



**PAN-AMERICAN
GRILL & BREWERY**

BEVERAGES

Beverages ... \$2.75 (with refills)

Pepsi, Diet Pepsi, 7Up, Ginger Ale, Dr. Pepper, Mountain Dew, Iced Tea (sweetened & unsweetened)

Juices ... \$2.75 (no refills)

Orange, Cranberry, Pineapple, Grapefruit

Coffee/Hot Tea ... \$2.50

APPETIZERS

Chicken Wings - single(10)...\$11.50 double(20) \$22

Sauces: hot, medium, mild, red stag BBQ, spicy asian, garlic parmesan, sweet chili

Stuffed Hot Peppers...\$9 – Hungarian banana peppers, herb and cheese stuffing, marinara

Calamari...\$11 – fried with a sweet chili sauce

Pot Roast Poutine...\$9.50 – pot roast, gravy, cheese curds, fries.

Beer & Cheese Dip...\$9 – lackawanna lager and cheddar with Bavarian pretzels.

Lackawanna Rings...\$8 – fried onion rings, cajun dipping sauce

Hummus ...\$9 - roasted red pepper hummus, carrots, celery, cucumbers, broccoli, pita points.

SOUPS

French onion...\$5.75

Soup of the day....cup \$4 bowl \$5

SALADS

House salad... \$4.25 - mixed greens, tomato, cucumber, onion

Wedge...\$6.50 - iceberg lettuce , bacon, crumbled bleu cheese, red onion, tomato, stilton dressing

Salmon Salad...\$12 – flaked salmon, mixed greens, cucumber, red onion, hard boiled egg, tomato, citrus vinaigrette

Mandarin Chicken...\$10.25 - Pulled chicken, mixed greens, red cabbage, red bell peppers, mandarin oranges, peanuts, sesame ginger vinaigrette

Sugar Beet...\$10 - sugar beets, mixed greens ,red onion, goat cheese, pecans, dried cranberries, sundried tomato , balsamic reduction.

Fried Chicken...\$10 - fried chicken, iceberg , cucumber, tomato, bacon, red onion, cheddar jack, ranch dressing

SANDWICHES & BURGERS

All sandwiches come with chips. Fries, coleslaw or soup of the day are .85 add on.

Chicken Sandwich...\$11- chicken breast, provolone, pesto mayo, spinach, red peppers

Herbed Turkey Focaccia...\$10.50 - roasted turkey breast, lettuce, tomato, bacon, cheddar, 5 herb mayo, focaccia

Burger...\$10.00 – lettuce, tomato, pickles. Add cheese for .85

Bison Burger...\$14.25 – lettuce, tomato, pickles. Add cheese for .85

Pan Am Burger...\$13 – bacon, bbq sauce, cheddar, onion rings

Pulled Chicken Sliders...\$10.75 – chicken, bbq sauce, onion, coleslaw

Lafayette Dip...\$12.00- roast beef, swiss, french onion spread, au jus

Veggie Sandwich...\$10.50- Portobello, roasted red pepper, red onion, spinach, goat cheese, herbed mayo, wheatberry bread

Teddy's Game of the Week...market price - ask your server for today's selection

PIZZAS & FLATBREADS

Sizes:

Flatbread, small and large

Cheese Pizza...flat \$7.50...small \$10.25...large \$14.75

Additional topping prices vary by size

toppings: pepperoni, sausage, bacon, steak, chicken, olives, spinach, tomatoes, onion, mushroom, peppers, broccoli...F-\$1.50...S-\$2.00...L-\$2.50

Steak & Stuffed Pepper...flat \$9...small \$13.50...large \$20

sirloin, stuffed hot peppers, garlic oil, mozzarella

Buffalo Chicken...flat \$9...small \$13.50...large \$20

chicken fingers, crumbled Bleu, wing sauce, cheddar, stilton

Caprese...flat \$9...small \$13.50...large...\$20

fresh mozzarella, pesto, tomato, balsamic reduction

ENTREES

Fire Charred Sirloin...\$20.50 - angus sirloin, mashed potatoes, vegetables

Char-Grilled Salmon...\$18.50 - atlantic salmon, cucumber dill sauce, wild rice, vegetables

Kielbasa and Pierogies...\$15.25- kielbasa, pierogies, sauerkraut, onion

Steak Gorgonzola...\$16 - steak tips, spinach, sundried tomato, gorgonzola cream sauce

Bruschetta Chicken... \$15 - chicken breasts, tomato, onion, basil, parmesan, linguini, seasonal vegetables

Pan Am Pasta...\$13 - Penne, spinach, tomato, parmesan, garlic butter sauce...

...add chicken for \$2.50 ...add steak for \$3.75

THE BREW PROCESS

Brewing is the process of extracting sugars from grain, balancing it with flavors from hops, and carefully controlling the process in which yeast transforms the liquid into beer. In our case, we do it 465 gallons at a time.

