

URBAN MEYER'S **7-0**  
**Pint House**

## APPETIZERS

- f** **ARANCINI \$13**  
(V) Fried Risotto Balls, Fontina, San Marzano Sauce
- f** **AVOCADO BRUSCHETTA \$14**  
(V) Grilled Bread, Avocado, Goat Cheese, Pickled Shallots, Grape Tomatoes, Pepitas
- SKILLET MAC & CHEESE \$13**  
(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 \$8**  
(V) Add \$2 Loaded: Parmigiano-Reggiano, Parsley, White Truffle Olive Oil & Sour Cream Drizzle  
Half Order Available Upon Request \$4/Loaded \$5
- PEPPERONI CHIPS \$8**  
Fried Pepperoni Chips, House-Made Ranch

## SHAREABLES

- SHORT RIB NACHOS \$19**  
Black Bean & Corn Salsa, Beer Cheese, Diced Tomatoes, Jalapeno, Green Onions, Sour Cream Drizzle  
Half Order Available Upon Request \$10
- SHORT RIB TACOS \$16**  
Soft Corn Tortillas, Pickled Red Cabbage, Horseradish Crema, Queso Fresca, Radish, Cilantro
- BLACKENED MAHI TACOS \$17**  
(GF) Soft Corn Tortillas, Lime-Cilantro Slaw, Pickled Red Cabbage, Avocado Crema, Radish, Cilantro
- f** **AHI TUNA TACOS\* \$18**  
(GF+) Poke-Style Tuna, Lime-Cilantro Slaw, Avocado Crema, Sesame Seeds, Wonton Shell, Lettuce Wrap Substitute Available
- PRETZEL SAMPLER \$19**  
(V) Traditional Pretzel Rod + Beer Cheese  
Jalapeno Cheddar + Spicy Mustard  
Cinnamon Cream Cheese + Cinnamon Sugar Dipping Sauce
- WINGS (1LB) \$16**  
House-Made Sauces: Spicy Garlic, Buffalo or BBQ.  
Carrots, Celery, Bleu Cheese Dressing
- f** **CALAMARI \$17**  
Parmigiano Reggiano, San Marzano Tomato Sauce, Lemon Aioli
- VOODOO CAULIFLOWER \$12**  
(V, Vg) Vodka Batter, Cilantro, Cucumber
- BUFFALO CHICKEN DIP \$14**  
Bleu Cheese, Celery, Tortilla Chips

STANDARD HALL  
**NASHVILLE**  
**HOT**

Available in Hot or Mild

- WINGS (1LB) \$16**  
White Bread, Ranch
- CHICKEN SANDWICH + FRIES \$17**  
Slaw, Pickles, Toasted White Bread
- TENDERS + FRIES \$17**  
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 \$9**  
(GF, V+, Vg+) Mixed Greens, Tomato, Cucumber, Red Onion, Strawberries, Goat Cheese, White Balsamic Vinaigrette
- THE CAESAR \$9**  
(GF+) Romaine, Roasted Tomatoes, Croutons, Parmigiano-Reggiano, Caesar Dressing
- SOUP OF THE DAY \$7**  
A Bowl of the Chef's House-Made Soup
- HOUSE-MADE SOUP + HALF SALAD \$14**  
Choose Any One of Our House-Made Soups and a Half Salad

## BRUNCH COCKTAILS

- BEAN MARTINI \$9**  
Cantera Negra Cafe, Copa de Ora Coffee Liqueur & Cold Brew, Topped with Whipped Cream
- MANMOSA \$11**  
Smirnoff Orange, Orange Juice, Topped With Blue Moon, Orange Wheel,  
IN A MASSIVE 32OZ MUG
- MIMOSA BOTTLE SERVICE \$25**  
11am-3pm During Brunch
- MIMOSA \$7**  
Orange Juice, Bubbly, Fresh Blueberries
- HOUSE BLOODY MARY \$7**  
Belvedere Vodka, Bloody Mary Mix, Lime, Olive Skewer, Celery Stick
- SPICY BLOODY MARY \$9**  
Effen Vodka, Bloody Mary Mix w/ Chili-Garlic Sriracha, Cherry Pepper, Pepper Jack Cheese, Spicy Summer Sausage, Adobo Pepper-Crystalized Basil Rim
- LOADED GIANT BLOODY MARY \$11**  
Double Shot of Watershed Vodka, Bloody Mary Mix, Cherry Pepper, Peppercornini, Sharp Cheddar, Pepper Jack, Summer Sausage, Pickle, Lime

