

# BAR SNACKS

MARINATED OLIVES \$7 SHISHITO PEPPERS \$9  
 HUMMUS PLATE \$8 BBQ PORK RINDS \$7  
 VOODOO CAULIFLOWER \$6

URBAN MEYER'S

7-0

# Pint House

URBANSPINHOUSE.COM



MON-FRI 4PM-CLOSE



SAT - SUN 11AM-CLOSE



@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 \$12

(V) House Bread, Avocado, Goat Cheese, Pickled Shallots, Grape Tomatoes

### SHORT RIB TACOS \$14

(GF) Soft Corn Tortillas, Pickled Red Cabbage, 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\* \$16

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

### PRETZEL SAMPLER \$16

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

### WINGS (1LB) \$13

House Made Sauces: Spicy Garlic, Buffalo or BBQ. Carrots, Celery, Bleu Cheese Dressing

### **f** CALAMARI \$15

Parmigiano Reggiano, San Marzano Tomato Sauce, Lemon Aioli

### SKILLET MAC & CHEESE \$11

(V) Cavatappi, Beer Cheese, Cheddar-Jack, 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 Olive Oil & 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

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, 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, Caesar Dressing

### MINISTRONE SOUP \$6

(GF+, Vg) Fresh Vegetables, Beans, Ditalini Pasta, San Marzano Tomato, Parmesan

### SOUP OF THE DAY \$6

A Bowl of the Chef's House-Made Soup

### SOUP + SALAD \$12

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

## ENTREES

### SOUTHWEST BLACKENED CHICKEN SALAD \$14

(GF, Vg+) Mixed Greens, Black Bean Salsa, Cheddar-Jack Cheese, Avocado, Tortilla Chips, Chipotle Lime Ranch

### SALMON NICOISE SALAD\* \$18

(Vg+) Dijon Glazed Salmon, Mixed Greens, Roasted Marbled Potatoes, Asparagus, Egg, Roasted Tomatoes, Country Mix Olives, White Balsamic Vinaigrette

### TENDERS + FRIES \$15

House Breaded, Beer Marinated, House Made BBQ Sauce

### **f** PASTA FORNO \$16

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

### PETIT FILET\* \$29

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

### RIBEYE\* \$39

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

### SHELLEY'S SHRIMP & GRITS \$22

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

### SALMON\* \$24

(GF) Summer Vegetables, Lentils, Red Pepper Coulis

*Coach's Favorites*

### **f** LINGUINE AND CLAMS \$21

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

## PIZZAS

Gluten Free Cauliflower Crust Available +\$3

### PEPPERONI \$14

Pepperoni, Mozzarella-Provolone, San Marzano Tomato Sauce

### VEGGIE \$14

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

### PINT HOUSE DELUXE \$15

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

### BEER & CHEESE \$14

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

### **f** WHITE \$15

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

### BBQ 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, Provolone-Mozzarella Cheese, San Marzano Tomato Sauce, Topped W/ Celery & Bleu Cheese

### **f** MARGHERITA \$14

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

## SANDWICHES

All Sandwiches Served W/ Fresh Cut Fries & Pickle

### GRILLED CHICKEN SANDWICH \$14

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

### BLACKENED MAHI SANDWICH \$15

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

### CORNED BEEF REUBEN \$14

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

### 8OZ PINT HOUSE BURGER\* \$15

(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, House Slaw, Swiss, Russian Dressing, Marbled Rye

## SIDES

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

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

SUMMER VEGETABLES \$6 (GF, V, VG+)

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

BROCCOLINI \$7 (GF, V, VG+)

## HOMEMADE DESSERTS

### **f** BUCKEYE CHEESECAKE \$7

Chocolate Fudge Sauce

### PEANUT BUTTER STUFFED COOKIE \$7

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

### WARM STICKY TOFFEE PUDDING \$7

Salty Caramel Sauce, Whipped Cream, Powdered Sugar

### **f** LEMON BAR \$6

Blueberry Coulis, Whipped Cream, Powdered Sugar