It all starts by milling grain which has come from our silo out back and from specialty grains we put in by hand. The milled grains, now called 'grist,' is transported into the mash tun and mixed with water along the way. In the mash tun, the enzymes in the malted barley begin to convert the grain into soluble sugars. These sugars can be washed through the grain bed and out into the kettle where the resulting liquid, called 'wort,' is boiled.

In the kettle, the sweet wort is brought to a boil and to it are added hops. Hops are small flowery cones which contain oils essential to the brewing process. By controlling the kind, amount, and time of boiling the hops, the brewer can extract various flavors, aromas, and levels of bitterness.

After boiling, we cool the soon-to-be-beer and send it to the fermentation vessel where it will meet the yeast. As brewers, our job is to make the product for the yeast. It is the yeast that turns all our efforts into beer by consuming the sugars and creating alcohol and CO₂ as byproducts.

Once the yeast has done its work, we condition the beer by holding it at near freezing temperature. During this time, the flavor profile stabilizes and the yeast drops out of suspension, we move the beer to a serving tank and for many of our beers we filter it along the way. From the serving tanks, the beer is pumped directly to the taps and into your glass.

With all the varieties of grain, hops, and yeast available, we can create nearly any combination of flavors, colors, and strengths of beer. This whole process takes about one month from brew day to serving time and occurs year-round right on site. Next time you lift a pint at one of our bars, remember that it was born in the same building in which you are now sitting.

TEDDY'S TEN DOLLAR LUNCH COMBOS

Choose either a house salad OR a bowl of the soup of the day and...

Add on one of the following:

Fried Chicken Ranch salad*

Mandarin Chicken salad*

Caprese flatbread

BBQ Pulled Chicken Sliders with coleslaw

Sugar Beet Salad*

1/2 Turkey Club Focaccia

(all meals come with a soft drink)

** all salads are a lunch size portion*

Buffalo Brewery District



Our building was born in the year of our Lord 1841 in the heart of what the world unaffectionately called "The most evil square mile in America," Buffalo's Canal District. We are proud of our history and the hard-edge character of our building; our restoration features well worn warehouse floors, oak claw foots, booths, belt and pulley market fan system to maintain the historic "feeling".

Under the watchful eyes of Lake Effect Man and his buddy, the Brawler, we offer guests 8 bars on four levels and serving authentic and ethnic Buffalo pub foods. Our "Murderers Row" typically includes 15 of our Microbrews on tap, and you won't want to miss the authentic, historic deli in the "bowels" of the 1841 section of our building.



The Pan American Grill & Brewery reprises the original hotel's Grand Dining room and mezzanine, Murals Room, Teddy Roosevelt's fire-placed Trophy Room, and the iconic Tap Room with the added twist of a full scratch brewery on site.

This landmark French Renaissance-style building was designed by Louise Blanchard Bethune, the first professional woman architect in the U.S. and built in 1904, during Buffalo's industrial heyday for the Pan American Exposition.

The hotel features 57 unique Pan American themed rooms, with your choice of one- and two-bedroom suites, mini-suites and bridal suites, each of which offer all the modern conveniences visitors expect for short- to long-term stays.



Our one- and two-bedroom loft suites provide all the modern conveniences, including fireplaces, kitchens, living rooms with pull-out sofa beds, spacious closets and ability to sleep up to six guests comfortably, making this venue perfect for a family or friends getaway weekend or long-termstay for business, medical or international travelers.

The Richardson Romanesque J.A. Webb building was built in 1878 and restored in 2007 to its present grandeur. Offering 32 boutique hotel loft units with banquet and meeting space on the main and lower levels, this is the newest addition to our Buffalo Brewery District properties.



Buffalo RiverWorks is the city's newest premier waterfront, boating, sports, music and entertainment destination located along the banks of the Buffalo River.

The interior space at RiverWorks will hold: a 5,000 person art, entertainment and concert venue; the first permanent, purpose built, flat track roller derby track in the world; a martial arts dojo; four bars; a restaurant and a concession food area; locker rooms for sports leagues; restrooms and a kitchen. This 60,000 sq. ft. space in the main building can also be converted to use for any event, including but not limited to: concerts, banquets, weddings, corporate events of all kinds, sports tournaments, festival, trade shows, conventions, art demonstrations and non-for-profit fundraiser events.

RiverWorks' two outdoor ice rinks will be covered by a metal pavilion with open sides to provide shelter while maintaining an outdoor feel. These ice rinks will play host for hockey leagues and events, curling leagues and events and figure skating practice and events in the winter. In the summer the concrete slabs of the rinks will be used for a variety of sporting and event program space including: roller hockey; roller derby; tennis; volleyball as well as concerts and events.

Finally, RiverWorks is planning and designing the first ever fully functioning brewery to be retrofit into an existing grain silo. The former GLF Grain Silo will house the RiverWorks' brewery, that will use direct tank-to-tap lines for the four interior bars as well as a fifth bar located in the silo itself, situated directly next to the RiverWorks Beer Garden, which will be constructed amongst the foundational remnants of another former grain silo.