

URBAN MEYER'S 7-0 Pint House

URBANSPINHOUSE.COM



SUN-THURS 11AM-CLOSE



FRI - SAT 11AM-2AM



@URBANSPINHOUSE

SHAREABLES

SHORT RIB NACHOS \$16

Black Bean Corn Salsa, Beer Cheese, Diced Tomatoes, Jalapeno, Green Onions, Sour Cream Drizzle

f ARANCINI \$12

(V) Fried Risotto Balls, Fontina, San Marzano Sauce

f AVOCADO BRUSCHETTA \$11

(V) HOUSE BREAD, AVOCADO, GOAT CHEESE, PICKLED SHALLOTS, GRAPE TOMATOES

SHORT RIB TACOS \$13

Soft Corn Tortillas, Red Cabbage Slaw, Horseradish Crema, Queso Fresca, Radish, Cilantro

BLACKENED MAHI TACOS \$14

(GF) Soft Corn Tortillas, Lime Cilantro Slaw, Pickled Red Cabbage, Avocado Crema, Radish, Cilantro

f AHI TUNA TACOS* \$15

(GF+) Lime Cilantro Slaw, Avocado Crema, Wonton Shell Lettuce Wrap Substitute Available

PRETZEL SAMPLER \$15

(V) Traditional Pretzel Rod + Beer Cheese
Jalapeno Cheddar + Spicy Mustard
Cinnamon Cream Cheese + Cinnamon Sugar Dipping Sauce

WINGS (1LB) \$12

(GF) House Made Sauces: Spicy Garlic, Buffalo or Barbeque. Carrots, Celery, Bleu Cheese Dressing

f CALAMARI \$14

Parmigiano Reggiano, San Marzano Tomato Sauce, Lemon Aioli

SKILLET MAC & CHEESE \$11

(V) Cavatappi, Beer Cheese, 5 Cheese Blend, Green Onions, Traditional Pretzel Rod

Add: Chicken \$3, Bacon \$2, Fresh Jalapeno \$1

FRESH CUT FRIES W/ SEA SALT \$7

(GF, V) Add \$2 Loaded: Parmigiano-Reggiano, Parsley, White Truffle Oil & A Sour Cream Drizzle

STANDARD HALL

**NASHVILLE
HOT**

Available in Hot or Mild

WINGS (1LB) \$13

White Bread, Pickles, Ranch

CHICKEN SANDWICH + FRIES \$14

House Slaw, Pickles, Toasted White Bread

TENDERS + FRIES \$15

House Battered, Buttermilk Marinated, Pickles, Ranch

SOUPS + SALADS

Add Chicken \$6, Blackened/Grilled Mahi, Salmon* or Grilled Shrimp \$7

ICEBERG WEDGE \$9

(GF, V+, Vg+) Bacon, Egg, Red Onion, Tomatoes, House Made Bleu Cheese Dressing

HOUSE SALAD \$7

(GF, V+, Vg+) Mixed Greens, Tomato, Cucumber, Red Onion, Strawberries, Goat Cheese & White Balsamic Vinaigrette

THE CAESAR \$8

(GF+) Romaine, Oven Roasted Tomatoes, Croutons, Parmigiano-Reggiano, House Made Caesar Dressing

MINISTRONE SOUP \$6

(GF+, Vg) Fresh Vegetables, Beans, Ditalini Pasta, House Made Tomato Broth, Parmesan

SOUP OF THE DAY \$6

A Bowl Chef's House-Made Soup

SOUP + SALAD \$12

Choose Any One of Our House-Made Soups and a Half Salad

ENTREES

TENDERS + FRIES \$14

House Battered, Buttermilk Marinated, House Made Barbeque

f PETIT FILET* \$29

(GF) Cauliflower Puree, Roasted Cauliflower, Brussel Sprouts, Herbed Butter, Shallots Add Grilled Shrimp \$7

