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OUR | **CONCEPT**

All Cultures Are Celebrated Here

Sticking to the belief that food brings everyone together.

by J. Anderson

Christian James has a unique approach to comfort food that draws inspiration from all over the world. Visitors to his Pittsburgh restaurant can come together over a meal that celebrates diverse cultures and tastes. James employs a variety of cooking techniques, including hardwood grilling, sous-vide, and slow cooking, to create a thoughtful menu that reflects his travels.

cont'd page 8

+ Highlights

A menu designed to allow your palate to journey.



To Start

Smaller bites to start off your meal or if you are in the mood for something smaller.

Pg 8



Mains

Crafted with care and passion, using only the finest ingredients to ensure a dining experience that is nothing short of extraordinary.

Pg 12

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Wines By The Glass Or Bottle

Cielo Prosecco, Veneto, Italy	12/45	Kaiken Estate Malbec Medoza, Argentina	13/51
Francois Montand, Brut Rose, Jura, France	16/60	Garofoli "Monte Real" Sangiovese, Marche, Italy	13/45
Arona Sauvignon Blanc Marlborough, New Zealand	13/48	Ancient Peaks "Renegade" Red Blend, Paso Robles, CA	17/64
Spinelli Pinot Grigio Terre di Chieti, Abruzzo, Italy	11/40	Chateau Les Carrelets Bordeaux, France	13/50
Urban by Nik Weis Riesling Mosel, Germany	12/45	Ross Andrew The Hunstman Cabernet Sauvignon, Columbia Valley, WA	18/65
Aviary Chardonnay Napa Valley, California	14/52	Tattoo Girl Rose of Syrah - Columbia Valley, Washington	14/54
Ransom "Jigsaw" Pinot Noir Willamette Valley, Oregon	15/65		

Our Wine Selection

Their terroir in each bottle

by Christian James

At Christian James, our approach to wine is more than just a beverage choice; it's a curated journey through the world of boutique international producers. Our wine list is a homage to the unsung heroes of winemaking, those dedicated artisans who tirelessly toil to capture the essence of their terroir in every bottle. Each selection is carefully chosen by our sommeliers to showcase the perfected techniques and unique expressions of these producers,

offering our guests an opportunity to savor the true artistry and craftsmanship behind each pour. From the rolling vineyards of France to the sun-drenched valleys of California, our collection celebrates diversity, quality, and the pursuit of excellence in winemaking.

Embark on a voyage of discovery with us and experience the passion and dedication infused into every sip. ■

White Wines By The Bottle

Conti di San Bonifacio Prosecco Brut Teviso, Veneto, Italy	60	Saint Martin Pouilly Fume Loire Valley, France	65
Dumont Pere et Fils Rose Brut Champagne, France	120	Domaine Gilles Noblet Pouilly-Fuisse, Burgundy, France	105
Christian Etienne "Tradition" Brut Champagne, France	110	Seghesio Chardonnay Sonoma, California	80
Nautilus Estate Sauvignon Blanc Marlborough, New Zealand	70	Bryn Mawr Chardonnay Willamette Valley, Oregon	90
Rombauer Sauvignon Blanc, Napa & Sonoma, California	95	Ponzi "Reserve" Chardonnay, Willamette Valley, Oregon	92
Long Meadow Ranch Sauvignon Blanc, Napa Valley, California	79	DuMOL Chardonnay, Russian River Valley, Sonoma, California	119
Surrau "Limizzani" Vermentino, Gallura, Sardinia, Italy	68	Ram's Gate Chardonnay - Sonoma Coast, Sonoma, California	124
Colpaola Verdicchio Matelica, Marche, Italy	60	Cave Spring "Estate" Riesling - Beamsville Bench, Niagara, Canada	70
Au Bon Climat Pinot Gris/Pinot Blanc, Santa Barbara, California	80	St. Urbans Hof Kabinett "Wiltinger Schlangengraben" Riesling, Mosel, Germany	80

+ Did You Know?

