

Pint House

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

APPETIZERS

- f** **ARANCINI \$12**
(V) Fried Risotto Balls, Fontina, San Marzano Sauce
- f** **AVOCADO BRUSCHETTA \$13**
(V) Grilled Bread, Avocado, Goat Cheese, Pickled Shallots, Grape Tomatoes, Pepitas
- 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**
(V) Add \$2 Loaded: Parmigiano-Reggiano, Parsley, White Truffle Olive Oil & Sour Cream Drizzle

SHAREABLES

- SHORT RIB NACHOS \$17**
Black Bean & Corn Salsa, Beer Cheese, Diced Tomatoes, Jalapeno, Green Onions, Sour Cream Drizzle
- SHORT RIB TACOS \$14**
Soft Corn Tortillas, Pickled Red Cabbage, Horseradish Crema, Queso Fresca, Radish, Cilantro
- BLACKENED MAHI TACOS \$15**
(GF) Soft Corn Tortillas, Lime-Cilantro Slaw, Pickled Red Cabbage, Avocado Crema, Radish, Cilantro
- f** **AHI TUNA TACOS* \$16**
(GF+) Poke-Style Tuna, Lime-Cilantro Slaw, Avocado Crema, Sesame Seeds, 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) \$14**
House Made Sauces: Spicy Garlic, Buffalo or BBQ.
Carrots, Celery, Bleu Cheese Dressing
- f** **CALAMARI \$15**
Parmigiano Reggiano, San Marzano Tomato Sauce, Lemon Aioli
- VOODOO CAULIFLOWER \$10**
(GF, V, VG) Vodka Batter, Cilantro, Cucumber



Available in Hot or Mild

- WINGS (1LB) \$14**
White Bread, Pickles, Ranch
- CHICKEN SANDWICH + FRIES \$15**
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 \$15**
(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 \$23**
Creamy Tasso Ham Gravy, Stone-Ground Pepper Jack Grit Cake, Green Onions
- SALMON* \$26**
(GF) Summer Vegetables, Lentils, Red Pepper Coulis

Coach's Favorites

- f** **LINGUINE AND CLAMS \$23**
(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, V+) 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 \$8**
Chocolate Fudge Sauce
- PEANUT BUTTER STUFFED COOKIE \$8**
Salty Caramel Sauce, Vanilla Ice Cream, Whipped Cream, Powdered Sugar
- WARM STICKY TOFFEE PUDDING \$8**
Salty Caramel Sauce, Whipped Cream, Powdered Sugar
- f** **LEMON BAR \$7**
Blueberry Coulis, Whipped Cream, Powdered Sugar