



****Pint size as well as full size portions available on many items**

* denotes new menu item

appetizers

- *Chicken Tostada**- two cheeses melted on crispy flour tortilla, diced chicken, corn and black bean salsa, diced tomatoes, scallions, shredded lettuce-sour cream, salsa fresca \$7/\$12**
- *Artichoke Hearts**- beer battered, roasted garlic aioli 5/9
- *Falafel Bruschetta**- chick peas, middle eastern spices-tzatziki sauce, pita slices 7
- Steamed Shrimp Dumplings**- lemongrass sauce 10
- Fried Pickles**- buttermilk batter, roasted garlic aioli 4/7
- Asian Wings**- ginger plum glaze, sesame seeds 6/10
- Buffalo Style Chicken**- boneless or wings 6/9
- Quesadillas**- cheddar & jack cheese, scallions 6/9
- add grilled chicken 7/12
- Nachos**- cheddar and jack cheese, jalapenos 6/10
- add grilled chicken 7/12
- Crispy Calamari**- puttanesca sauce, fried jalapenos 6/10
- Fried Vegetable Dumplings**- bing cherry dipping sauce 5/8
- Hand Cut Potato Chips** 2/4
- Crispy Waffle Fries** 2/4
- Sweet Potato Fries** 3/6
- Chips & Salsa** 7
- Hand Battered Onion Frizzles** 4

hand formed char-broiled burgers

Made with 100% Certified Angus beef – antibiotic and hormone free.

Served on our toasted malted barley bun

- Name your own burger**- toppings 50 cents each 10
- Specialty Burgers** 11
- Reuben**- topped with corned beef, Swiss cheese, Russian dressing, Asian slaw
- Bacon Triple Decker**- stuffed between two grilled cheese sandwiches
- BLT**- cheddar cheese, bacon, lettuce, tomato
- Hickory**- cheddar cheese, bbq sauce, onion frizzles
- Peppercorn**- blue cheese dressing, bacon, onion frizzles
- Veggie Burger**- freshly made- lettuce, tomato, roasted garlic aioli

sandwiches

Choice of one: Fresh fruit, Asian slaw, mashed potatoes, fresh vegetables, waffle fries, potato chips. 1/2 Caesar salad or sweet potato fries (\$1 extra)

- *House Smoked Salmon Club**- salmon filet, bacon, lettuce, tomato, garlic aioli 12
- *Clam Shack Hot Dog**- fried clam strips, crispy hot dog, relish, basil tartar sauce-on grilled New England hot dog roll 10
- *Summer Combo**- fried clam roll, cup of chowder 13
- *Falafel**- lettuce, tomato, tzatziki sauce- in pita bread 9
- *Cajun Chicken Sandwich**- honey mustard, lettuce, tomato 10
- Cheddar Chicken**- beer battered, cheddar cheese, crispy bacon 10
- Buffalo Wrap**- Buffalo chicken, carrots, bleu cheese, lettuce, tomato 10
- Blackened Steak Sandwich**- sauteed onions, mushrooms, Swiss cheese 13
- Chicken Philly**- peppers, onions, honey BBQ sauce, muenster cheese 10
- Pulled Pork**- melted cheddar cheese, chipotle bbq sauce, onion frizzles 9
- Vegetarian Melt**- mushrooms, peppers, onion, tomatoes, cheddar cheese 10
- Cup of Soup/ 1/2 Caesar salad/ 1/2 Buffalo wrap**- choice of two 9

stone baked pizza

Thin crusted ale yeast wheat dough pizzas with mozzarella cheese- serves two

Served after 4 p.m.