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

Red Wines By The Bottle

Chauvet Freres "Cote du Py", Morgon, Beaujolais, France	80	Fattoria la Valentina "Spelt Riserva" Montepulciano, Abruzzo, Italy	78
Emile Beyer Pinot Noir, Alsace, France	90	Quest Cellars Red Blend, Paso Robles, California	65
Domaine Chanzzy "Mercury Les Bussieres", Burgundy, France	119	Le Mistral "Joseph's Blend", Monterey County, California	80
Dobbes Family Estate "Grand Assemblage" Pinot Noir, Willamette Valley, Oregon	105	Ancient Peaks Merlot, Paso Robles, California	68
Adelsheim "Breaking Ground" Pinot Noir, Chehalem Mountain, Willamette Valley, Oregon	160	Chateau Fleur de Roc, Saint-Emilion, Bordeaux, France	80
Ram's Gate Pinot Noir, Sonoma Coast, Sonoma, California	140	Chateau Lacoste-Borie, Pauillac, Bordeaux, France	130
Au Bon Climat "Knox Alexander" Pinot Noir, Santa Maria Valley, California	150	Ferraton "La Matiniere", Crozes Hermitage, Rhone, France	99
Santa Tresa Cerasuolo di Vittoria, Sicily, Italy	90	Domaine de la Charbonniere "Tradition", Chateauneuf du Pape, Rhone, France	130
Gagliole "Rubiolo" Chianti Classico, Tuscany, Italy	80	Cune Imperial 'Reserva' Rioja, Rioja Alta, Spain	140

Red Wines By The Bottle cont'd

Mas Martinet "Bru" Priorat, Priorat, Tarragona, Spain	125	Shafer "TD-9" Red Blend, Napa Valley, California	180
Bodegas Garmon Tempranillo, Ribera del Duero, Spain	170	Pine Ridge Vineyards Cabernet Sauvignon, Napa Valley, California	160
Albino Rocca "Gepin" Barbera, Alba, Piedmont, Italy	105	Schug Cabernet Sauvignon, Sonoma, California	105
Castoro Cellars Zinfandel, Paso Robles, California	60	Adaptation by Plumpjack Cabernet Sauvignon, Napa Valley, California	210
Seghesio Family Vineyards Old Vine Zinfandel , Sonoma County, California	130	Laurel Glen "Counterpoint" Cabernet Sauvignon , Sonoma Mountain, California	160
Seven Hills Merlot, Walla Walla Valley, Washington	100	Produttori de Barbaresco Nebbiolo, Piedmont, Italy	99
Double Canyon Cabernet Sauvignon, Horse Heaven Hills, Washington	99	Rivetto Serralunga Barolo, Alba, Piedmont, Italy	160
75 Wine Co. Cabernet Sauvignon, Mendicino, California	70	Terre Rouge Syrah, California	95
Vina Robles Estate Cabernet Sauvignon, Paso Robles, California	80	Truchard Syrah, Carneros, Napa Valley, California	70

Draft Beers

Please ask your server about our seasonal draft selection.

Yuengling - TRADITIONAL LAGER - Pottsville, PA - 4.5% ABV 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.

Penn Brewery - PILSNER - Pittsburgh, PA - 5.0% ABV 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.

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

Bell's Brewery - TWO HEARTED ALE - 7% ABV - Comstock Township, MI 9
 Brewed with 100% Centennial hops from the Pacific Northwest. The beer has an intense hop aroma with notes of grapefruit, pine resin, orange peel, clove, citrus, and fruitcake. It also has a mild malt biscuit-like sweetness.

Blue Moon - BELGIAN WHITE - Golden, CO - 5.4% ABV 7
 A classic citrusy pale ale brewed with a hint of blood orange to accentuate the hops.

Arsenal Cider (Rotational) - Pittsburgh, PA - 6.5%-8.5% ABV 9

+ South Africa

What's Braai?

The roots of the South African braai can be traced back centuries to the indigenous peoples of the region, who used open fires for cooking their meals. With the arrival of European settlers, particularly the Dutch in the 17th century, came the introduction of new grilling techniques and culinary traditions. The Dutch settlers brought with them the concept of "braaivleis," or grilled meat, which would later evolve into the modern-day braai.



