

T
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**ICED
COFFEE**



ORDER ONLINE
THE PANTRY & THE KITCHEN ON MAIN



**H
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Wednesday-Thursday
9am-8pm
Friday-Saturday
9am-9pm
Sunday
9am-8pm

**BACK ON THE SCHEDULE
TUESDAY 9AM-8PM**



MONTHLY BREW

**RASPBERRY
WHITE
CHOCOLATE**

GET IT AS
**LATTE
ICED COFFEE
CLASSIC POUR**



■ SIP.SAVOR. EXPLORE. ■

**NIGHTINGALE ICE CREAM
SANDWICHES**
GRAB 'N GO



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:

Oldie 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

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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.



The
Pantry

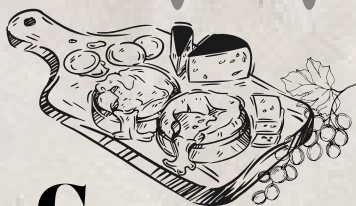
CHECK OUT THE BREWS



thekitchenonmain.com

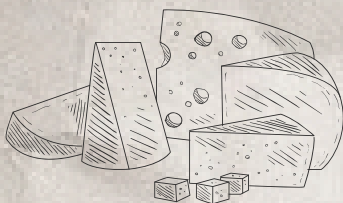
Get to know our

Wines



**C
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**BOARDS
CHEESES
MEATS
CRACKERS
FRUIT
VEGGIES
SPECIALTY
DIPS
BREADS**



TASTE THE SEASON

BURRATA | PEACH COBBLER | PROSCIUTTO | LEMON | CAPERS ARE OUR PICKS FOR THE TASTE OF THE SEASON. MAKE YOUR WINE SELECTIONS AND CREATE YOUR SPREAD.



Prima Cuvee Prosecco \$24

Veneto Italy | 10%
apple peach pear lemon citrus grapefruit
honey oolong
Pair With: aperitif light cheese cured meat

Evidens Vinho Verde

Portugal | 10%
tropical intense, citrine, with floral and fruit notes and on the palate flavors orange lemon peach
Pair With: Creamy & Matured Cheeses | Pasta | White Sauces



Reyneke Chenin Blanc

Stellenbauch | 12.8% \$24
pear peach apple honey stone minerals citrus
Pair With: shellfish spicy food

\$32

Pittnauer Pitti Red Blend

Burgenland Austria | 13.5%
intense expression of black berries, ripe black fruits with hints of black pepper. Fruity, elegant, and crunchy attack, with notes of blackberries followed by a long dry peppery finish
Pair With: hard and mature cheese mild and soft cheese cured meat



I Castelli di Romeo e Giulietta Pinot Grigio

Veneto Italy | 14% \$14
pear peach melon citrus lime grapefruit honey stone minerals

\$14



Giannitessari Soave

Veneto Italy | 12% \$32
peach apple melon citrus grapefruit honey
Pair With: shellfish lean fish appetizers

\$28

Essay Syrah

Western Cape | 14%
blackberry plum black pepper licorice oak vanilla tobacco
Pair With: beef lamb game, heavy cheeses, mushrooms



POOL SIDE PICKS



Integrale Organic Prosecco

\$36 Veneto Italy | 11.5%
citrus lime grapefruit apple stone fruit stone honey
Pair With: soft cheeses aperitif



Essay Sauvignon Blanc

\$28

Western Cape | 13.5%
green apple pear stone minerals citrus
Pair With: Sauces | shellfish goat cheese



August

The Monthly Pour

MAISON MARCEL

Provence | France

CRISP, OFF-DRY PROFILE WITH NOTES OF STRAWBERRY, WATERMELON, WHITE PEACH, AND ELDERFLOWER, BALANCED BY A CLEAN, MINERAL FINISH. IT'S MADE FROM A BLEND OF GRENACHE, MERLOT, AND BLACK MUSCAT GRAPES, OFFERING A VERSATILE, FRUIT-FORWARD WINE THAT PAIRS WELL WITH SEAFOOD, SALADS, AND GOAT CHEESE, AND IS DESIGNED FOR CASUAL, WARM-WEATHER ENJOYMENT.