- WHITE PIZZAS** 15
- Chicken**- artichoke, bacon, pesto
- Vegetarian**- spinach, red and green peppers, red onions, fresh basil
- *Proscuitto and Gorgonzola**- topped with cold mixed greens tossed in balsamic vinegar

RED SAUCE PIZZAS

- Sausage and Mushrooms** 14
- Fresh Basil and Mozzarella** 12

Toppings \$1.50 each:

sausage, pepperoni, bacon, sliced mushrooms, red and green peppers, fresh basil or grilled onions

All of our breads and rolls are freshly made at City Steam using our malted barley from the Brewery

soups/salads

- *City Steam Clam Chowder** with potatoes, kielbasa, onions, leeks, corn, export ale and a touch of cream cup 4 / bowl 6
- Soup of the Day** cup 4 / bowl 6
- French Onion**- three melted cheeses, malted barley crouton, in a crock 7
- House Salad**- mesclun greens, olives, dried cranberries, white balsamic vinaigrette 5/9
- *Thai Chicken Salad**- julienne of green, red and Napa cabbage, carrots, cilantro, green onions, peppers, shiitake mushrooms with crispy edamame, wontons and rice sticks- creamy ginger dressing 8/12
- Caesar Salad**- with malted barley garlic croutons 5/9
- add grilled chicken or buffalo chicken 8/11
- *BLT Salad**- crispy bacon, tomatoes, onion frizzles, candied almonds, lettuce wedge, gorgonzola vinaigrette 10
- *with blackened chicken 13 or with blackened steak 14
- Cobb Salad**- chopped romaine, gorgonzola vinaigrette- layered with grilled chicken, gorgonzola, bacon, avocado, egg, tomatoes 9/14

omelets all day with fresh fruit

- Name Your Own**- three toppings of your choice; \$1 extra per topping 10
- California**- peppers, onions, mushrooms, tomatoes, green olives, cheddar and jack cheese 10
- Western**- crispy bacon, onions, peppers, Swiss cheese 10
- *House Smoked filet of Salmon**- tomatoes, red onion, chives, cream cheese- topped with capers, sour cream 12

entrees served with appropriate accompaniments

- Top Sirloin Steak**- certified black angus, 10 oz 21
- Baby Back Ribs**- chipotle BBQ sauce basted, 1/2 or full rack 13/19
- Ribs & Pulled Pork Combo** 16/21
- Pot Roast**- this classic is our best selling entree 14
- Chipotle BBQ Pork Burrito**- corn and black bean salsa, ranchero sauce, shredded lettuce, cheese- sour cream, salsa fresca 13
- Meatloaf**- our own mashed potatoes, onion gravy 9/14
- Simply Char-Grilled Salmon** 14/19
- Oriental Salmon**- char-grilled, lemongrass vegetables and noodles 14/19
- *Blackened Diver Sea Scallops**-corn and black bean salsa, chipotle crema 20
- Fish and Chips**- beer-battered filets- with our own tartar sauce 12/17
- Asian Noodle Bowl**- steamed dumplings, noodles, fresh vegetables, lemon grass broth 15
- Cajun Pasta**- corn, black beans, spinach, onions, Cajun cream sauce with blackened chicken 10/14 13/17
- City Steam Shrimp Scampi Pasta**- tomatoes, capers, lemon, artichoke hearts, olive oil, garlic 20
- *House Smoked Filet of Salmon Pasta**- cheese tortellini, fresh dill, citrus beurre blanc 19
- Macaroni and Cheese**- three cheeses, bread crumb topping with chicken and bacon 11/14 14/17
- *Espresso BBQ Boneless Braised Pork Short Ribs**- chaurasco salsa 16

Sides

- Vegetable of the Day 3
- Mini Mac and Cheese 7
- Mini Mac and Cheese with chicken and bacon 8
- Pulled Pork with chipotle BBQ sauce 6
- CS Mashed Potatoes 3
- Brewery Bread- Malted Barley Torpedo- complimentary on request

desserts all made on premises

- *Croissant Custard Bread Pudding with fresh berries 6
- *Giant Carrot Cake Cupcake-with coconut 6
- Chocolate Cake- made from scratch-serves 2 or more! 9
- Snicker's Cheesecake 7
- Lisa's Ice Cream Pie 7
- City Steam Sundae 7
- Vanilla or Coconut Ice Cream 5

Thoroughly cooking meats, poultry, seafood shellfish, or eggs reduces the risk of food borne illness