Bottled Beer

Budweiser	6	White Claw Seltzer	8
IC Light	6	Guinness	8
Michelob Ultra	6	Corona Extra	6
Coors Lite	6	Stella Artois	7
Goose Island IPA	7		

Non-Alcoholic

+ Yes To Zero Proof Cocktails

We would be delighted to craft a non-alcoholic cocktail for you, showcasing our selection of zero-proof liquors. Whether you're in the mood for something fruity and refreshing or prefer a more complex and aromatic blend, our skilled bartenders are here to create a bespoke beverage tailored to your preferences. Simply ask your server, and we'll be happy to craft a tantalizing mocktail that's sure to please your palate and enhance your dining experience. Cocktails starting at \$9.

Bottled Still or Sparkling Water 1 L	8	Coffee or Tea	4
Coke Soft Drink Products	3	Cappuccino	5
Unsweetened Iced Tea	4	Latte	5
Orange, Cranberry or Pineapple Juice	4	Espresso, Single Shot	4

To Start

Freshly-Baked Bread Board

Warm, locally-made bread served with herb compound butter

9

Charcuterie Board

Chef's selection of locally-cured meats and cheeses with accouchements, crostinis

18

Grilled Vegetable Board

Moroccan-spiced seasonal vegetables wood-fired grilled, with naan and hummus

12

Grilled Brie Cheese

Wheel of French brie cheese, grilled over open flame, topped with dukkah (nuts, seeds, dried fruit), served with crostinis

16

Coctel de Camarones

Mexican-style shrimp cocktail with jumbo shrimp, spicy tomato sauce, cucumbers, red onion, jalapenos

19

Montreal-Style Poutine

Natural-cut fries, Pennsylvania-sourced cheese curds, Guinness gravy

12



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Groups of 8 or more, an automatic 20% gratuity will be applied

Cont'd p. 1 | All Cultures Are Celebrated Here

Step into Christian James and immerse yourself in an ambiance that echoes the grandeur of the Gothic-revival style building that once housed the 1924 Salvation Army of Western Pennsylvania auditorium.

Our design pays homage to this rich history, blending contemporary elegance with nods to the building's storied past. As you enter, you'll be greeted by furnishings that emulate the iconic attire of Christian James himself – his brown leather shoes, crisp white shirt, stylish fedora, along with photos and collections from his travel.

These elements invite you to settle in and feel both comfortable, setting the stage for a dining experience that is as inviting as it is sophisticated. From the moment you're warmly welcomed to your table, you'll know that every detail has been carefully curated to ensure your meal is nothing short of extraordinary. ■

Soups & Salads

Freshly-Baked Bread Board (v) 9
Warm, locally-made bread served with herb compound butter

Classic French Onion Soup 12
Caramelized Vidalia onions, topped with croutons, and brûléed Gruyere cheese

Soup du Jour 9
Made fresh daily

Local Greens Salad* (pb) (gf) 12
Mixed local greens, vegetables, house-made herb vinaigrette

Grilled Caesar Salad* (v) 12
Grilled romaine lettuce, croutons, bacon crumble, parmesan cheese, house-made caesar dressing

*Add 5 oz grilled chicken breast (\$6), 5 grilled jumbo shrimp (\$12), or 6 oz. NY Strip (\$15)



+ Weekend Brunch

Bottomless Mimosas - \$25

Indulge in a delectable brunch experience with us and elevate your Sunday to new heights of flavor and enjoyment! Ask your server to see a menu.



Guest Favorites

Filipino Adobo Chicken Bites 10

Marinated & battered chicken thigh pieces, tangy soy glaze, served with "atchara" pickled green papaya slaw

Fried Chicken Wings 14

Half dozen wings—brined, roasted, and fried—tossed in your choice of barbecue, buffalo, or sweet and sour sauce

Lumpiang Shanghai 14

Traditional Filipino fried pork spring rolls served with sweet and sour sauce

Steamed Mussels 16

Prince Edward Island-sourced, in a shallot garlic white wine broth

Add a side of natural-cut fries (\$4)

+ Rooftop Views

Enjoy a **cocktail on the rooftop after dinner**. Ask your server how.