SHELLEY'S SHRIMP & GRITS \$21

Creamy Tasso Ham Gravy, Stone-Ground Pepper Jack Grit Cake, Scallions

f SALMON* \$23

(GF) Roasted Marble Potatoes, Lentils, Red Pepper Coulis

RIBEYE* \$36

(GF) Roasted Marble Potatoes, Sauteed Broccolini, Shallot-Bacon Jam Add Grilled Shrimp \$7

f PASTA FORNO \$15

(GF+, V) Rigatoni, Vodka Sauce, Mushrooms, Fresh Mozzarella Add: Chicken \$6, Salmon* or Shrimp \$7

Coach's Favorites

f LINGUINE AND CLAMS \$19

(GF+) Little Necks, Roma Tomatoes, White Wine, Garlic, Lemon

PIZZAS

Gluten Free Cauliflower Crust Available +\$3

PEPPERONI \$13

Pepperoni, Mozzarella-Provolone, San Marzano Tomato Sauce

VEGGIE \$13

(V, Vg+) Mushroom, Roma Tomatoes, Artichoke Hearts, Spinach, Mozzarella-Provolone, San Marzano Tomato Sauce, White Truffle Oil

PINT HOUSE DELUXE \$14

Pepperoni, Spicy Italian Sausage, Roasted Red Pepper, Caramelized Onion, Mozzarella-Provolone, San Marzano Tomato Sauce

BEER & CHEESE \$14

(GF N/A, Vg+) Thick-Cut Peppered Bacon, Caramelized Onion, Cheddar-Jack Cheese, Beer & Cheese Sauce

f WHITE \$ 15

(V) Roasted Garlic Sauce, Mozzarella, Mushrooms, Artichoke, Onion, Parmigiano Reggiano

BARBECUE CHICKEN \$14

Char-Grilled Chicken, Cheddar-Jack Cheese, Caramelized Onions, Roasted Red Peppers, House Made Sweet N' Smokey BBQ Sauce

BUFFALO CHICKEN \$14

Buffalo Chicken, Smoked Provolone & Mozzarella Cheese, San Marzano Tomato Sauce, Topped W/ Celery & Bleu Cheese

f MARGHERITA \$15

(V) Fresh Mozzarella, Roma Tomatoes, Basil, San Marzano Tomato Sauce

SANDWICHES

All Sandwiches Served W/ Fresh Cut Fries & Pickle

GRILLED CHICKEN SANDWICH \$13

(GF+) Chipotle Lime Ranch, Lettuce, Tomato, Onion, Brioche Bun

BLACKENED MAHI SANDWICH \$14

(GF+) Avocado Mango Salsa, Lettuce, Tomato, Onion, Brioche Bun

CORNED BEEF REUBEN \$14

(GF+) House-Cooked Corned Beef, Sauerkraut, Swiss, Russian Dressing, Marbled Rye

8OZ PINT HOUSE BURGER* \$14

(GF+) Hand-Pattied, Cheddar, Lettuce, Tomato, Onion, Brioche Bun (black bean burger available upon request)

BLACK BEAN BURGER \$14

(GF+, V) Avocado Mango Salsa, House Made BBQ Sauce, Lettuce, Tomato, Onion, Brioche Bun

TURKEY RACHEL \$14

(GF+) House-Brined and Roasted Turkey, Coleslaw, Swiss, Russian Dressing, Marbled Rye

SIDES

GRILLED ASPARAGUS \$6 (GF, V, VG+)

ROASTED MARBLE POTATOES \$8 (GF, V, VG+)

BROWNED BRUSSEL SPROUTS \$7 (GF, V, VG+)

HOMEMADE DESSERTS

WARM STICKY TOFFEE PUDDING \$7

Jameson Caramel Sauce, Whipped Cream

f BUCKEYE CHEESECAKE \$7

Chocolate Fudge

PEANUT BUTTER STUFFED COOKIE \$7

Salty Caramel Sauce, Vanilla Ice Cream, Whipped Cream, Powdered Sugar

f LEMON BAR \$6

Blueberry Coulis, Whipped Cream