

# 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

URBANSPINTHOUSE.COM ★★ MON-THUR 4PM-CLOSE ★★ FRI 3PM-CLOSE ★★ SAT-SUN 11AM-CLOSE ★★ @URBANSPINTHOUSE

## SHAREABLES

**SHORT RIB NACHOS \$16**  
*Black Bean Corn Salsa, Beer Cheese, Diced Tomatoes, Jalapeno, Green Onions, Sour Cream Drizzle*

**ARANCINI \$12**  
*(V) Fried Risotto Balls, Fontina, San Marzano Sauce*

**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*

**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*

**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*

**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*

**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*

**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*

**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

**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*

**LEMON BAR \$6**  
*Blueberry Coulis, Whipped Cream, Powdered Sugar*