JOINERY HOTEL PITTSBURGH
453 BOULEVARD OF THE ALLIES
PITTSBURGH, PA 152339
WWW.THECHRISTIANJAMES.COM

Christian James
STORIED GLOBAL CUISINE

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EXPERIENCE WORLDWIDE CUISINE

VOLUME II | DINNER MENU | SPRING 2023

ALL CULTURES ARE CELEBRATED

Christian James focuses on internationally-inspired comfort food. A new venture by Kimberley Ashlee Catering, Christian James is where Pittsburghers and visitors alike commune to share a moment of intersection, where differences in taste become harmonious, and where all cultures are celebrated. Utilizing techniques with the elements through a hardwood-fired grill, sous-vide, and slow cooking.

The design pulls from the Gothic-revival style building, formerly the auditorium of the 1924 Salvation Army of Western Pennsylvania. The furnishings emulate Christian James' signature attire--his leather boots and Levi's jeans--invite you to be comfortable and polished, as you're warmly welcomed to your table.

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VIKING LORE IN YOUR GLASS

To put it generically, wine goes back centuries, but anyone familiar with viking lore, may have heard about Vineland, a mystic legend about the "Land of Grapes". According to the saga, Bjarni Herjólfsson was blown towards the Gulf of St. Lawrence in the year 985 to discover wild grapes and rich lumber. Over a century later, numerous expeditions and trade with natives were led by Leif Eriksson. The amicable relationship turned into warfare and the Vikings left for good.

15TH CENTURY MAP OF VINLAND

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WINES BY THE GLASS / BOTTLE

Cielo Prosecco Veneto, Italy	8/32	Ransom "Jigsaw" Pinot Noir Willamette Valley, Oregon	14/54
Arona Sauvignon Blanc Marlborough, New Zealand	10/38	Vina Real 'Crianza' Rioja Alta, Spain	12/46
Spinelli Pinot Grigio Terre di Chieti, Abruzzo, Italy	9/34	Garofoli "Monte Real" Sangiovese Marche, Italy	11/42
Urban by Nik Weis Riesling Mosel, Germany	9/34	Ancient Peaks "Renegade" Red Blend Paso Robles, California	16/62
Aviary Chardonnay Marlborough, New Zealand	14/54	Chateau Les Carrelets Bordeaux, France	13/50
Tattoo Girl Rose of Syrah Columbia Valley, Washington	14/54	75 Wine Co. Cabernet Sauvignon Medicino, California	17/76

WHITE WINES BY THE BOTTLE

CONTINUED ON THE NEXT PAGE

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Dumont Pere et Fils Rose Brut Champagne, France	96	Emile Beyer Pinot Blanc Alsace, France	51
Christian Etienne "Tradition" Brut Champagne, France	86	Surrau "Limizzani" Vermentino Gallura, Sardinia, Italy	75
Francois Montand Traditionelle Brut Rose Jura, France	51	Colpaola Verdicchio Matelica, Marche, Italy	57
Nautilus Estate Sauvignon Blanc Marlborough, New Zealand	57	Au Bon Climat Pinot Gris/Pinot Blanc Santa Barbara, California	45
Rombauer Sauvignon Blanc Napa & Sonoma, California	75	Archery Summit Pinot Gris Willamette Valley, Oregon	57

WHITE WINES BY THE BOTTLE

CONTINUED

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Seghesio Chardonnay Sonoma, California	60
Bryn Mawr Chardonnay Willamette Valley, Oregon	72
Ponzi "Reserve" Chardonnay Willamette Valley, Oregon	74
DuMOL Chardonnay Russian River Valley, Sonoma, California	119
Ram's Gate Chardonnay Sonoma Coast, Sonoma, California	124
Cave Springs "Estate" Riesling Beamsville Bench, Niagara, Canada	48
St. Urbans Hof Kabinett "Wiltinger Schlangengraben" Riesling Mosel, Germany	58

RED WINES BY THE BOTTLE

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Domaine Chanzy "Mercurey Les Bussieres" Burgundy, France	119
60 Souls Pinot Noir Willamette Valley, Oregon	54
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Adelsheim "Breaking Ground" Pinot Noir Chehalem Mountain, Willamette Valley, Oregon	96
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Gran Bericanto "Riserva" Rosso Colli Berici, Veneto, Italy	84
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RED WINES BY THE BOTTLE

