

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

f ARANCINI \$12

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

f AVOCADO BRUSCHETTA \$12

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

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

VOODOO CAULIFLOWER \$9

(GF, V, VG) Vodka Batter, Cilantro, Cucumber



Available in Hot or Mild

WINGS (1LB) \$13

White Bread, Pickles, Ranch

CHICKEN SANDWICH + FRIES \$14

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, Roasted Tomatoes, Croutons, Parmigiano-Reggiano, Caesar Dressing

SOUP OF THE DAY \$6

A Bowl of the Chef's House-Made Soup

HOUSE-MADE SOUP + HALF 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 Strips, 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

Hand 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, Grilled Bread

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+) Bacon, Caramelized Onion, Cheddar-Jack Cheese, Beer Cheese, Green Onions

f WHITE \$15

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

BBQ CHICKEN \$14

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

BUFFALO CHICKEN \$14

Grilled 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, 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