

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

ENTREES

- SOUTHWEST BLACKENED CHICKEN SALAD \$17**
(GF, Vg+) Mixed Greens, Black Bean Salsa, Cheddar-Jack Cheese, Avocado, Tortilla Strips, Chipotle Lime Ranch
- f** **PASTA FORNO \$18**
(GF+, V) Rigatoni, Vodka Sauce, Mushrooms, Fresh Mozzarella Add: Chicken \$6, Salmon* or Shrimp \$7
- SALMON* \$28**
(GF) Seared Parmesan Risotto Cake, Sauteed Spinach and Tomatoes, Pepitas, Lemon Beurre Blanc
- 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
- PETIT FILET* \$40**
(GF) Cauliflower Puree, Asparagus, Brussel Sprouts, Herbed Butter, Crispy Shallots
Add Grilled Shrimp \$7
- SHELLEY'S SHRIMP & GRITS \$25**
Creamy Tasso Ham Gravy, Stone-Ground Pepper Jack Grit Cake, Green Onions
- CAJUN CHICKEN ALFREDO LINGUINE \$21**
Blackened Chicken, Spicy Alfredo, Green Bell Pepper, Tomatoes, Mushrooms
- TENDERS + FRIES \$17**
Hand Breaded, Beer Marinated, House Made BBQ Sauce

Coach's Favorites

- f** **LINGUINE AND CLAMS \$25**
(GF+) Little Necks, Roma Tomatoes, White Wine, Garlic, Lemon, Butter, Parmesan, Grilled Bread

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

SIDES

- GRILLED ASPARAGUS \$6** (GF, V, VG+)
- BROWNED BRUSSEL SPROUTS \$7** (GF, V, VG+)
- BUTTERNUT SQUASH RISOTTO \$9** (GF, V)
Arborio Rice, Butternut Squash and Sage Puree, Crushed Red Pepper, Shaved Parmesan

HOMEMADE DESSERTS

- f** **BUCKEYE CHEESECAKE \$8**
Chocolate Fudge Sauce
- OYO BOURBON PECAN PIE \$8**
Whipped Cream
- PEANUT BUTTER STUFFED COOKIE \$8**
Salty Caramel Sauce, Vanilla Ice Cream, Whipped Cream, Powdered Sugar