Issue No. 03

Newsletter

November 2026

T·G·B

ICED COFFEE

Our Finest Handmade Goods

The Pantry

Kitchen on Main

& Wine Shop

HOURS

Tuesday-Thursday
9am-8pm
Friday- Saturday
9am-9pm
Sunday
9am-8pm

ORDER ONLINE

THE PANTRY & THE KITCHEN ON MAIN

MONTHLY BREW

APPLE CINNAMON

GET IT AS

APPLE CINNAMON STREUSAL COFFEE LATTE

PLUS

PUMPKIN CREAM DIRTY SODA

CANDY CORN DIRTY SODA

RED & WHITE HOLIDAY GIFT PACK

EDUCATE

24 Hour Cold Brew Drip
$8
add a flavor shot $.50

THROUGH A UNIQUE 8 HOUR PROCESS USING PURE ICE WATER, COLD DRIP COFFEE PRODUCES A UNIQUE FLAVOR NOT FOUND IN REGULAR BREWED COFFEE. JAPANESE SLOW DRIP COLD BREWERS PASS INDIVIDUAL DROPS OF WATER OVER A BED OF COFFEE GROUNDS. THE RESULT IS A LIGHTER BODIED COFFEE WITH MORE AROMATIC AND DELICATE FLAVORS THAN WHAT YOU MIGHT GET FROM COLD BREW METHODS THAT REQUIRE STEEPING GROUNDS COMPLETELY IN WATER.

WE USE OUR NICHOLAS COFFEE KITCHEN ON MAIN BLEND IN OUR TOWER.

OUR COLD BREW IS AVAILABLE DURING BUSINESS HOURS.

Nicholas Coffee Co.

"WAKIN' YINZ UP SINCE 1919"

Kitchen on Main Blend

Olde Vienna Dark Roast / Papua New Guinea

VIENNESE ROASTED COFFEES ARE COFFEE BEANS THAT ARE ROASTED DARKER THAN STANDARD THE AMERICAN ROAST, BUT LIGHTER THAN TRADITIONAL FRENCH ROAST COFFEE. THE SLIGHTLY LONGER ROASTING TIME STARTS TO BRING OUT THE OIL IN THE BEAN AND PRODUCES A BREW THAT IS A STRONG AND FULL-BODIED CUP WITH A TOUCH OF SPICINESS.

PAPUA NEW GUINEA HAS A REPUTATION FOR PRODUCING SOME OF THE HIGHEST-QUALITY COFFEE IN THE WORLD. MANY COFFEE ENTHUSIASTS DESCRIBE PAPUA NEW GUINEA COFFEE AS BEING SMOOTH AND WELL-BALANCED, WITH A SWEET AND FRUITY CHARACTER THAT IS HIGHLY PRIZED

CHEERS TO BEERS

BREWERY SPOTLIGHT

EVER GRAIN BREWING CO. IS A BREWERY IN CAMP HILL, CUMBERLAND COUNTY, PENNSYLVANIA, KNOWN FOR ITS WIDE VARIETY OF CRAFT BEERS, INCLUDING ALES, LAGERS, IPAS, AND STOUTS, OFTEN USING LOCALLY SOURCED INGREDIENTS.

EVER GRAIN

CHECK OUT THE BREWS

The Pantry

thekitchenonmain.com

Get to know our

Wines

CHARCUTERIE

BOARDS
CHEESES
MEATS
CRACKERS
FRUIT
VEGGIES
SPECIALTY
DIPS
BREADS

OUR NEWEST SELECTIONS

SHOP OUR NEWEST ADDITIONS TO THE PANTRY WINE WALL! PERFECT FOR ANY HOLIDAY GET TOGETHER OR HOST GIFT.

El Bayeh Tilcara Tinto

Jujuy | Argentina

delicate red fruit and pronounced earthy, almost smoky characteristic. Lots of sour cherry and red plum.

Pair With: Lamb | Beef |Herb Poultry |Heavy Game

Fin Del Mundo Malbec

Patagonia

Flowery notes of violets, ripe plums, blackberries, and black cherries, layered with hints of chocolate, vanilla, tobacco, and subtle spice.

Pair With: Sauces | Poultry | Veal

Fratelli Cosmo Rose Proseeco

Veneto | Italy

Redolent of cherry, raspberry, and wild strawberry, supported by crisp acidity, a smooth mousse, and a clean, refreshing finish

Pair With: Fish | Vegetables | Smooth Cheese

Mosquita Muerta Cordero con Piel de Lobo Chardonnay

Mendoza | Argentina

bright yellow color with notes of green apple, pineapple, lemongrass, citrus, and a mild minerality.

Pair With: Poultry | Vegetables | Rich Fish

BRING THE WINE SELECTION OF THE FAMILY GATHERING

November

The Monthly Pour

LILLE'S COLLECTION

chardonnay

LEMON AND FLORAL CHARACTERISTICS OF CHERRY BLOSSOMS. THIS LIGHT BODIED WINE HAS SUBTLE FLAVORS OF MEYER LEMON AND CANTALOUPE WITH A BRIGHT ACIDITY PROVIDING A CRISP, SMOOTH FINISH.

pinot noir

NOTES OF FLORAL AND RED FRUITS LAYERED WITH BAKING SPICES. THIS MEDIUM BODIED, FRUIT FORWARD WINE HAS FLAVORS OF EARTH AND OAK WITH A SOFT, SILKY FINISH.

the perfect thanksgiving pour

THANKSGIVING BRINGS A LITTLE BIT OF EVERYTHING TO THE PLATE. THE TRICK IS CHOOSING WINES THAT COMPLEMENT THE MEAL WITHOUT OVERPOWERING IT.

