



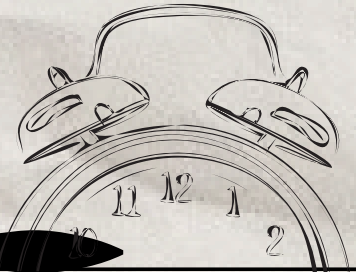
ICED
COFFEE



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

BACK ON THE SCHEDULE
TUESDAY 9AM-8PM



ORDER ONLINE
THE PANTRY & THE KITCHEN ON MAIN

MONTHLY BREW

CHOCOLATE
PEANUT BUTTER

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:

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 SPOICINESS.

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

NEW TRAIL BREWING CO WAS CREATED FOR THE BETTERMENT OF CRAFT BEER. WE WANTED
TO BREW THE BEERS THAT WE WANTED TO DRINK WHILE ENJOYING THE GREAT BEAUTIES OF
NORTH CENTRAL PENNSYLVANIA. COME JOIN OUR ADVENTURE.



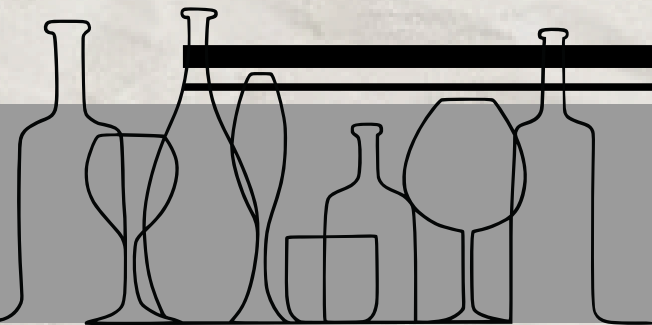
The
Pantry

CHECK OUT THE BREWS



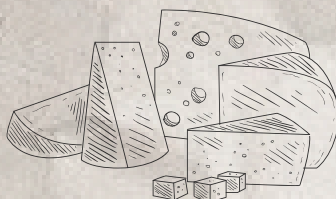
thekitchenonmain.com

Get to know our Wines



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



IT'S GRILLING SEASON

WINE FYI:

THE SPICIER THE FOOD, THE COLDER AND SWEETER THE WINE. LOWER ALCOHOL AND MODERATE TANNINS ALSO HELP DISSOLVE THE BURNING SENSATION OF CAPSICUM—THE PLANT GENUS THAT INCLUDES PEPPERS AND CHILES. THE MORE SMOKE FLAVOR, THE MORE TANNINS YOU NEED TO BALANCE IT OUT AND STAND UP TO THE DISH. LIGHTER FARE LIKE GRILLED CHICKEN AND FISH, AND EVEN PORK WILL PAIR WELL WITH A FULL BODIED WHITE.

ALL AROUNDERS: IF YOU DON'T KNOW, TAKE ONE OF THESE
MALBEC
PINOT NOIR
GAMAY
DRY ROSÉ
RIESLING
CHAMPAGNE

SMOKED MEAT

Chronic Cellars Purple Paradise Red Blend

Paso Robles Cali | 14.8%

Zinfandel-dominated blend that bursts with juicy blackberry, dark cherry and enchanting whispers of mint and mocha

Pair With: Mushrooms | Beef | Pork | BBQ

\$28



I Castelli di Romeo e Giulietta Pinot Grigio

Veneto Italy | 14%

pear peach melon citrus lime
grapefruit honey stone minerals

GRILLED SALMON

\$23

Giannitessari Soave

Veneto Italy | 12%

peach apple melon citrus grapefruit
honey

Pair With: shellfish lean fish appetizers



BURGERS & HOT DOGS

\$28 Essay Syrah

Western Cape 14%

blackberry plum black pepper

licorice oak vanilla tobacco

Pair With: beef lamb game, heavy
cheeses, mushrooms



BBQ CHICKEN

\$23

Replica Knockoff Chardonnay

California | 13.8%

butter oak vanilla pear

peach apple citrus

tangerine

Pair With: Sauces | Pork



Mt. Yengo Shiraz

Adelaide Hills | 14%

strawberry cranberry

smoke leather jam

Pair With: Manchego Cheese Pastrami BBQ



GRILLED SAUSAGES

Pair With: Manchego Cheese Pastrami BBQ

\$14

GRILLED VEGETABLES

\$31

Stamnaki Agiorgitiko

Greece / Peloponnesos | 13%

plum blackfruit cherry red fruit

vanilla oak chocolate

Pair With: beef lamb veal

mature and hard cheese



\$32



TAKE TO THE BBQ



Reyneke Chenin Blanc

Stellenbauch | 12.8%

pear peach apple honey stone
minerals citrus

Pair With: shellfish spicy food

\$24



Lamoreaux Landing Estate Red Cuvée Red Blend

Finger Lakes NY | 12.4%

merlot pinot noir cab franc-raspberry

cherry red fruit oak tobacco baking spices

smoke stone

Pair With: beef game lamb matured cheeses

\$24

July

The Monthly Pour

PIETRAME CHARDONNAY

Abruzzo | Italy

TASTING NOTES

GOLDEN YELLOW COLOR WITH LIGHT GREEN FLECKS, THE PALATE IS EXPRESSIVE WITH HINTS OF WHITE FRUITS, CITRUS, FLOWERS AND A TOUCH OF MINERALITY. THIS BEAUTIFUL CHARDONNAY BLEND IS MEDIUM-BODIED, FRESH, ENERGETIC WITH A LIVELY AND REFRESHING PALATE.



50% CHARDONNAY + 50% PASSERINA GRAPES

\$35

PAIR IT WITH:
SALADS
CHARCUTERIE
HUMMUS
SEAFOOD
PORK
CHICKEN

CALIFORNIA

**PLUS
\$2 OFF
APPS**

Joseph Jewell Rose

Russian River Valley | 12.8%

\$40

strawberry watermelon pear
peach apple lemon

Pair With: Sauces | Lamb | French Onion



Evidens Vinho Verde

Portugal | 10%

tropical intense, citrine, with foral and fruit notes and on the palate flavors orange lemon peach

Pair With: Creamy & Matured Cheeses
Pasta | White Sauces



Central Coast California

Eden Rift Valliant Chardonnay



Central Coast Cali | 14%

oak butter vanilla stone minerals
melon apple pear

\$48

Pair With: Mushrooms | Cured Meat | Creamy Cheese



MAKE YOUR OWN

Gangria

1 bottle Prima Cuvée Prosecco

8 oz Pinot Grigio

4 oz peach nectar

3 oz elderflower liqueur (St-Germain)

2 oz fresh lemon juice

1 oz simple syrup (optional, adjust to taste)

1 cup sliced strawberries

1 orange, sliced into half moons

½ cup blueberries

Fresh mint



PAIR YOUR
BEER



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

Wine Cellar

The Wine Cellar of Luzerne
HARVEST & VINE
wine dinner

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.

SUMMER

ON THE PATIO

GEORGE BYICH
performing
DRINK & FOOD
FEATURES

SATURDAY MAY 23 | 6-8

FRIDAY JUNE 19 | 6-8

FRIDAY JULY 17 | 6-8

FRIDAY AUGUST 14 | 6-8

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 is
Homemade”

CATERING
FOR EVERY NEED



ASIAGO'S TUSCAN ITALIAN



JOHNSTOWN · PA
TUESDAY-THURSDAY 4PM-8PM
FRIDAY 4PM-9PM
SATURDAY 1130AM-9PM
SUNDAY 1130AM-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

The
Pantry

thekitchenonmain.com