\$36

PAIR IT WITH:
SALADS
CHARCUTERIE
HUMMUS
SEAFOOD
PORK
CHICKEN



WINE 101

Acidity

Acidity assists in bringing fruit flavours out of wine, especially in white wines. However, if there's not enough, it can mean a wine's fruit flavours don't get the chance to show their best.

Sweetness

Sugar, which occurs naturally in grapes, helps to elevate the array of flavours in a wine. It can add weight and power and help to give the wine a smoother and richer texture.

Tannin

Tannin can come from either oak or from grape skin. While it is most often associated with red wines, it can also be apparent in some white wines, usually those which have spent time in oak.

Alcohol

Alcohol is a natural by-product of the fermentation process, which adds a sensation of sweetness to balance the acids and tannins in wine.



Summer Wine Tips

KEEP IT COOL

SUMMER HEAT CAN QUICKLY CHANGE A WINE'S FLAVOR. WHITE, ROSÉ, AND SPARKLING WINES ARE BEST SERVED BETWEEN 45–55°F, WHILE LIGHT REDS SHINE AROUND 55–60°F.

PAIR BY WEIGHT

A SIMPLE PAIRING RULE: LIGHT WINES PAIR BEST WITH LIGHTER DISHES, WHILE FULLER-BODIED WINES STAND UP TO RICHER MEALS. THINK PINOT GRIGIO WITH GRILLED SEAFOOD AND CABERNET SAUVIGNON WITH A STEAK.

CHILL YOUR REDS

NOT ALL RED WINES SHOULD BE SERVED AT ROOM TEMPERATURE. LIGHTER REDS LIKE PINOT NOIR, GAMAY, AND BEAUJOLAIS ARE BEST ENJOYED SLIGHTLY CHILLED (55–60°F), ESPECIALLY DURING THE SUMMER MONTHS.

**PLUS
\$2 OFF
APPS**



MAKE YOUR OWN

Peach Rose Spitz

4 oz chilled Joseph Jewell Rosé

2 oz Peach Nectar

1 oz Sparkling Water

½ oz Elderflower Liqueur (optional)

Fresh peach slices

Fresh mint

Ice

Directions Fill a wine glass with ice.

Add the rosé, peach nectar, elderflower liqueur (if using), and sparkling water. Stir gently and garnish with fresh peach slices and a sprig of mint.



EVENTS in THE *Wine Cellar*



The Kitchen
Wine Cellar

WEDDINGS
SHOWERS
REHEARSALS
CORPORATE
FUNERALS

...NOT ALL ON THE SAME DAY



CUSTOM MENUS
COCKTAIL OPTIONS
WEEKDAY AVAILABILITY



SEPTEMBER 24 | 6-8pm

4 COURSES + PAIRINGS
\$75 PER PERSON



MEET YOUR NEW FAVORITE HABIT:

Main Brew: Coffee Club

PURCHASE A BRANDED MUG- ENJOY NICHOLAS COFFEE OR THE
COFFEE OF THE MONTH - BRING IT BACK FOR DISCOUNTED REFILLS.
SIMPLE. COZY. LOCAL.

CHEF'S TABLE *experience*

OCTOBER 22 | 6PM

6 COURSES | FOOD + WINE | \$150PP

IMMERSIVE DINING EXPERIENCE OFFERS A
RARE OPPORTUNITY TO ENJOY EXCEPTIONAL
FOOD, EXPERTLY PAIRED WINES, AND AN
EVENING OF CONVERSATION IN AN
INTIMATE SETTING ALONGSIDE OUR CHEF.



MUGS
BY
YOUNG CREATIONS

\$1 OFF
REFILLS
REGULAR HOUSE BLEND
AFTER INITIAL PURCHASE

*You
pick 6!*

SHOP THE PANTRY SELECTION
AND TAKE IT WITH YOU



CHECK IT OUT

“Happiness
Homemade is”

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
814.254.4218

TAP814 SUPPERCLUB

JOHNSTOWN - PA
EVENT SPACE AVAILABLE MONDAY-SUNDAY
814.254.4218

THE MIRAGE EVENTS



RICHLAND & WESTMONT
SPACES
CATERING ACROSS WESTERN
PA
814.266.5071

CATERING

FOR EVERY NEED



The
Pantry

thekitchenonmain.com

LIVE
Music

FRIDAYS 16PM

the kitchen on main

136 E. main Street | Ligonier