CONTINUED ON THE NEXT PAGE

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Chateau Lacoste-Borie Pauillac, Bordeaux, France	126
Ferraton "La Matiniere" Crozes Hermitage, Rhone, France	69
Domaine de la Charbonniere "Tradition" Chateauneuf du Pape, Rhone, France	116
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Albino Rocca "Gepin" Barbera Alba, Piedmont, Italy	90
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Seven Hills Merlot Walla Walla Valley, Washington	82
Double Canyon Cabernet Sauvignon - Horse Heaven Hills, Washington	71
Ross Andrew "The Hunstman" Cabernet Columbia Valley, Washington	48
Vina Robles Estate Cabernet Sauvignon - Paso Robles, California	54
Shafer "TD-9" Red Blend Napa Valley, California	174

PHOTO: J.H., MADEIRA VINES, MT. VERNON, VIRGINIA

PHOTO: K.A. "DOOR KNOCKER", VENICE, ITALY

RED WINES BY THE BOTTLE

CONTINUED

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THEIR TERROIR IN EACH BOTTLE

Wine at Christian James is a highly curated experience focusing on boutique-international producers. The list is an homage to the perfected techniques of unthought-of producers who toil to capture their terroir in each bottle.

George Washington had grown both what he called summer and winter grapes, a strategy for keeping the fruit available for use on his table for as many months as possible.

The Diaries of George Washington

Monthly Wine Events

Join us for an evening with our Sommelier and Wine Experts. Allow your palate to travel and be curious.

Sign up for our Mailing List for your exclusive invitation.

"The discovery of a wine is of greater moment than the discovery of a constellation. The universe is too full of stars."

Benjamin Franklin, Founding Father of the United States of America

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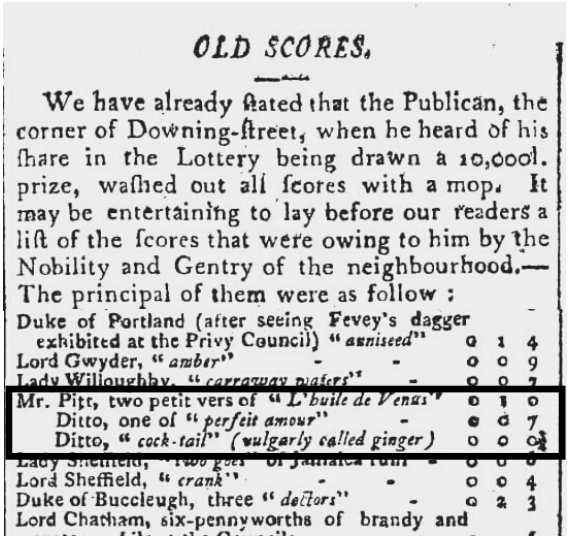
THE WORD "COCKTAIL"

The earliest-known use of the word "cock-tail" appeared in print in the "London Morning Post & Gazeteer" on March 20, 1798 when a satirical article was posted about regulars of the Axe and Gate Tavern on the corner of Downing Street and Whitehall.

Four days earlier, the landlord of the establishment won the lottery and cancelled the posted debts of his regulars who happened to be politicians. Of all people, William Pitt owed 3/4 of a penny for a "cock-tail". At the time the term was a vulgar word for "ginger".



OLD SCORES.

We have already ſtated that the Publican, the corner of Downing-ſtreet, when he heard of his ſhare in the Lottery being drawn a 10,000l. prize, waſhed out all ſcores with a mop. It may be entertaining to lay before our readers a liſt of the ſcores that were owing to him by the Nobility and Gentry of the neighbourhood.— The principal of them were as follow :

Duke of Portland (after seeing Fevey's dagger exhibited at the Privy Council) "*anniseed*" 0 1 4
Lord Gwyder, "*amber*" - - 0 0 9
Lady Willoughby, "*carraway wafers*" - 0 0 7
Mr. Pitt, two petit vers of "*L'huile de Venus*" 0 1 0
Ditto, one of "*perfeit amour*" - 0 0 7
Ditto, "*cock-tail*" (*vulgarly called ginger*) 0 0 0¾
Lord Sheffield, "*crank*" - - 0 0 4
Duke of Buccleugh, three "*doctors*" - 0 2 3
Lord Chatham, six-pennyworths of brandy and

