural diversity in this neck of the woods.

I really missed the live entertainment, visual arts, and great food that were so common in Colorado where I grew up. My quest has been to build a space where people can gather to socialize with friends and enjoy good food, beverages and entertainment. Our main goal here at PVB is to relax and have fun. This crazy journey started back in 1996 and has grown way beyond my original vision.

Many of the recipes are mine. The vision for this building's renovation was mine. However, there have literally been hundreds of people that have helped make my dream and my passion a reality. I hope you like what we've worked so hard to achieve here. All of our food is made fresh to order. It takes time to hand-craft your meal so please be patient with us, especially when it's crowded.

Relax, kick back and enjoy. Cheers!

Penny Pink, Owner and Brew Mistress

ON TAP



Penny's Extra Pale

A light and refreshing pale ale; the lightest beer we brew.



Ligertown Lager

The classic all malt, all American pilsner. Balanced flavor and light body. No corn or rice are added to this beer.



Krystal Weizen

Cousin to the hefeweizen, we've cleared it up for a smooth and light wheat beer. Light and crisp with low hop character.



Twisted Stick Amber Ale

An American amber ale featuring a malty character with assertive caramel flavor, low bitterness and a medium body.



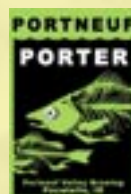
Grog

Our Premium India Pale Ale is high in malt flavor with aggressive hop bitterness and aroma.



Belligerent Ass Nut Brown Ale

2006 Bronze Medal Winner
Blended from six types of malted barley and two varieties of hops, making this one of the richest and most well-rounded of our beers.



Portneuf Cocoa Porter

Silky dark malt flavor, slightly toasty with a bittersweet chocolate finish and medium hop bitterness. Made with real cocoa!



Midnight Satin

Assertive malt sweetness with little to no hop bitterness, mild roasted coffeelike flavor and a full body.



Ask your server about our **Seasonals** and **Brewer's Specials**! If you're interested in sampling all our beers, ask for "**The Sampler**" a great way to taste our range of styles!

Appetizers

Antipasto Tray

A beautiful arrangement of Genoa salami, Provolone cheese, grilled seasonal vegetables, artichoke hearts and slices of fresh baked baguette. Garnished with pepperoncini and Kalamata olives. Great to share. **\$13.95**

Breadsticks with Marinara Sauce v

A giant plate of breadsticks made to order topped with a blend of grated Parmesan, Romano and Asiago cheeses. Served with marinara sauce for dipping. Great to share. **\$9.95**

Garlic Cheese Bread v

A toasted baguette with garlic, herbs and melted mozzarella. **\$5.95**

Spinach Artichoke Dip v

Sautéed artichoke hearts blended with cream cheese and spinach, served with our signature toasted crostinis. **\$8.95**

Hard Boiled Egg v

A hard boiled egg. Great with salt and pepper. **75¢**

Mediterranean Hummus Plate

House-made hummus served with your choice of fresh vegetables, pita chips or crostinis. Our pita chips and crostinis are baked fresh weekly. **\$5.50**

Quesadilla v

Crispy flour tortilla wedges with melted Cheddar cheese. Served with salsa fresca or "green death" roasted jalapeño salsa. Add spicy pork taco meat or chipotle chicken for only \$2.25 or shrimp for \$3.50. Add sour cream for \$1.00. **\$7.95**

Macho Nachos v

A heaping plate of corn chips topped with melted Cheddar cheese, your choice of chipotle chicken or our spicy pork taco meat, black olives, diced onions and tomatoes. Served with a side of salsa fresca or "green death" roasted jalapeño salsa. Add sour cream for \$1.00. **\$14.95 full · \$9.95 half**

Devil Wings

Hot wings baked with a fiery red sauce accompanied by celery sticks. Served with your choice of ranch, bleu cheese or red-hot dipping sauce.