942 Main Street Hartford, CT 525-1600

wine

Monday Nights
40% Off All Bottles of Wine

White Wines

	Glass	Bottle
Meridian Chardonnay, California	6.50	24
Toad Hollow Chardonnay (unoaked), Mendocino County	7.00	26
Chateau Ste. Michelle Chardonnay, Columbia Valley, Washington	7.75	29
Rutherford Ranch Chardonnay, Napa Valley		32
Concannon Pinot Grigio, Central Coast	6.50	24
Fontana Candida Pinot Grigio, Veneto, Italy		26
Chateau Ste. Michelle Riesling, Columbia Valley, Washington	6.75	25
Pomelo Sauvignon Blanc, California	7.50	28
Matua Sauvignon Blanc, Marlborough, New Zealand		29

Blush

Beringer White Zinfandel, California	6.00	20
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Red Wines

14 Hands Cabernet Sauvignon, Washington	7.00	26
Coppola Diamond Collection Cabernet Sauvignon, California		40
Cellar No. 8 Merlot, California	7.00	26
Casillero del Diablo Carmenere, Chile		27
Meridian Pinot Noir, Italy	6.75	24
Parker Station Pinot Noir, California	8.50	32
Francis Ford Coppola Director's Cut Pinot Noir, Sonoma Coast		46
Tomero Malbec, Mendoza, Argentina	7.50	28
Wily Jack Zinfandel, California		22
Leaping Horse Shiraz, California	6.00	22
Lost Angel Petite Sirah, Central Coast		25

Sparkling Wines

Korbel Brut, California		30
Elyssia Pinot Noir Brut, Spain		40
Pommery Brut Royal Champagne, France		75

House Wines

Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon Blanc	\$5.50	
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what's on tap

Handcrafted beverages from brewmaster
Ron Page's 15 barrel brewhouse

COLT'S LIGHT LAGER A very light offering, in color, carbs and calories. Colt is a smooth AMERICAN LIGHT BEER. 9 degrees plato*.

THE NAUGHTY NURSE AMBER ALE Our best seller! Brewed for a spicy, slightly bittersweet finish & a wonderful fruity & flowery aroma. 12 degrees plato*

MICHELOB AMBER BOCK Our guest tap

CITY STEAM EXPORT A gorgeous, well-aged GOLDEN LAGER BEER. Served in a mug. 13 degrees plato*

LUSCIOUS WHEAT- a German inspired WHEAT BEER brewed with barley, wheat and a special yeast which imparts a clove/banana flavor and a cloudy appearance. 13 degrees Plato. 22 oz glass

RON'S REAL ROOT BEER Homemade draft ROOT BEER, served in a chilled mug. No alcohol.

Try a 3 LITRE BEER BONG at your table.

BEER TO GO - 2 LITER GROWLERS available

Also available:

WOODPECKER HARD CIDER Hard Cider, made under license by Bulmers. 4.2% alcohol.

Ask your server for a list of additional beers that are available seasonally.

*1 degree plato = 4/10 of 1% of alcohol

beverages

the usual, plus...

Raspberry Iced Tea
San Pelligrino Sparkling Water
Brewery Lemonade- regular, strawberry

Espresso & Cappuccino
CS Brewed: Ron's Real Root Beer
Hosmer's Old Fashioned Sodas-Orange Dry & Diet Root Beer

specialty martinis

Bad Romance - You'd be willing to do anything to obtain this drink. We meshed Smirnoff raspberry vodka and Malibu coconut rum with cranberry and pineapple juice, just to make you go gaga.

Swanky Bubble - We paired Three Olives bubble gum and grape vodkas with black raspberry liqueur and lemonade-finished with a splash of champagne making this chic cocktail, fashionably delicious.

Sugarbelle Hazel - Honey, this drink is as tropical as it gets. Shake some rum with banana and hazelnut liqueur, add a splash of coconut syrup and a splash of house made brown sugar simple syrup.

Sea Tea-ni - The official drink of our Sea Tea Improv Comedy Troupe. While the troupe is hilarious, there is nothing funny about the fresh new flavors of Absolut acai berry, cantaloupe simple syrup, blue curacao liqueur, sour mix and pineapple juice.

