

URBAN MEYER'S 7-0
Pint House

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 \$12**
(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
Half Order Available Upon Request \$4/Loaded \$5
- PEPPERONI CHIPS \$7**
Fried Pepperoni Chips, House-Made Ranch

SHAREABLES

- SHORT RIB NACHOS \$18**
Black Bean & Corn Salsa, Beer Cheese, Diced Tomatoes, Jalapeno, Green Onions, Sour Cream Drizzle
Half Order Available Upon Request \$10
- 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 \$18**
(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**
(V, Vg) Vodka Batter, Cilantro, Cucumber
- BUFFALO CHICKEN DIP \$13**
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* \$19**
Prime 8oz Grilled Sirloin, 2 Eggs Your Way, Avocado, Roasted Tomatoes
- BRUNCH PIZZA* \$14**
Beer Cheese, Cheddar Jack Cheese, Caramelized Onion, Roasted Red Peppers, Bacon, Italian Sausage, Scrambled Eggs, Scallions
- CHICKEN AND WAFFLES \$15**
Semolina Fried Chicken, Warm Maple Glaze, Belgian Waffle, Arugula, Hot Sauce Aioli
- FRENCH TOAST \$13**
Macerated Berries, Whipped Cream, Powdered Sugar, Maple Syrup
- PUMPKIN SPICE STUFFED FRENCH TOAST \$15**
Brioche, Pumpkin Spice Whipped Cream Cheese, Rum Caramel Sauce, Cinnamon Sprinkle

LUNCH ENTREES

- SOUTHWEST BLACKENED CHICKEN SALAD \$16**
(GF, Vg+) Mixed Greens, Black Bean Salsa, Cheddar-Jack Cheese, Avocado, Tortilla Strips, Chipotle Lime Ranch
- TENDERS + FRIES \$16**
Hand Battered, Beer Marinated, House Made BBQ Sauce
- SALMON HARVEST SALAD* \$18**
(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 \$16**
Pepperoni, Mozzarella-Provolone, San Marzano Tomato Sauce
- f** **WHITE \$17**
(V) Roasted Garlic Butter, Mozzarella, Mushrooms, Artichoke, Red Onion, Parmigiano Reggiano
- VEGGIE \$16**
(V, Vg+) Mushroom, Roma Tomatoes, Artichoke Hearts, Spinach, Mozzarella-Provolone, San Marzano Tomato Sauce, White Truffle Oil
- BBQ CHICKEN \$16**
Grilled Chicken, Cheddar-Jack Cheese, Caramelized Onions, Roasted Red Peppers, House Made Sweet N' Smokey BBQ Sauce
- PINT HOUSE DELUXE \$17**
Pepperoni, Spicy Italian Sausage, Roasted Red Pepper, Caramelized Onion, Mozzarella-Provolone, San Marzano Tomato Sauce
- BUFFALO CHICKEN \$16**
Grilled Chicken, Provolone-Mozzarella Cheese, San Marzano Tomato Sauce, Topped W/ Celery & Bleu Cheese
- BEER & CHEESE \$16**
(GF N/A, V+) Bacon, Caramelized Onion, Cheddar-Jack Cheese, Beer Cheese, Green Onions
- f** **MARGHERITA \$16**
(V) Fresh Mozzarella, Roma Tomatoes, Basil, San Marzano Tomato Sauce
- CHICKEN ALFREDO \$17**
Chicken, Bacon, Mushrooms

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
- PINT HOUSE BURGER* \$16**
(GF+) Hand-Pattied, Cheddar, Lettuce, Tomato, Onion, Brioche Bun (black bean burger available upon request)
- BEYOND BURGER \$15**
(GF+, V) Beyond Meat Patty, Cheddar, Lettuce, Tomato, Red Onion, Brioche Bun
- TURKEY RACHEL \$15**
(GF+) House-Brined and Roasted Turkey, Slaw, Swiss, Russian Dressing, Marbled Rye