"OLD SCORES," LONDON MORNING POST, MARCH 20, 1798

CHRISTIAN'S COCKTAILS

Honey Rose Old Fashioned 16
Knob Creek Bourbon, Honey Rose Simple Syrup, apple bitters

Cucumber Martini 15
Kettle One Cucumber Mint Vodka, Cointreau, fresh citrus juices, muddled cucumber, ginger ale

The Sicilian Kiss 15
Teremana Tequila, Limoncello, blood orange juice, agave syrup, tajin

Proper Peaches 15
Tullamore Dew Irish Whiskey, Peach Schnapps, fresh peach slices, simple syrup, fresh mint

Matt-ini 15
Tanqueray Gin, Grey Goose Vodka, Vermouth, lemon twist, blue cheese stuffed olives

Bailey's Dulce De Leche 16
Baileys Irish Cream, Vodka, heavy cream, caramel syrup, dulce de leche, Biscoff cookies

NON-ALCOHOLIC

Orange, Cranberry or Pineapple Juice	3	Iced Tea	4
Coffee	4	Saratoga Still Water 1 L	8
Tea	4	Sparkling San Pelligrino 8 oz/1 L	3/8
Cappuccino	5	Coke Soft Drinks	3
Espresso	3		

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DRAFT BEER

Angry Orchard - Hard Cider - 4.5% ABV - Walen, NY — 8
It is a perfect balance of sweetness and bright acidity from culinary apples and dryness of traditional cider making apples, resulting in a complex, yet refreshing, hard cider.

Leinekugel's - SUMMER SHANDY - 4.2% ABV - Chippewa Falls, WI — 8
Traditional weiss beer with refreshing natural lemonade flavor that makes it the perfect summer beer.

Miller Lite - PILSNER - 4.2% ABV - Milwaukee, WI — 5
Hop-forward flavor and solid malt character. It's smooth with a light to medium body and a crisp, clean finish.

Penn Brewery - PILSNER - 5.0% ABV - Pittsburgh, PA — 7
Brewed by Pittsburgh's oldest brewery, located in the North Side, since 1986. This Pilsner is known for its toffee notes, toasted nutty hints and a touch of Noble hops.

Yuengling - TRADITIONAL LAGER - 4.5% ABV - Pottsville, PA — 6
America's oldest Brewery. This lager is famous for its rich amber color and medium-bodied flavor, with roasted caramel malt for a subtle sweetness and a combination of cluster and cascade hops.

Ellicottville Brewing Co - BLUEBERRY WHEAT ALE - 4.8% ABV - Ellicottville, NY — 8
A dry and fruity wheat beer with the perfect amount of mellow blueberry flavor.

Fat Head's Saloon - SUNSHINE DAYDREAM IPA - 4.9% ABV - Pittsburgh, PA — 8
Opened in the SouthSide of Pittsburgh in 1992. Sunshine Daydream is an award-Winning Session IPA with big hop aromas, flavors of citrus, peach, orange and tropical fruit with a nice light malt backbone.

East End Brewing Co - BIG HOP AMERICAN ALE - 5.8% ABV - Pittsburgh, PA — 8
East End Brewing opened in the Homewood neighborhood of Pittsburgh's East End in 2004. This Ale has loads of Centennial and Cascade hops brewed to be nice and hoppy, but not especially bitter thanks to a generous amount of Munich Malt in the grain bill.

Lagunitas - LITTLE SUMPIN' SUMPIN' WHEAT IPA - 7.5% ABV - Lagunitas, CA — 9
Hints of bubblegum, pineapple, light cedar & pine. Tons of tropical fruitiness with none of the fruit! Featuring a strong hop finish on a silky body, it's a hoppy pale wheat ale that is great for IPA fans, but so smooth that hefeweizen fans dig it, too.

Southern Tier Brewing Co - 2XHAZE - 8.2% ABV - Pittsburgh, PA — 8
In 2017, the company opened a brewhouse in Pittsburgh's North Shore area. This hazy golden orange beer has a soft body and booming tropical flavor brewed with an absurd amount of hops, three times a standard IPA, then dry-hopped relentlessly on four different days.

