



# *Clarion River*

— BREWING COMPANY —

October 2018  
Autumn Leaf Edition

# Autumn Leaf Announcements

## To Go 6-packs Coming Soon

You asked. We answered. Soon we will be offering 6-packs to go from the pub.

Growlers are great, crowlers are cool, but we needed a way for our patrons to enjoy our beer in a different form. Less ounces, more longevity. These are great for sharing with your friends... or not.

6-packs will only be sold as they are available and will not be filled during business hours.

## Limited Menu

To accommodate the most people this weekend, we will only be offering a limited menu from Thursday to Sunday.

## Weekend Entertainment

We have ALF weekend jam-packed with outstanding entertainment.

### Thursday, October 4th

- Samantha Sears from 7-10pm
- ALF glass signing at Dacora Jewelers by a local artist
- Cultural Night from 7:30-9pm
- CUP Homecoming pep rally at 7pm

### Friday, October 5th

- Spencer Allan Patrick from 7-10pm
- Kronospan U.S.A. "Farmers & Crafters" Day from 8am-5pm.

### Saturday, October 6th

- Spencer Allan Patrick from 1-4pm
- Samantha Sears from 4:30-6:30pm
- Bros Inc. & the TNT Horns from 7-10pm
- Clarion County Farmers Market from 9am-4pm
- Clarion Hospital "Tournament of Leaves Parade" starting at 12pm.

*The pub will open at 9am on Friday and Saturday.*



## Kitchen Hours

Tuesday	3:30pm - 9pm
Wednesday	3:30pm - 9pm
Thursday	11am - 9pm
Friday	11am - 10pm
Saturday	11am - 10pm
Sunday	11am - 8pm
Monday	Closed



## Beers on Tap

**1. Yeastie Boys** - 4.8% - Hefeweizen: Crisp and light-bodied, this beast of a German wheat beer features undertones of banana for a drinkable, all-day beer.

**2. Iron Furnace** - 5.0% - American Pale Ale: Small on hop bitterness and big on bold citrus flavor thanks to large amounts of American hops used at the end of the brewing process.

**3. Leatherwood** - 5.6% - Brown Ale: Sweet like candy with an alcohol kick, with caramel notes carrying you to mild burnt bitter finish from the signature roasted barley.

**4. Ol' Chap** - 6.1% - Extra Special Bitter: This new take on a classic British beer packs a lot of body in a malty amber colored ale.

**5. Mr. McHazeface** - 6.3% - New England IPA: Remember Juicy McHazeface? This is his father. Hazier and hoppier for your drinking happiness.

**6. Cherry Wheat** - 7.0% - A balance of sweet and wheat. The seasonal Cherry Wheat is one of our palest beers with a hint of cherry taste.

**7. Clarion Normal IPA** - 6.5% - A hoppy traditional IPA blended with 7C's hops and a good amount of Centennial hops. We went big instead of going home on the IBUs and cranked this one to 100.

**8. Cascading Amber Waves** - 5.7% - Amber Lager: A darker brew, this lager brings together a tasty balance of hop and malt.




[untappd.com/ClarionRiverBrewingCo](https://untappd.com/ClarionRiverBrewingCo)



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# *ALF Limited Menu*

Thursday 10/4 - Sunday 10/7

## *Appetizers*

### **Spinach Artichoke Dip \$10**

Cheese blend, spinach, artichokes, roasted red peppers and garlic served with warm pita chips

### **Giant Soft Pretzel \$9**

Jumbo soft pretzel baked to a golden brown, covered with Parmesan, served with our beer cheese

### **Caprese Salad \$8**

Fresh mozzarella, tomatoes and sweet basil seasoned with salt and extra virgin olive oil, topped with a balsamic glaze

### **Cheddar Curds \$6/\$11**

White cheddar cheese curd in a light breading with a dusting of garlic. Served with a spicy ranch dressing

### **Buffalo Chips \$8**

House made chips covered with our mild buffalo sauce, blue cheese crumbles and celery

### **“Slop” Chips \$11**

House made chips generously covered with our BBQ pork, beer cheese and cheddar cheese

## *Sandwiches*

All sandwiches are served with house made chips / sub a soup or salad for \$1

### **Caprese \$10**

Fresh mozzarella, tomatoes, basil pesto, and balsamic glaze toasted on an Italian baguette

### **Pulled Pork \$14**

Pulled pork tossed in our CRBC BBQ, topped with shredded cheddar cheese, vinegar based coleslaw and dill pickles served on a sub roll

### **Cuban \$13**

Sliced honey ham, pulled pork, Swiss cheese, dill pickles and Heidelberg mustard served on a Spanish roll

### **French Dip \$13**

Thin sliced beef steamed in au jus, served on an Italian baguette with provolone cheese and au jus for dipping