\$14.95 / dozen · \$8.95 / half-dozen

Don't forget dessert!

Check the table tents for a list of delectable, delicious delights...

Soups & Salads

Add grilled chicken to any salad for just \$2.25 or shrimp for \$3.50. Add fresh baked bread and butter for \$2.25.

Garden Salad

A delicious array of artichoke hearts, mushrooms, carrot slices and sliced smoked turkey served on a bed of fresh mixed greens with your choice of dressing. **\$10.95 full · \$8.95 half**

Spinach Salad

Real peppered bacon bits, hard-boiled egg slices and tomatoes on a bed of fresh spinach topped with red onion and bleu cheese crumbles. Served with our house sweet bacon dressing. **\$9.95 full · \$7.95 half**

Mediterranean Salad v

A mix of tomatoes, green peppers, feta cheese and red onion slices on a bed of mixed greens. Garnished with Kalamata olives, pepperoncini and served with Garlic Italian. **\$9.95 full · \$7.95 half**

Chef Salad

Ham, grated Cheddar cheese, hard-boiled egg slices, grated carrots, black olives and tomatoes served on a mound of mixed greens. Served with your choice of dressing. **\$10.95 full · \$8.95 half**

Chicken and Feta Salad

Grilled chicken and feta on a bed of mixed greens topped with red onion and tomato. Penny's favorite "happy meal," it's light yet filling enough to get through a busy brew day afternoon. Try it with the Balsamic Vinaigrette or one of our other delicious house-made dressings. **\$7.95 full · \$5.95 half**

Smoked Salmon Salad

House smoked salmon and bleu cheese on a bed of mixed greens topped with carrots, red onion, and tomato. Delicious with our house made bleu cheese or dijon vinaigrette dressing. **\$10.95 full · \$8.95 half**

Side Salad v

A generous side salad made with fresh greens and Kalamata olives crowned with red onions and garnished with a pepperoncini and a tomato slice. Served with your choice of dressing. **\$4.50**

Salad Dressings

Balsamic Vinaigrette, Dijon Vinaigrette, Bleu Cheese, Honey Mustard, Garlic Italian, Ranch, Sweet Bacon

Soup, Salad & Bread Combo

A cup of piping hot soup served with fresh-baked bread and a side salad with your choice of dressing. **\$8.95**

Side of Soup

Soups are made from scratch daily. Ask your server what's cooking today. **\$7.95 bowl · \$4.50 cup**

Sandwiches & Wraps

Served with your choice of corn chips, cup of soup or side salad.

Chicken and Provolone

Baked chicken breast served on our handcrafted Ciabatta beer bread with melted Provolone. Served with lettuce, tomato, chipotle mayo and garnished with a dill pickle spear. **\$8.95 full · \$6.95 half**

Grinder Sub

Slices of Genoa salami, Provolone cheese, tomato, bell peppers, lettuce and mayonnaise on a fresh-baked baguette and garnished with a dill pickle spear. **\$10.95 full · \$8.95 half**

Smoked Turkey Wrap

Smoked turkey, romaine lettuce, tomatoes, onions, and Cheddar cheese wrapped up in a flour tortilla with our creamy pesto mayo sauce and garnished with a dill pickle spear. **\$9.95**

Hot Italian Sausage Sandwich

Spicy hot Italian sausage served open-faced on a fresh-baked baguette with marinara sauce and melted mozzarella cheese. **\$8.95 full · \$6.95 half**

Philly Cheesesteak

Thin slices of steak topped with grilled onions, mushrooms and peppers with melted Provolone cheese served on a fresh, house made French baguette. **\$10.95**

Chicken Gyro

Tender chunks of chicken breast marinated in balsamic vinaigrette, topped with romaine lettuce, tomato, onion, feta cheese and served with our house-made tzatziki sauce on freshly baked pita bread. **\$9.95**

Smoked Turkey Sandwich

Smoked turkey and Provolone baked with tomato, red onion slices, creamy pesto mayo and fresh spinach on home made Ciabatta beer bread and garnished with a dill pickle spear. **\$10.95 full · \$8.95 half**

Pesto Veggie v

A medley of artichoke hearts, black olives and sweet red peppers with pesto mayo served on our Ciabatta beer bread and garnished with a dill pickle spear. **\$10.95 full · \$8.95 half**

Burritos

Served with your choice of mild red salsa fresca or "green death" roasted jalapeño salsa. Add sour cream for \$1.00. Add soup, salad, or chips & salsa for \$3.50.