BOTTLED BEER

Bell's Two Hearted IPA	7	IC Lite	5
Bud Lite	5	Labatt Blue	5
Budweiser	5	Michelob Ultra	5
Coors Lite	5	Stella Artois	6
Corona Extra	6	White Claw Seltzer	7
Guinness	8	Non-Alcoholic Beer	5

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DESSERTS

All of our desserts are freshly made in-house daily.

Coconut Mango Panna Cotta 9
Ginger coconut panna cotta, mango gelee, mixed berry sauce, coconut rum compressed mango

Pistachio Cheesecake 11
Graham crust, cheesecake baked with pistachio praline, whipped vanilla bean chocolate ganache, caramel sauce

Triple Chocolate Mousse Torte 13
Chocolate chip crispy base, dark chocolate soft ganache, fudge cake layer, dark chocolate mousse, chocolate chantilly

Linzer Strawberry Tart 12
Almond linzer crust, strawberry jam, whipped vanilla bean white chocolate ganache montée

PISTACHIO CHEESECAKE

APPETIZERS

House Made Bread Basket 8
A selection of housemade bread served with herbed compound butter & herb oil

Lechon Kawali 10
Filipino-style fried pork belly, served with pickled green papaya “atchara”, and “suka” spicy vinegar

Wood-Fired Seasonal Vegetables* 10
Served with lemon-pesto aioli, balsamic glaze
*VG upon request

Creamy Lemon Artichoke Soup (VG) 6/9
Fresh artichokes, lemon juice, cashews, leeks, spinach, coconut milk

French Onion Soup 4/8
Braised Spanish onions, house made beef broth, house made croutons, gruyere cheese

Soup Du Jour 4/8

Frito Misto* 13
Lightly battered and fried smelts and seasonal vegetables, lemon-herb remoulade
*Available vegetarian

12" Deep Dish Pizza (Build Your Own) 21
Toppings: Red Onions, Mushrooms, Spinach, Bell Peppers, Pepperoni, Sausage

Charcuterie for 2 20
Local cured meats and cheeses, crostinis, olives

Montreal-Style Poutine 11
Natural-cut fries, Emerald Valley cheese curds, Guinness Gravy

1/2 Dozen Wings 12
Sauce Choice: Buffalo, Soy Hoisin, Dry-Spice Rub

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

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RATATOUILLE WITH ROASTED STUFFED QUAIL

SALADS

Add Protein: : 4 oz Grilled Strip Loin +14, 5 oz Grilled Chicken +6, 4 oz Grilled Salmon +10, 5 Shrimp +10, 3 U-10 Diver Scallops +14

Local Greens Salad 13
Lettuce Ladies mixed greens, Emerald Valley roasted mushrooms, pickled and grilled cucumbers, shaved carrots, sesame seeds, sesame-miso dressing

Wedge Salad 13
Iceberg lettuce, blue cheese, tomatoes, cucumbers, potato strings, ranch dressing

Shaved Asparagus and Artichoke Salad 15
Lettuce Ladies asparagus and arugula, artichokes, Pleasant Farms goat cheese, petit pois, Jones Dairy Farm poached egg, crispy pork belly, hazelnuts, lemon-dijon vinaigrette

Caesar Salad 11
Grilled romaine lettuce, croutons, crisp bacon strips, shaved parmigiano-reggiano, grilled lemon, caesar dressing

MAINS

Fried Chicken and Biscuits 32
Southern-style buttermilk fried chicken, served a fresh housemade biscuit and honey butter, with a side of pickled vegetables

Ratatouille with Roasted Stuffed Quail 38
6 oz Manchester Farms herb-stuffed roasted quail, sliced zucchini, yellow squash, Japanese eggplant, roasted pepper-tomato sauce, Pleasant Farms Goat Rodeo goat cheese

Pan-Seared Scallops 48
Wild-caught off the coast of Massachusetts sustainably managed U-10 scallops served on top of creamy spinach risotto

Pasta Primavera 28
Fresh Ohio City Pasta fettuccine, nutless pesto cream sauce, seasonal vegetables
Add: Shrimp +$10 , Chicken +$6, Scallops +$14

Grilled-Salmon 42
8 oz, Cutler Cover Atlantic Salmon with harissa carrot puree, lemon rice pilaf

Soy-Hoisin Sticky Pork Ribs 36
James Farm pork ribs, basted with a soy-hoisin glaze, served with garlic-fried rice, grilled pickled cucumbers

