



★★ BEST BAR IN COLUMBUS 4 YEARS RUNNING! - 614 MAG ★★

BRUNCH

Saturday & Sundays: 11am - 3pm

PORK BELLY BENNY \$13

Sunny Side Up Eggs, Toasted English Muffin, Cider Braised and Fried Pork Belly, Citrus Hollandaise, Topped w/ Paprika and Parsley, Served w/ Fresh Fruit

HOUSE MADE BUTTERMILK PANCAKES* \$11

Fresh Buttermilk Pancakes Served w/ (2) Eggs Any Style & Bacon, Local Maple Syrup, Whipped Butter & Topped w/ Powdered Sugar

HUEVOS RANCHEROS* \$11

(4) Corn Tortillas, Black Bean Corn Salsa, Herbed Crema, Ranchero Sauce, (2) Sunny Side Up Eggs, Cilantro, Queso Fresco

BREAKFAST TACOS \$11 (GF, V)

Scrambled Eggs, Breakfast Potatoes, House-Made Ranchero and Herbed Crema, Queso Fresco, Pickled Red Onions, Cilantro on Corn Tortillas

PINT HOUSE CLASSIC* \$10

(2) Eggs, House Peppered Bacon, Skillet Potatoes, Whole Grain Toast, House Strawberry Jam

BREAKFAST WRAP \$11

Scrambled Eggs, Beer Cheese, Skillet Potatoes, Grilled Peppers & Onions w/ Fresh Cut Fries

BRUNCH PIZZA \$13

Beer Cheese Sauce, Blended Cheese, Caramelized Onions, Roasted Red Peppers, Bacon, Sausage, Scrambled Eggs

B.E.L.T.* \$11 (SUBSTITUTE PORK BELLY FOR \$2)

Bacon, Egg, Lettuce, Tomato, Avocado Aioli Served on Texas Toast w/ Fresh Cut Fries

SHORT RIB HASH* \$11

Beer Braised Short Rib, Skillet Potatoes, Beer Cheese, Grilled Peppers & Onions, Sunny Side Up Egg, Scallions, Sour Cream Drizzle, Whole Grain Toast

BRUNCH COCKTAIL MENU

HOUSE BLOODY MARY \$7

BELVEDERE VODKA, BLOODY MARY MIX, LIME, OLIVE SKEWER, CELERY STICK

SPICY BLOODY MARY \$9

ABSOLUT PEPPAR, BLOODY MARY MIX w/ CHILI-GARLIC SRIRACHA, CHERRY PEPPER, PEPPER JACK CHEESE, SPICY SUMMER SAUSAGE, ADOBO PEPPER-CRYSTALLIZED BASIL RIM

LOADED GIANT BLOODY MARY \$10

DOUBLE VODKA, BLOODY MARY MIX, CHERRY PEPPER, PEPPERONCINI, SHARP CHEDDAR, PEPPER JACK, SUMMER SAUSAGE, HOUSE BEER BRINED PICKLE, LIME

MANMOSA \$11

SMIRNOFF ORANGE, ORANGE JUICE, TOPPED WITH LOST COAST TANGERINE, GARNISHED WITH A ORANGE WHEEL IN A MASSIVE 32OZ MUG

MIMOSA \$7

ORANGE JUICE, BUBBLY, FRESH BLUEBERRIES

COLD BREW COFFEE \$9

BLACK: ABSOLUT VANILIA, PATRON XO, GREEN CHARTREUSE, THUNDERKISS COLD BREW COFFEE.
CREAM: ABSOLUT VANILIA, PATRON XO, BAILEYS, THUNDERKISS COLD BREW COFFEE

CARAMEL COLD BREW (ALCOHOL FREE) \$5

CARAMEL, CREAM, AND OUR THUNDERKISS COLD BREW COFFEE WITH WHIPPED CREAM AND A PINCH OF SALT
(ADD A SHOT OF WHIPPED VODKA TO MAKE IT BOOZY +\$4)



SHAREABLES

SHORT RIB NACHOS \$16 ALL TIME BEST SELLER

Black Bean Corn Salsa, Beer Cheese, Diced Tomatoes, Jalapeno, Green Onions, Sour Cream Drizzle

SHORT RIB TACOS \$13

Soft Corn Tortillas, Red Cabbage Slaw, Horseradish Crema, Queso Fresca, Radish, Cilantro