## BRUNCH ENTREES

- B.E.L.T.\* \$12**  
Bacon, Egg, Lettuce, Tomato, Avocado Aioli  
Served w/ Fresh Cut Fries  
Add Salmon\* \$7
- CLASSIC BREAKFAST\* \$12**  
Eggs Your Way, Breakfast Potatoes, Sausage Links or Bacon, Toast, Jam
- CHEDDAR HERB CHICKEN BISCUIT \$13**  
Drop Biscuit, Fried Chicken Breast, Candied Bacon, Honey Butter, Seasonal Fruit Blend
- CHILAQUILES VERDES \$15**  
Corn Tortilla, Tomatillo, Mozzarella-Provolone, Sunny Side Up Egg, Red Onion, Tomatoes, Scallions, Avocado, Cilantro, Sour Cream, Lime
- STEAK AND EGGS\* \$20**  
Prime 8oz Grilled Sirloin, 2 Eggs Your Way, Avocado, Roasted Tomatoes
- BRUNCH PIZZA\* \$15**  
Beer Cheese, Cheddar Jack Cheese, Caramelized Onion, Roasted Red Peppers, Bacon, Italian Sausage, Scrambled Eggs, Scallions
- CHICKEN AND WAFFLES \$16**  
Semolina Fried Chicken, Warm Maple Glaze, Belgian Waffle, Arugula, Hot Sauce Aioli
- FRENCH TOAST \$14**  
Macerated Berries, Whipped Cream, Powdered Sugar, Maple Syrup
- PUMPKIN SPICE STUFFED FRENCH TOAST \$16**  
Brioche, Pumpkin Spice Whipped Cream Cheese, Rum Caramel Sauce, Cinnamon Sprinkle

## LUNCH ENTREES

- SOUTHWEST BLACKENED CHICKEN SALAD \$17**  
(GF, Vg+) Mixed Greens, Black Bean Salsa, Cheddar-Jack Cheese, Avocado, Tortilla Strips, Chipotle Lime Ranch
- TENDERS + FRIES \$17**  
Hand Battered, Beer Marinated, House Made BBQ Sauce
- SALMON HARVEST SALAD\* \$19**  
(GF, Vg+) Spinach and Arugula, Roasted Beets, Butternut Squash, Fennel, Green Pears, Apples, Bleu Cheese Crumbles, Spiced Candied Pepitas, Pear-Pomegranate Vinaigrette

## PIZZAS

Gluten Free Cauliflower Crust Available +\$3

- PEPPERONI \$17**  
Pepperoni, Mozzarella-Provolone, San Marzano Tomato Sauce
- VEGGIE \$17**  
(V, Vg+) Mushroom, Roma Tomatoes, Artichoke Hearts, Spinach, Mozzarella-Provolone, San Marzano Tomato Sauce, White Truffle Oil
- PINT HOUSE DELUXE \$18**  
Pepperoni, Spicy Italian Sausage, Roasted Red Pepper, Caramelized Onion, Mozzarella-Provolone, San Marzano Tomato Sauce
- BEER & CHEESE \$17**  
(GF N/A, V+) Bacon, Caramelized Onion, Cheddar-Jack Cheese, Beer Cheese, Green Onions
- CHICKEN ALFREDO \$18**  
Chicken, Bacon, Mushrooms
- f** **WHITE \$18**  
(V) Roasted Garlic Butter, Mozzarella, Mushrooms, Artichoke, Red Onion, Parmigiano Reggiano
- BBQ CHICKEN \$17**  
Grilled Chicken, Cheddar-Jack Cheese, Caramelized Onions, Roasted Red Peppers, House Made Sweet N' Smokey BBQ Sauce
- BUFFALO CHICKEN \$17**  
Grilled Chicken, Provolone-Mozzarella Cheese, San Marzano Tomato Sauce, Topped W/ Celery & Bleu Cheese
- f** **MARGHERITA \$17**  
(V) Fresh Mozzarella, Roma Tomatoes, Basil, San Marzano Tomato Sauce

## SANDWICHES

All Sandwiches Served W/ Fresh Cut Fries & Pickle

- GRILLED CHICKEN SANDWICH \$16**  
(GF+) Side of Chipotle Lime Ranch, Lettuce, Tomato, Onion, Brioche Bun
- BLACKENED MAHI SANDWICH \$17**  
(GF+) Mango Salsa, Avocado, Lettuce, Tomato, Onion, Brioche Bun
- CORNED BEEF REUBEN \$16**  
(GF+) House-Roasted Corned Beef, Sauerkraut, Swiss, Russian Dressing, Marbled Rye
- PINT HOUSE BURGER\* \$17**  
(GF+) Hand-Pattied, Cheddar, Lettuce, Tomato, Onion, Brioche Bun (black bean burger available upon request)
- BLACK BEAN BURGER \$16**  
(GF+, V) Avocado Mango Salsa, House Made BBQ Sauce, Lettuce, Tomato, Onion, Brioche Bun
- TURKEY RACHEL \$16**  
(GF+) House-Brined and Roasted Turkey, Slaw, Swiss, Russian Dressing, Marbled Rye