Classic Burger 19
1/2 lb Sirloin, short rib, brisket burger patty, housemade brioche bun, lettuce, tomatoes, onion, pickles, add a slice of cheddar cheese

CJ Signature Burger 21
1/2 lb Sirloin, short rib, brisket burger patty, housemade brioche bun, bacon, gorgonzola mushroom cream sauce, arugula

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SIDES

Table-Side Loaded Baked Potato 9
(chives, sour cream, bacon, smoked gouda)

Horseradish Smashed Potatoes 8

Fries with Pesto Aioli 8

Nona's Artichokes 17
Roasted with parmesan cheese, served with lemon butter sauce

Wood-Fired Seasonal Vegetables* 10
Served with lemon-pesto aioli, balsamic glaze
*VG upon request

Macaroni and Cheese 9
Basil-lemon zest panko topping , Emerald Valley 1975 Cheddar cheese

Beans and Greens 6
Add Chicken +4, Jones Dairy Farm Sausage +4, Footprint Farm Pork Belly +5

"So whether you eat or drink or whatever you do, do it all for the glory of God."

1 Corinthians 10:31

STEAKS

All our steaks are Halperns' Certified Angus Beef. Rare (125°-130°F) brown on the outside, center cool to the tongue. Medium-Rare (130°-140°F) warm center, and red with a pink ring. Medium (140°-150°F), mostly pink. Medium-Well (150°-160°F) very firm, with a sliver of pink at center. Well (Over 160°F) very firm and most of the juices will have cooked out of the steak.

Bone-in Petit Filet, 8 oz 54

Dry aged 35 day NY strip, 12 oz 48
Finished with compound butter

Tomahawk Ribeye, 32 oz 109

Bone-in Porcini-Rubbed Cowgirl Cut Ribeye, 16 oz 84

Porterhouse, 24 oz 68
Finished with a Lemon-herb gremolata

French Bone in Veal Chop, 14oz 65

Sauces: Chimichurri, Bernaise, Red-Wine Demi, Creamy Horseradish, Mushroom-Peppercorn (2 oz), Choose One, Additional $3 each

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CHILDREN'S MENU

CHILDREN 10 + UNDER EAT FREE

ONE MAIN MUST BE PURCHASED PER COMPLIMENTARY CHILD MEAL. OTHERWISE, AN $10 CHARGE PER CHILD MEAL WILL BE ISSUED.

Pasta with Butter and Cheese
Tossed with Butter and Parmesan Cheese

Pasta Marinara
Tossed with Marinara Sauce and Parmesan Cheese

Pasta with Cream Sauce
Tossed with Cream Sauce and Parmesan Cheese

Fried Chicken & Fries

Chicken Fried Rice
Sauteed with Egg and Vegetables

ALL KIDS MEALS SERVED WITH FRUIT AND A WARM COOKIE

PHOTO: K.H., DUBROVNIK, CROATIA

PHOTO: C.E.S., "BY THE WATER", BACOLOD, PHILIPPINES

PHOTO: K.H., RED ROCKS, NEVADA

THANK YOU

FROM THE EDITORS JOSHUA HAUGH & KIMBERLEY ASHLEE

We can not express our thanks and gratitude enough for your love and support to documenting, creating and bringing you this culinary experience.

Christian James' travels have showed us exactly what true hospitality should be and we hope that our team did the best to deliver exactly what we promised; an experience.

We hope you come back again soon to dine with us and join our monthly wine tasting events.

See you for your next adventure with us.

Kimberley Ashlee & Joshua Haugh

KIMBERLEY ASHLEE & JOSHUA HAUGH

OUR PURVEYORS

At Christian James we believe that good food begins with our local farmers and purveyors. As a locally owned business, we understand how this directly affects our community, how it can change our food system, and how it can make our food healthier and sustainable.

We'd like to acknowledge our purveyors for their work and commitment to their food and products.

C Bear Produce - Produce, Meats

Emerald Valley - Charcuterie Meats, Cheeses, Produce

Euclid - Fish, Charcuterie Meats, Cheeses

GFS Halperns - Beef

Footprint Farm - Pork, Eggs

Lettuce Ladies - Micro Greens, Lettuces

Paragon - Produce, Chicken

BW Wholesale Florist - Flowers, Plants