### **Haddock Sandwich \$14**

A generous portion of beer battered haddock, lettuce, tomato, red onion, and tartar sauce served on an Italian baguette

## *Entrées*

All entrées are served with mashed potatoes and vegetable of the day / sub a soup or salad for \$1

### **Lemon Dill Salmon \$16.50**

Fresh salmon grilled to perfection and drizzled with lemon dill sauce

### **Chicken Oscar \$19**

Grilled chicken breast, tiger shrimp, butter, garlic, white wine, asparagus tips and lump crab meat

### **Salmon Oscar \$20**

Grilled salmon, tiger shrimp, butter, garlic, white wine, asparagus tips and lump crab meat

### **Penne Alla Vodka \$14**

Crushed tomatoes, garlic, shallots, red peppers tossed with penne served with a house salad  
Add grilled chicken \$4 / Shrimp \$5 / Salmon \$6

## *Soups and Salads*

### **Tomato Basil Bisque \$4/\$5.50**

Rich, creamy fire roasted ripe tomatoes, with fragrant olive oil, sweet basil, garlic and pepper flakes

### **Bacon, Goat Cheese & Walnut \$11**

Mixed greens with crispy bacon, candied walnuts, olive medley and warm goat cheese  
Add grilled chicken \$4 / Shrimp \$5 / Salmon \$6

## *Kid's Menu (12 and under only)*

### **Grilled Cheese \$6**

American cheese toasted on a baguette with house-made chips

### **Chicken Tenders \$7**

Fried chicken tenders served with house-made chips

## *Dessert*

### **Cheesecake \$5.50**

A light and fluffy cheesecake with various topping options

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition.



## Community Corner

### Fight Against Child Cancer

In September, CRBC hosted a Dine to Donate event that benefited the Texas Children's Hospital. Ten percent of the food sales were donated through the #GoingGold program with AT&T.

Clarion AT&T store manager, Dave Walsh, explained the program to customers at the restaurant. People who donated were entered into a drawing to win gift cards.

### Dine to Donate

At Clarion River Brewing Company, we do everything we can to support Clarion and the

people who live in it.

If you are looking to raise money for your organization, email Jeremy at [mhsborkowski@gmail.com](mailto:mhsborkowski@gmail.com) for the forms and information you need to reserve your Dine to Donate night.

### Banquet at the Barn

Our final banquet of the year was held on September 15 at the Clarion Farms Banquet Barn.

Chef Ryan prepared slow-roasted brisket, corn on the cob, and baked potatoes.

Brewmaster Doug paired one of our brews with each course of

the night.

The first course, a local harvest salad, was paired with Yeastie Boys, a classic Hefeweizen.

Accompanying the crab and corn chowder, the Imperial Cherry Wheat gave our guests a blast of flavor.

Our main dish, maple-smoked brisket, potatoes, and corn was paired with the Cascading Amber Waves.

Finally, our seasonal Chocolate Banana Stout was paired with the NY-style chocolate chip cheesecake.

## Featured Dish The Oscars



A crowd favorite, the Chicken and Salmon Oscars are a brainchild of Chef Ryan and Jeremy. The original dish was the Chicken Oscar. The special mix of chicken, seafood, and the unique sauce is what draws people in for more. Each order is made from scratch as you order it. Chef Ryan says, "It creates a unique flavor profile because the shrimp, crab, and asparagus are sautéed together with a savory cream reduction." This dish includes: chicken or salmon, crab meat, shrimp, asparagus, Parmesan cheese, and the special sauce.

## Upcoming Brews

### **Ghost of Captain aLe**

Like the taste of pumpkin pie? Here it is in liquid form. This pumpkin ale got its name after the ghost of the man Captain Loomis.

It is a higher ABV blonde ale brewed for the colder weather. Aged on fall spices to give everyone the fall aroma and taste they desire. Cozy up to a fire with this seasonal pumpkin ale.

### **Autumn Leaf Fiest**

Our traditional German Märzen brewed for the infamous Oktoberfest is for more than just Oktoberfest drinking. This beer is our returning seasonal brew named after the Autumn Leaf Festival that has been a cornerstone of the community for over 60 years.

The amber color and the use of Noble German hops make this a fall favorite.

### **Golden Eagle Golden Ale**

This golden ale is a tribute to our local university. We support Clarion University on the field and on their days off.

Light in color, but fully balanced beer with subtle hop notes and a delicious malt background.

### **In the works...**

It was here in the beginning. It was gone for awhile. But now it's back. The Oatmeal Stout will be back within the next few months.

Keep checking your email and the Facebook group for more updates.