Adobo: Unofficial, Yet Officially Satisfying

It's a method that has withstood time.

by Rizamarie C.O.

Chicken adobo stands proudly as the unofficial national dish of the Philippines, embodying the rich culinary heritage of the archipelago. The term "adobo" finds its roots in the Spanish word "adobar," meaning "to marinate." However, in the Philippines, adobo encompasses not only the process of marinating food with a vinegar base but also the beloved dish that emerges from this technique.

In this iconic Filipino dish, pieces of chicken are marinated in a flavorful blend of vinegar, soy sauce, garlic, bay leaves, black peppercorns, and salt, infusing them with a tantalizing medley of savory and tangy notes. The marinated chicken is then slowly simmered to tender perfection, allowing the flavors to meld and intensify, creating a dish that is both comforting and deeply satisfying.

Chicken adobo's widespread popularity stems from its simplicity, versatility, and irresistible taste. Whether enjoyed with steamed rice, paired with a side of vegetables, or savored on its own, this timeless classic never fails to captivate the taste buds and evoke a sense of nostalgia for Filipinos both at home and abroad. With each savory bite, chicken adobo offers a glimpse into the heart and soul of Filipino cuisine, where tradition and flavor unite to create culinary magic. ■

Handhelds

<p>Braaibroodjies 18</p> <p>South African braai-style grilled cheese on locally-baked Mediterra bread, tomatoes, caramelized onions, cheddar cheese, chutney, served with natural-cut fries, and pickle spear</p>	<p>BBQ Bacon Cheeseburger 22</p> <p>1/2 lbs Beef brisket, short-rib, chuck patty, barbeque sauce, white cheddar, crispy onions, jalapenos, on a locally-baked Mediterra brioche bun, served with natural-cut fries, and pickle spear</p>
<p>Classic Cheeseburger 18</p> <p>1/2 lbs Angus patty, white cheddar cheese, tomato, lettuce, and onion, on a locally-baked Mediterra brioche bun, served with natural-cut fries, and pickle spear</p>	<p>Southern Fried Chicken 18</p> <p>Buttermilk-battered organic fried boneless chicken thigh, vinegar-based slaw on a locally-baked Mediterra brioche bun, served with natural-cut fries, and a pickle spear</p>

**+ Only available for children 10 years and under.
Dine-in only.**

Kids Menu

**Each meal is served with a fruit bowl,
warm cookie, icing and toppings, \$10**

Pasta

Choose: Butter and Cheese, Marinara

Macaroni and Cheese

Signature house-made cheese sauce

Grilled Cheese & Fries

Made with Mediterra wheat bread

Fried Chicken Bites & Fries

Chicken Fried Rice

Sautéed with egg and vegetables



Mains

12 oz New York Strip Loin* 52
Premium Angus Beef, house steak butter, served with roasted garlic-whipped potatoes, grilled vegetables, choice of chimichurri sauce or red wine demi

Fried Chicken 24
Southern-style buttermilk marinated and double-fried, served with fire roasted corn and yukon mash, topped with spicy maple

Soy-Hoisin Sticky Pork Ribs 28
Basted with a soy-hoisin glaze, served with garlic-fried rice, sunny-side up egg, and "atchara" pickled green papaya slaw

Japanese Pork Ramen 26
Miso-based Japanese-inspired ramen broth, fresh noodles, served with our soy-hoisin sticky pork ribs, topped with an over-easy egg

Pesto Pasta Bowl* 25
Served with a basil pesto cream sauce, shaved parmesan cheese

*Add 5 oz grilled chicken breast (\$6),
5 grilled jumbo shrimp (\$12), or 6 oz. NY Strip (\$15)



+ Build It Your Way

Pizza, \$17

We begin with a rustic 12" flatbread crust and then it's your choice of hardwood bacon, pepperoni, chicken sausage, tomato, green peppers, red onion, jalapenos or mushrooms, with marinara, mozzarella and provolone cheese blend.