- PINOT NOIR: A LIGHTER RED THAT PAIRS BEAUTIFULLY WITH TURKEY, ROASTED VEGETABLES, AND SAVORY HERBS.
- CHARDONNAY: A NATURAL MATCH FOR BUTTERY MASHED POTATOES, CREAMY SIDES, AND ROASTED POULTRY.
- RIESLING: ITS BRIGHT ACIDITY AND TOUCH OF SWEETNESS WORK WELL WITH CRANBERRY SAUCE, SWEET POTATOES, AND SALTY DISHES.
- SPARKLING WINE: AN EASY APERITIF THAT WORKS FROM APPETIZERS THROUGH THE FIRST TOAST.

THE TIP: YOU DON'T NEED A DIFFERENT BOTTLE FOR EVERY DISH. CHOOSE VERSATILE WINES THAT CAN MOVE COMFORTABLY ACROSS THE TABLE.

BUILD A BETTER WINE BOARD

A GOOD CHEESE BOARD DESERVES A WINE THAT BRINGS EVERYTHING TOGETHER. USE THESE SIMPLE PAIRINGS FOR HOLIDAY ENTERTAINING:

- BRIE + CHARDONNAY: CREAMY, BUTTERY, AND BALANCED.
- AGED CHEDDAR + CABERNET SAUVIGNON: BOLD CHEESE MEETS STRUCTURED RED FRUIT AND TANNIN.
- GOAT CHEESE + SAUVIGNON BLANC: BRIGHT ACIDITY KEEPS THE PAIRING FRESH.
- BLUE CHEESE + PORT: SWEET MEETS SAVORY FOR A RICH FINISH.
- GOUDA + PINOT NOIR: A SMOOTH, APPROACHABLE PAIRING WITH EARTHY NOTES.

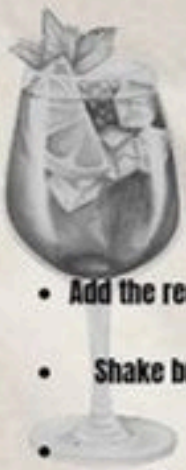
ADD PEARS, APPLES, TOASTED NUTS, HONEY, AND CRACKERS TO ROUND OUT THE BOARD.

THE TIP: INCLUDE A MIX OF SOFT, HARD, AND BOLD CHEESES SO THERE'S SOMETHING FOR EVERY GLASS.

BEST RULE OF ALL: ADD AT LEAST 2 SERVINGS PER PERSON.

MAKE YOUR OWN

fireside sangria



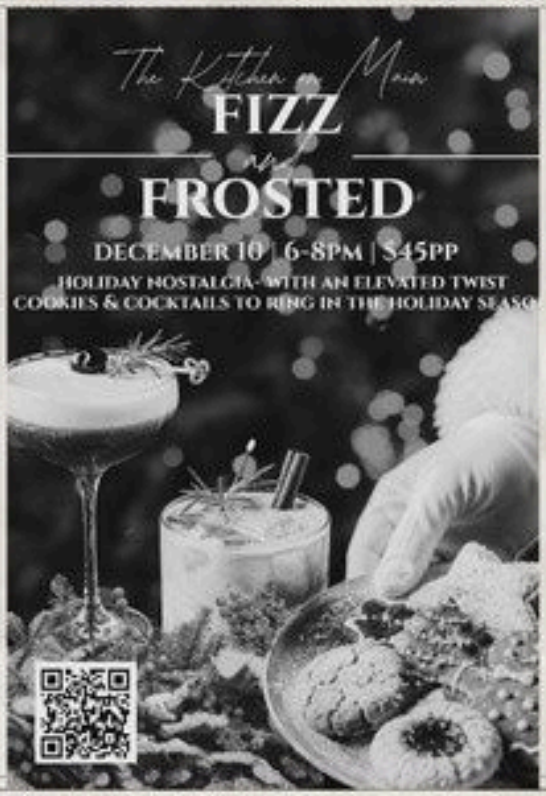
4oz Dry Red Wine
½ oz Apple Brandy
½ Oz Fresh Orange Juice
½ oz Cinnamon Simple Syrup
¼ oz Fresh Lemon Juice
1 oz Club Soda

- **Add the red wine, apple brandy, orange juice, cinnamon syrup, and lemon juice to a shaker with ice.**
- **Shake briefly, then strain into a wine glass over fresh ice.**
- **Top with club soda and stir gently.**
- **Garnish with a thin apple fan, orange wheel, and cinnamon stick.**

CHARCUTERIE
for every occasion

WEDDINGS
SHOWERS
REHEARSALS
COPORATE
FUNERALS
...NOT ALL ON THE SAME DAY

CUSTOM MENUS
COCKTAIL OPTIONS
WEEKDAY AVAILABILITY



You pick 6!

SHOP THE PANTRY SELECTION
AND TAKE IT WITH YOU

CHECK IT OUT

"Happiness is Homemade"

ASIAGO'S TUSCAN ITALIAN
JOHNSTOWN · PA
TUESDAY-THURSDAY 4PM-8PM
FRIDAY 4PM-9PM
SATURDAY 11:30AM-9PM
SUNDAY 11:30AM-8PM
814.266.5071

TAP814 SPEAKEASY
JOHNSTOWN · PA
TUESDAY-THURSDAY 11AM-8PM
FRIDAY- SATURDAY 11AM-9PM
SUNDAY 11AM-8PM
814.254.4236

TAP814 SUPPERCLUB
JOHNSTOWN · PA
EVENT SPACE AVAILABLE MONDAY-SUNDAY
814.254.4236

THE MIRAGE EVENTS
RICHLAND & WESTMONT SPACES
CATERING ACROSS WESTERN PA
814.266.5071

HOLIDAYCATERING BOOKING NOW

The Pantry

thekitchenonmain.com