Southwest Veggie Burro v

A flavorful vegan burrito stuffed with Southwestern rice and beans along with sautéed green peppers, onions and mushrooms rolled in a flour tortilla. **\$10.95 two · \$5.95 one**

Chipotle Burrito v

Southwestern rice and beans rolled up in a flour tortilla with vegetables and your choice of chicken, spicy ground pork or shrimp, topped with our house-made chipotle BBQ sauce. **\$14.95 two · \$9.95 one**
Add \$3.50 for shrimp/burrito

Smothered Burrito

A flour tortilla filled with Cheddar cheese, spicy Southwestern rice and beans and your choice of chicken or spicy pork taco meat, smothered in zesty green chili sauce and melted cheese. Garnished with diced tomato, lettuce and salsa fresca. **\$14.95 two · \$9.95 one**
Add \$3.50 for shrimp/burrito

Crispy Vegetarian Burrito v

Cheddar cheese and Southwestern rice and beans rolled up in a flour tortilla, grilled and garnished with crisp lettuce and tomatoes. **\$10.95 two · \$5.95 one**

Entrées

Served with your choice of a cup of soup or side salad. An * indicates spinach may be substituted for pasta or rice.

Angel Hair Pasta Sauté* v

A medley of sautéed garlic, mushrooms, artichoke hearts, sweet red bell peppers, red chili flakes and cilantro served over angel hair pasta. Accompanied by fresh garlic toast. Add chicken for \$2.25 or shrimp for \$3.50. **\$12.95 full · \$9.95 half**

American Style Chicken Curry*

A heaping bowl of Jasmine rice topped with tender chicken in a mild yellow curry sauce with tasty chunks of onion, celery, carrots and apples. **\$11.95 full · \$8.95 half**

Teriyaki Bowl* v

Sweet Jasmine rice topped with teriyaki stir-fried onions, bell peppers, carrots, pineapple and toasted almonds. Add chicken for \$2.25, shrimp for \$3.50 or grilled salmon for \$5.50. **\$11.95 full · \$8.95 half**

Veggie or Meat Lasagne v

Our own handcrafted dish featuring rich layers of lasagne noodles, marinara sauce, and cheese. The meat lasagne has seasoned ground beef and the veggie lasagne features grilled summer squash and spinach. **\$13.95 Veggie · \$14.95 Meat**

Jambalaya*

A flavorful Cajun-style dish loaded with ham, spicy sausage, shrimp, peppers, onions and celery cooked up with Cajun seasonings and served over Jasmine rice. **\$14.95 full · \$10.95 half**

Wacky Mac-N-Cheese v

Wacky macaroni baked in a cheesy sauce with a crunchy topping and a three-cheese blend of Asiago, Romano and Parmesan cheeses. **\$10.95 full · \$8.95 half**

v indicates an item has a Vegetarian option. For your convenience an 18% gratuity will be added to parties of 8 or more.

Fresh From the Oven

Made to Order and Baked Fresh - Worth the Wait!

