

# Pint House

URBANSPINHOUSE.COM



MON-THUR 4PM-CLOSE



FRI-SUN 11AM-CLOSE



@URBANSPINHOUSE

## 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 \$18**  
Black Bean & Corn Salsa, Beer Cheese, Diced Tomatoes, Jalapeno, Green Onions, Sour Cream Drizzle
- SHORT RIB TACOS \$15**  
Soft Corn Tortillas, Pickled Red Cabbage, Horseradish Crema, Queso Fresca, Radish, Cilantro
- BLACKENED MAHI TACOS \$16**  
(GF) Soft Corn Tortillas, Lime-Cilantro Slaw, Pickled Red Cabbage, Avocado Crema, Radish, Cilantro
- f** **AHI TUNA TACOS\* \$17**  
(GF+) Poke-Style Tuna, Lime-Cilantro Slaw, Avocado Crema, Sesame Seeds, Wonton Shell, Lettuce Wrap Substitute Available
- PRETZEL SAMPLER \$17**  
(V) Traditional Pretzel Rod + Beer Cheese  
Jalapeno Cheddar + Spicy Mustard  
Cinnamon Cream Cheese + Cinnamon Sugar Dipping Sauce
- WINGS (1LB) \$15**  
House Made Sauces: Spicy Garlic, Buffalo or BBQ.  
Carrots, Celery, Bleu Cheese Dressing
- f** **CALAMARI \$16**  
Parmigiano Reggiano, San Marzano Tomato Sauce, Lemon Aioli
- VOODOO CAULIFLOWER \$11**  
(GF, V, VG) Vodka Batter, Cilantro, Cucumber



Available in Hot or Mild

- WINGS (1LB) \$15**  
White Bread, Pickles, Ranch
- CHICKEN SANDWICH + FRIES \$16**  
Slaw, Pickles, Toasted White Bread
- TENDERS + FRIES \$16**  
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 \$8**  
(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 \$13**  
Choose Any One of Our House-Made Soups and a Half Salad

## ENTREES

- SOUTHWEST BLACKENED CHICKEN SALAD \$16**  
(GF, Vg+) Mixed Greens, Black Bean Salsa, Cheddar-Jack Cheese, Avocado, Tortilla Strips, Chipotle Lime Ranch
- SALMON NICOISE SALAD\* \$19**  
(Vg+) Dijon Glazed Salmon, Mixed Greens, Roasted Marbled Potatoes, Asparagus, Egg, Roasted Tomatoes, Country Mix Olives, White Balsamic Vinaigrette
- TENDERS + FRIES \$16**  
Hand Breaded, Beer Marinated, House Made BBQ Sauce
- f** **PASTA FORNO \$17**  
(GF+, V) Rigatoni, Vodka Sauce, Mushrooms, Fresh Mozzarella Add: Chicken \$6, Salmon\* or Shrimp \$7
- PETIT FILET\* \$35**  
(GF) Cauliflower Puree, Roasted Cauliflower, Brussel Sprouts, Herbed Butter, Crispy Shallots  
Add Grilled Shrimp \$7
- RIBEYE\* \$45**  
(GF) Roasted Marble Potatoes, Sauteed Broccolini, Shallot-Bacon Jam  
Add Grilled Shrimp \$7
- SHELLEY'S SHRIMP & GRITS \$24**  
Creamy Tasso Ham Gravy, Stone-Ground Pepper Jack Grit Cake, Green Onions
- SALMON\* \$27**  
(GF) Summer Vegetables, Lentils, Red Pepper Coulis

### Coach's Favorites

- f** **LINGUINE AND CLAMS \$24**  
(GF+) Little Necks, Roma Tomatoes, White Wine, Garlic, Lemon, Butter, Parmesan, Grilled Bread

## PIZZAS

Gluten Free Cauliflower Crust Available +\$3

- PEPPERONI \$15**  
Pepperoni, Mozzarella-Provolone, San Marzano Tomato Sauce
- VEGGIE \$15**  
(V, Vg+) Mushroom, Roma Tomatoes, Artichoke Hearts, Spinach, Mozzarella-Provolone, San Marzano Tomato Sauce, White Truffle Oil
- PINT HOUSE DELUXE \$16**  
Pepperoni, Spicy Italian Sausage, Roasted Red Pepper, Caramelized Onion, Mozzarella-Provolone, San Marzano Tomato Sauce
- BEER & CHEESE \$15**  
(GF N/A, V+) Bacon, Caramelized Onion, Cheddar-Jack Cheese, Beer Cheese, Green Onions
- f** **WHITE \$16**  
(V) Roasted Garlic Butter, Mozzarella, Mushrooms, Artichoke, Red Onion, Parmigiano Reggiano
- BBQ CHICKEN \$15**  
Grilled Chicken, Cheddar-Jack Cheese, Caramelized Onions, Roasted Red Peppers, House Made Sweet N' Smokey BBQ Sauce
- BUFFALO CHICKEN \$15**  
Grilled Chicken, 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 \$15**  
(GF+) Side of Chipotle Lime Ranch, Lettuce, Tomato, Onion, Brioche Bun
- BLACKENED MAHI SANDWICH \$16**  
(GF+) Mango Salsa, Avocado, Lettuce, Tomato, Onion, Brioche Bun
- CORNED BEEF REUBEN \$15**  
(GF+) House-Roasted Corned Beef, Sauerkraut, Swiss, Russian Dressing, Marbled Rye
- 8OZ PINT HOUSE BURGER\* \$16**  
(GF+) Hand-Pattied, Cheddar, Lettuce, Tomato, Onion, Brioche Bun (black bean burger available upon request)
- BLACK BEAN BURGER \$15**  
(GF+, V) Avocado Mango Salsa, House Made BBQ Sauce, Lettuce, Tomato, Onion, Brioche Bun
- TURKEY RACHEL \$15**  
(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