One Over Par - Hey Mr. Palmer, now there's a time when being above par tastes so sweet! Sweet Tea vodka is balanced with citrus vodka, lemon grass simple syrup, lemonade and blue curacao liqueur. Score!

specialty drinks

Sweet & Sour Cherry Collins - When bubbly Cherry met boring old Tom...let's just say his life got a whole lot sweeter. Three Olives Cherry vodka and grenadine add some zip to this classic summer cocktail.

Naughty Lemonade - Thought the Nurse was naughty, try this refreshing cocktail where Finlandia Grapefruit vodka, peachtree schnapps, grapefruit juice, lemonade and lime juice are on the prowl.

CITY S"TEA"M Slammer - Get acquainted with sweet tea infused vodka in our twisted version of this classic drink. Muddled lemons and slamming liqueurs will keep you refreshed-Southern-style.

The Red Snapper - Snap, Snap, Snap...wake up your day with our house made Bloody Mary cocktail, perfected with Crop Organic Cucumber vodka and garnished with a celery stalk.

The Unusual Suspects - Monte Alban Mezcal, St.Germain Elderflower, agave nectar, pineapple juice and sour mix with a Mexican smoked salted rim. The greatest trick we ever pulled was convincing the world a better margarita does exist.

Mad Hatter - Our fun hybrid of the classic Manhattan cocktail is crazy good. Jim Beam bourbon, apple pucker, sweet vermouth and chilled apple cider are the honored guests of this party in your mouth.

Ocean's O'Lemon - The risk of bringing Beefeater Gin, lemoncello, blue curacao liqueur, lime juice and club soda together, is worth the reward. Are you "gin" or are you out?

BANQUET INFORMATION

NEW! **The Richardson Room**
for elegant functions in a
contemporary environment

Call (860) 525-1600, ext. 314
e-mail:

banquets@citysteambrewerycafe.com
or visit us online at
citysteambrewerycafe.com

What's so funny?

Join us at our **Brew Ha Ha Comedy Club**
featuring the best Comedians from
around the country! Showtimes are
Thursday and Friday at 8 p.m.,
Saturday at 7:00 and 10 p.m.
Call the Sunday before the show
for reservations. Credit card required.

Welcome to City Steam.

With its upscale casual menu, City Steam has something for everyone. The multi-level floor plan provides breathtaking seating on 9 levels and areas for private functions, including the elegant 160 seat Richardson Room.

The Finest Architecture in the United States.

The Cheney building is regarded as the finest example of Romanesque architecture in the United States. Designed by the architect H.H. Richardson, the building opened in 1877, and housed the largest department store in Connecticut: BrownThomson and Company. At City Steam, we've brought back the warmth and charm of the old days. In fact, many of the cast iron railings and millwork were salvaged from the original department store.

The Hartford Steam Company

The Hartford Steam Company supplies economical steam-heating and chilled water for cooling to many buildings in Hartford through a district heating and cooling system. Hartford Steam has engineered a way to run steam pipes into our brewery cafe, enabling us to power our 15 barrel brewery with "city steam". You can see the steam firsthand when we blow our antique steam-whistles. And ask our brewmaster about the technology ... he'll tell you brewing with steam is a dream come true!

Premier Brewing Process

When steam was introduced to the brewing process in the mid-1800's, it was the epitome of modernization. No more stoking fires or shoveling coal to keep the kettles boiling! All a brewmaster had to do was turn a few valves and the vapor started rolling. Better yet, steam provided a faster, more consistent flow of heat and, in turn, a better brew of beer.

Best of all, whether you're drinking Porter, Pilsner or Naughty Nurse Amber Ale, you know you're getting the best brew in the state—at City Steam.

Cheers!

AWARDED

**BEST OF
CONNECTICUT®**

2008

CONNECTICUT Magazine

Best Brew Pub

**BEST OF
Hartford
MAGAZINE**

2008

Best Beer Selection

**ADVOCATE
★ BEST ★
OF
HARTFORD
READERS' POLL**

2010

Best Brew Pub