Giant Salty Pretzel v

Our own handcrafted giant salty pretzel, made fresh to order. Choose from bleu cheese, spicy mustard or marinara dipping sauces. Top with your choice of 3-cheese, Mozzarella, or cheddar cheese for only \$1.00. **\$8.95**

Bavarian Bun (also called Bierocks or Krautburgers)

An Old World blend of ground pork, onions and cabbage spiced with Bavarian seasonings and baked inside a toasty bun. Served with spicy brown mustard and your choice of soup or salad. **\$8.95**

Hand Crafted Pizza

California Dreaming Pizza v

A dreamy pizza made with handcrafted dough topped with sun-dried tomatoes, artichoke hearts, black olives and mozzarella cheese on hearty marinara sauce.

Mini \$7.50 Small \$15.50 Medium \$20.00 Large \$24.00

Canadian Dreaming Pizza

Much like its southern cousin, this dreamy pizza is made with handcrafted dough topped with Canadian bacon, sun-dried tomatoes, artichoke hearts, black olives and mozzarella cheese on thick marinara sauce.

Mini \$8.50 Small \$16.50 Medium \$22.00 Large \$26.00

Pesto Veggie Pizza v

A vegetarian delight. This hand-made pizza is garnished with bell peppers, mushrooms, onions, black olives and mozzarella cheese on a pesto base.

Mini \$9.50 Small \$18.50 Medium \$24.00 Large \$30.00

BBQ Shrimp Pizza

Deliciously topped with BBQ sauce, mozzarella cheese, bay shrimp, red onions, and fresh spinach. Bob's favorite!

Mini \$9.50 Small \$18.50 Medium \$24.00 Large \$30.00

Meat Lover's Pizza

A meat lover's delight, this pizza is topped with pepperoni, Canadian bacon, Italian sausage and mozzarella cheese on our house marinara sauce.

Mini \$7.50 Small \$15.50 Medium \$21.00 Large \$25.00

Supremo Pizza

Looking for variety? Try this handcrafted pizza topped with pepperoni, Canadian bacon, bell peppers, mushrooms, onions, black olives and mozzarella cheese on a rich base of marinara sauce.

Mini \$8.50 Small \$16.50 Medium \$22.00 Large \$26.00

Hawaiian Pizza

A sweet island favorite. Deliciously topped with chunks of pineapple and half-moon slices of Canadian bacon with a zesty marinara sauce and mozzarella cheese.

Mini \$7.50 Small \$15.50 Medium \$21.00 Large \$25.00

Custom Pizza

Mini (7") \$7.00

Small (12") \$13.00

Medium (14") \$17.00

Large (16") \$22.00

Vegetables \$0.30 ea.

Meat \$0.60 ea.

Premiums* \$0.90 ea.

Pesto/Shrimp** \$3.50 ea.

Vegetables \$0.90 ea.

Meat \$1.75 ea.

Premiums* \$2.00 ea.

Pesto/Shrimp** \$4.50 ea.

Vegetables \$1.20 ea.

Meat \$2.75 ea.

Premiums* \$3.00 ea.

Pesto/Shrimp** \$5.50 ea.

Vegetables \$1.50 ea.

Meat \$3.75 ea.

Premiums* \$4.00 ea.

Pesto/Shrimp** \$6.50 ea.

Sauce

(Pick One)
Marinara
BBQ
Chipotle
Pesto**

Cheese

Cheddar
Mozzarella
Feta
Feta/Mozzarella

Meat

Genoa Salami
Canadian Bacon
Pepperoni
Hot Italian Sausage
Chipotle Chicken
Bay Shrimp**

Vegetables

Black Olives
Green Peppers
Red Peppers
Mushrooms
Tomatoes
Spinach
Red Onions
Yellow Onions
Fresh Garlic
Jalapeños
Artichoke Hearts*
Kalamata Olives*
Pineapple*
Sun Dried Tomatoes*

Beverages

Sarsaparilla

(Old fashioned Root Beer made right here! Limit 1 free refill)

Coke-a-Cola Classic

Diet Coke

Sprite

Dr. Pepper

Coffee

Hot or Iced Tea

Hot Chocolate/Cider

Sparkling Lemonade

Raspberry Soda or Raspberry Lemonade

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