PRETZEL SAMPLER \$16 (V)

Traditional Pretzel Rod + Beer Cheese
Jalapeno Cheddar + Spicy Mustard
Cinnamon Cream Cheese + Cinnamon Sugar Dipping Sauce

FRESH CUT FRIES W/ SEA SALT \$7 (GF, V)

Add \$2 Loaded: Parmigiano-Reggiano, Parsley, White Truffle Oil & A Sour Cream Drizzle

SKILLET MAC & CHEESE \$10 (V)

Cavatappi, Beer Cheese, 5 Cheese Blend, Green Onions, Traditional Pretzel Rod
Add: Chicken \$3, Bacon \$2, Fresh Jalapeno \$1

WINGS (GF) \$13 OR CAULIFLOWER BITES \$11

Wings (1lb) or Hand Battered Bites. House Made Sauces: Spicy Garlic, Buffalo or Barbeque Served w/ Carrots, Celery, Bleu Cheese Dressing

BEER BATTERED FISH & CHIPS \$14

Fresh Cod, IPA Beer Batter, House Made Tartar Sauce, Lemon Wedge, Fresh Cut Fries
(Upgrade to Loaded \$1)

TENDERS AND FRIES \$14

Buttermilk Marinated, House Made Barbeque

PIZZAS

Gluten Free Cauliflower Crust Available +\$3

PEPPERONI \$14

Pepperoni, Mozzarella-Provolone, San Marzano Tomato Sauce

VEGGIE \$14 (V)

Mushroom, Roma Tomatoes, Artichoke Hearts, Spinach, Mozzarella-Provolone, San Marzano Tomato Sauce, White Truffle Oil

PINT HOUSE DELUXE \$15

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

BEER & CHEESE \$14

Thick-Cut Peppered Bacon, Caramelized Onion, Cheddar-Jack Cheese, Beer & Cheese Sauce

BARBECUE CHICKEN \$14

Char-Grilled Chicken, Cheddar-Jack Cheese, Carmelized Onions, Roasted Red Peppers, House Made Sweet N' Smokey BBQ Sauce

BUFFALO CHICKEN \$14

Buffalo Chicken, Smoked Provolone & Mozzarella Cheese, San Marzano Tomato Sauce, Topped w/ Celery & Bleu Cheese

SALADS

Add Chicken \$3

HOUSE SALAD \$7 (GF, V)

Mixed greens, Tomato, Cucumber, Red Onion, Strawberries, Goat Cheese & White Balsamic Vinaigrette

ICEBERG WEDGE \$9 (GF)

Bacon, Egg, Red Onion, Tomatoes, Three Wedges: House Made Bleu Cheese Dressing, 1000 Island Dressing, and White Balsamic Vinaigrette

THE CAESAR \$8

Romaine, Oven Roasted Tomatoes, Croutons, Parmigiano-Reggiano, House Made Caesar Dressing

SANDWICHES

All Sandwiches Served W/ Fresh Cut Fries & House Made Beer Brined Pickle (Upgrade to Loaded Fries \$1)

8OZ PINT HOUSE BURGER* \$15

Hand-Pattied, Cheddar, Lettuce, Tomato, Onion, Brioche Bun (Veggie Burger Available Upon Request)

BEER & BACON GRILLED CHEESE* \$14

Grilled Texas Toast, Beer Cheese Blend, Bacon Jam

MEDITERRANEAN WRAP \$13

Avocado, House Made Red Pepper Hummus, Goat Cheese, Romaine Lettuce, Kalamata Olives, Tomato, Red Onion, Cucumber, White Balsamic Vinaigrette, Spinach Flour Tortilla, Served with a House Salad

BLACK BEAN BURGER \$14 (V)

Avocado Mango Salsa, House Made BBQ Sauce, Brioche Bun

GRILLED CHICKEN SANDWICH \$14

Chipotle Lime Ranch, Lettuce, Tomato, Onion, Brioche Bun

TURKEY WRAP \$13

Thick Sliced Turkey Breast, Applewood Smoked Peppered Bacon, Lettuce, Tomato, Avocado Aioli, Spinach Flour Tortilla

HOMEMADE DESSERT

PEANUT BUTTER STUFFED COOKIE \$9

Salty Caramel Sauce, Vanilla Ice Cream, Whipped Cream, Powdered Sugar, Strawberry Jam