Are you missing out?  
Join our private Facebook group:



[facebook.com/groups/CRBCMugClub](https://facebook.com/groups/CRBCMugClub)

## Upcoming Events

### ALF Beer Garden

Fri-Sat, October 5-6

### Halloween Party

Friday, October 26

5 - 9 pm

### Bus Tour

Saturday, November 10



## Mug Club Announcements

### ALF Beer Garden

Doug and the crew will be set up in the parking lot behind the restaurant on Friday and Saturday, **October 5th and 6th.**

We will have exclusive brews on tap that will not be available in the pub. There will be fresh batches of the Autumn Leaf Fiest, Ghost of Captain aLe, and the Golden Eagle Golden Ale.

*Levity Brewing Company* and *North Country Brewing Company* will both have a beer on tap. Keep an eye out for more information on which brews will be on tap at the beer garden.

Our collaboration brew, the 4.1 GPA will also be in the beer garden. This is a Guava Pale Ale brewed by Clarion River, Levity, and North Country Brewing Companies. The proceeds benefit

students at Clarion, Slippery Rock, and Indiana Universities.

### Halloween Party

On **Friday, October 26**, we will be hosting a Halloween party from 8 pm until midnight in the pub for all Mug Club members.

There will be a \$5 cover charge that will benefit the Scholarship Fund which benefits Clarion University students. A free drink will be given to everyone in costume.

### CRBC Brewery Bus Tour

On **November 10**, we will embark on our journey across a portion of PA to try the local brews.

We are working on the details and will update everyone as they become available.

For now, mark your calendars and get ready for a wild ride!







## 6-Packs To Go

Growlers are great, crowlers are cool, but we needed a way for our patrons to enjoy our beer in a different form. Less ounces, more longevity. These are great for sharing with your friends... or not.

We bought a 12oz can sealer that will allow us to sell 6-packs to-go from the pub.

6-packs will be to-go only and will be sold as they are available in the fridge. 6-packs will not be filled on demand.

To keep up with the sale of 6-packs, CRBC is asking that anyone who is interested in

filling and running the machine volunteer some time if they are able. We greatly appreciate the time that each of our Mug Club members spends at CRBC.

We are not filling cans at this time, but more details will be released soon. Let us know if you are willing to help out!

## Mug Club To Go Options

Did you know that you get special to-go prices for being a Mug Club member? You get discounts on crowlers and growlers.

- \$2 off crowlers
- \$3 off 64oz fill
- \$1.50 off 32oz fill

## CRBC Swag Contest

Show us your favorite CRBC swag anywhere in the world. Where do you take your growlers, crowlers, and t-shirts?

Use **#CRBCseen** on Facebook, Instagram, or Twitter to enter. Submit your photos before the end-of-year party.

We will pick 5 winners at random to win something special.

Check for updates in a later newsletter. By submitting a photo, you release the rights of CRBC to use your photo in any medium.

## Mug Shots

**Shawn Hoke #72** Member since: 2018



**What's in his mug?**  
Russian Imperial Stout

**Most likely to be eating:** Giant soft pretzel

**Unassigned assigned seat:** the high-top table in the back with the phone

**Fun Fact:** Shawn loves to sing karaoke. Request him on stage next time!

Each month we will feature a special Mug Club member to learn more about them and what beers they're enjoying this week.

## About the Crew



### Jeremy Borkowski

Full-time educator, CRBC manager, part-owner, and self-taught marketing wiz. Last spotted talking to customers, responding to emails and entertainment inquiries, and making CRBC the best it can be.

### Bryan Smith

Patron Saint of the Pub, part-owner and idea guy. Bryan has been around since the beginning. Last spotted at beer pouring events, working in the pub, and updating the building with unique CRBC style.



### Doug Caldwell

The brains behind the beer, resident brew master. Doug has been our go-to beer guy since we started brewing our own craft beer. Last spotted behind the mysterious door in the back of the pub, tweaking recipes, and being incredibly patient as brewing is a science... Doug is our scientist.



### Ryan Passmore

Head chef and commander of the kitchen. Ryan is the newest member of the crew and brought his individual style and creations to the kitchen. Last spotted perfecting our famous beer cheese, working on new specials, and leading the staff to create the best dinner for you so you can take a night off.



# Autumn Leaf Entertainment

## Thursday 4th

7-10pm Samantha Sears

## Friday 5th

Farmers' Crafters day

Beer Garden pouring

7-10pm - Spencer Allan Patrick

## Saturday 6th

ALF Parade

Beer Garden pouring

1-4pm - Spencer Allan Patrick

4:30-6:30pm - Samantha Sears

7-10pm - Bros Inc. & the TNT Horns



## Weekly Specials

### Monday

All You Can Eat

Pasta

\$10

### Tuesday

Clarion University

discount day

10% off food

### Wednesday

\$5 burger night

### Thursday

Happy Hour

\$1 off 12oz house

brews from 4-6

### Sunday

Happy Hour

\$1 off 12oz house

brews

50% off loaded fries  
and buffalo chips

