

# URBAN MEYER'S Pint House

## SHAREABLES

### SHORT RIB NACHOS

Black Bean & Corn Salsa, Beer Cheese, Diced Tomatoes, Jalapeño, Green Onions, Sour Cream Drizzle 18  
Half Order Available Upon Request 10

### AVOCADO BRUSCHETTA

(V) Grilled Bread, Avocado, Goat Cheese, Pickled Shallots, Grape Tomatoes, Pepitas 13

### ARANCINI

(V) Fried Risotto Balls, Fontina, San Marzano Sauce 12

### SKILLET MAC & CHEESE

(V) Cavatappi, Beer Cheese, Cheddar-Jack, Green Onions, Pretzel Rod 12  
Add: Chicken 3, Bacon 2, Fresh Jalapeño 1

### FRESH CUT FRIES

(V) Sea Salt 7  
Half Order 4

### LOADED FRESH CUT FRIES

(V) Parmigiano-Reggiano, Truffle Oil & Sour Cream Drizzle 9  
Half Order 6

### PEPPERONI CHIPS

Fried Pepperoni, House-Made Ranch 7

### PRETZEL SAMPLER

(V) Pretzel Rod + Beer Cheese  
Jalapeño Cheddar + Spicy Mustard, Cinnamon Cream Cheese + Cinnamon Sugar Dipping Sauce 18

### BUFFALO CHICKEN DIP

Bleu Cheese, Celery, Tortilla Chips 13

### WINGS (1LB)

House-Made Sauces: Spicy Garlic, Buffalo or BBQ. Carrots, Celery, Bleu Cheese Dressing 15  
Available in Nashville Hot/Mild +2

## SALADS

Add Blackened/Grilled Chicken 6, Mahi 7 or Salmon 8, Add Steak 14

### ICEBERG WEDGE

(GF, V+, Vg+) Bacon, Egg, Red Onion, Tomato, Bleu Cheese Dressing 9

### HOUSE SALAD

(GF, V+, Vg+) Mixed Greens, Tomato, Cucumber, Red Onion, Strawberry, Goat Cheese, White Balsamic Vinaigrette 9

### THE CAESAR

(GF+) Romaine, Cherry Tomato, Croutons, Parmigiano-Reggiano, Caesar Dressing 9

### SOUTHWEST BLACKENED CHICKEN SALAD

(GF, Vg+) Mixed Greens, Black Bean Salsa, Cheddar-Jack Cheese, Avocado, Tortilla Strips, Chipotle Lime Ranch 16

## MAINS

All sandwiches served with Fresh Cut Fries, Brussels or Asparagus

### PINT HOUSE BURGER\*

(GF+, V+) Hand-Pattied, Cheddar, Lettuce, Tomato, Onion, Brioche Bun 16  
Beyond Burger +2 Gluten Free Bun +1

### GRILLED CHICKEN SANDWICH

(GF+) Side of Chipotle Lime Ranch, Lettuce, Tomato, Onion, Brioche Bun 15

### SHORT RIB TACOS

Soft Corn Tortillas, Pickled Red Cabbage, Horseradish Crema, Queso Fresco, Radish, Cilantro 15

### NASHVILLE CHICKEN SANDWICH

Slaw, Pickles, Toasted White Bread 17  
Available in Nashville Hot/Mild

### STEAK FRITES

12oz Angus New York Strip, Fresh Cut Fries, Herb Butter 27

### CHICKEN TENDERS + FRIES

Beer Marinated, Hand Breaded, House Made BBQ Sauce 16  
Available in Nashville Hot/Mild +2

### BLACKENED MAHI SANDWICH

(GF+) Mango Salsa, Avocado, Lettuce, Tomato, Onion, Brioche Bun 16

### BLACKENED MAHI TACOS

(GF) Soft Corn Tortillas, Lime-Cilantro Slaw, Pickled Red Cabbage, Avocado Crema, Radish, Cilantro 16

### SEARED SALMON

Crispy Risotto Cake, Lemon Herb Cream, Grilled Asparagus 24

### CORNED BEEF REUBEN

(GF+) House-Roasted Corned Beef, Sauerkraut, Swiss, Russian Dressing, Marbled Rye 15

*Signature Dish*

### PASTA FORNO

(GF+, V) Rigatoni, Vodka Sauce, Mushrooms, Fresh Mozzarella 17  
Add Blackened/Grilled Chicken 6, Mahi 7 or Salmon 8



## PIZZAS

### MARGHERITA

(V) Fresh Mozzarella, Roma Tomatoes, Basil, San Marzano Tomato Sauce 16

### WHITE

(V) Roasted Garlic Purée, Mozzarella-Provolone, Mushrooms, Artichoke, Red Onion, Parmigiano-Reggiano 17

### VEGGIE

(V, Vg+) Mushrooms, Roma Tomatoes, Artichoke Hearts, Spinach, Mozzarella-Provolone, San Marzano Tomato Sauce, Truffle Oil 16

### BBQ CHICKEN

Grilled Chicken, Cheddar-Jack Cheese, Carmelized Onions, Roasted Red Peppers, House Made BBQ Sauce 16

### PEPPERONI

Pepperoni, Mozzarella-Provolone, San Marzano Tomato Sauce 16

### BUFFALO CHICKEN

Grilled Chicken, Mozzarella-Provolone Cheese, San Marzano Tomato Sauce, Topped W/ Celery & Bleu Cheese 16

### PINT HOUSE DELUXE

Pepperoni, Spicy Italian Sausage, Roasted Red Pepper, Caramelized Onion, Mozzarella-Provolone, San Marzano Tomato Sauce 17

Gluten Free Cauliflower Crust Available +3

## HOME-MADE DESSERTS

### BUCKEYE CHEESECAKE

Chocolate Fudge Sauce 8

### KEY LIME PIE

Raspberry Coulis, Whipped Cream 8

### PEANUT BUTTER STUFFED COOKIE

Whiskey Salted Caramel Sauce, Vanilla Ice Cream, Whipped Cream, Powdered Sugar 8

THURSDAY 6PM - 10PM

75¢ WINGS

INCREMENTS OF 5 / ADD 50¢ DIPPING SAUCES OR CELERY

◆ Saturday & Sunday ◆

BRUNCH

11AM - 3PM

\*consuming raw or uncooked food can increase your chances of foodborne illnesses

(GF) Gluten Free (GF+) Gluten Free Upon Request (V) Vegetarian (V+) Vegetarian Upon Request (Vg) Vegan (Vg+) Vegan Upon Request