



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 Vanilla, Patron XO, Green Chartreuse, Thunderkiss Cold Brew Coffee.
Cream: Absolut Vanilla, 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)

BOOZY PUSH UP \$6

HAPPY HOUR

WEEKDAYS 3PM-6PM
≡ HALF PRICED APPS & PIZZAS ≡
\$3 DOMESTIC DRAFTS / \$6 IMPORT & CRAFT DRAFTS

NOW OPEN EVERYDAY

FEATURING FORNO & PINT HOUSE MENU FAVORITES

@URBANSPINHOUSE
6632 LONGSHORE ST

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

BRUNCH

Saturday & Sundays: 11am - 3pm

PINT HOUSE CLASSIC* \$11
Eggs Any Style, Bacon, Potatoes, Whole Grain Toast, House-Made Jam

BREAKFAST WRAP \$12
Scrambled Eggs, Beer Cheese, Potatoes, Grilled Peppers and Onions w/ Fresh Cut Fries

BREAKFAST TACOS \$12 (GF, V)
Scrambled Eggs, Potatoes, Ranchero Sauce, Herbed Crema, Queso Fresco, Pickled Red Onions, Cilantro

HUEVOS RANCHEROS* \$12
Corn Tortillas, Black Bean Corn Salsa, Herb Crema, Sunny Side Up Eggs, Ranchero Sauce, Queso Fresco, Cilantro

HOUSE-MADE BUTTERMILK PANCAKES* \$12
Eggs Any Style, Bacon, Local Maple Syrup, Whipped Butter, Powdered Sugar

BRUNCH PIZZA \$14
Beer Cheese, Cheddar Blend, Scrambled Eggs, Caramelized Onions, Roasted Red Peppers, Bacon, Sausage

B.E.L.T.* \$12
Bacon, Egg, Lettuce, Tomato, Avocado Aioli, Texas Toast w/ Fresh Cut Fries

SHORT RIB HASH* \$12
Potatoes, Beer Cheese, Grilled Peppers and Onions, Sunny Side Up Egg, Sour Cream, Scallions, Whole Grain Toast

NEW STEAK & EGGS* \$16
8oz Grilled Ribeye, Breakfast Potatoes, 2 Eggs Your Way, Avocado, Roasted Tomato

SHAREABLES

SHORT RIB NACHOS \$17 ALL TIME BEST SELLER
Black Bean Corn Salsa, Beer Cheese, Diced Tomatoes, Jalapeno, Green Onions, Sour Cream Drizzle

SHORT RIB TACOS \$14
Soft Corn Tortillas, Red Cabbage Slaw, Horseradish Crema, Queso Fresco, 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 \$11 (V)
Cavatappi, Beer Cheese, 5 Cheese Blend, Green Onions, Traditional Pretzel Rod
Add: Chicken \$3, Bacon \$2, Fresh Jalapeno \$1

WINGS (GF) \$14 OR CAULIFLOWER BITES \$12
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 \$15
Hand Breaded, Beer 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, Caramelized 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 & Fresh Cut 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, Mixed Greens, 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

*consuming raw or uncooked food can increase your chances of Foodborne illnesses (GF) Gluten Free (V) Vegetarian