




**BUILD YOUR OWN MIMOSA BAR**  
 FRESH FRUIT · JUICE · PUREE · CANDY  
 ASK YOUR SERVER FOR DETAILS!  
 #PINTRITUAL



**BRUNCH COCKTAIL MENU**

**HOUSE BLOODY MARY \$7**  
 BELVEDERE VODKA, BLOODY MARY MIX, LIME, OLIVE SKEWER, CELERY STICK

**SPICY BLOODY MARY \$9**  
 ABSOLUT PEPPER, BLOODY MARY MIX W/ CHILI-GARLIC SRIRACHA, CHERRY PEPPER, PEPPER JACK CHEESE, SPICY SUMMER SAUSAGE, ADOBO PEPPER-CRYSTALIZED 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)

**BOOZY PUSH UP \$6**



**SUNDAY FUNDAY**  
 EVERY SUNDAY 7PM-CLOSE

**\$5 BURGER + FRIES MAC & CHEESE LONG ISLANDS**   **\$3 SELECT DRAFT BEERS**



★★ 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

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

**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

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

**PORK BELLY TACOS\* \$14**  
 Hard Cider Braised Pork Belly, Scrambled Eggs, Lettuce, Pico De Gallo, Cilantro-Lime Ranch, Flour Tortillas  
 Potatoes, Peppers, and Onions can be Substituted for Vegetarians \$13

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

**SHAREABLES**

**SHORT RIB NACHOS \$18 ALL TIME BEST SELLER**  
 Black Bean Corn Salsa, Beer Cheese, Diced Tomatoes, Jalapeno, Green Onions, Sour Cream Drizzle

**SHORT RIB TACOS \$15**  
 Soft Corn Tortillas, Red Cabbage Slaw, Horseradish Crema, Queso Fresca, Radish, Cilantro

**PRETZEL SAMPLER \$17 (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)/\$15 OR CAULIFLOWER BITES/\$13**  
 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 \$15**  
 Fresh Cod, IPA Beer Batter, House Made Tartar Sauce, Lemon Wedge, Fresh Cut Fries  
 (Upgrade to Loaded \$1)

**TENDERS AND FRIES \$16**  
 Hand Breaded, Beer Marinated, House Made Barbeque

**PIZZAS**

Gluten Free Cauliflower Crust Available +\$3

**PEPPERONI \$15**  
 Pepperoni, Mozzarella-Provolone, San Marzano Tomato Sauce

**VEGGIE \$15 (V)**  
 Mushroom, Roma Tomatoes, Artichoke Hearts, Spinach, Mozzarella-Provolone, San Marzano Tomato Sauce, White Truffle Oil

**PINT HOUSE DELUXE \$16**  
 Pepperoni, Spicy Italian Sausage, Roasted Red Pepper, Caramelized Onion, Mozzarella-Provolone, San Marzano Tomato Sauce

**BEER & CHEESE \$15**  
 Thick-Cut Peppered Bacon, Caramelized Onion, Cheddar-Jack Cheese, Beer & Cheese Sauce

**BARBECUE CHICKEN \$15**  
 Char-Grilled Chicken, Cheddar-Jack Cheese, Caramelized Onions, Roasted Red Peppers, House Made Sweet N' Smokey BBQ Sauce

**BUFFALO CHICKEN \$15**  
 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\* \$16**  
 Hand-Pattied, Cheddar, Lettuce, Tomato, Onion, Brioche Bun (Veggie Burger Available Upon Request)

**BEER & BACON GRILLED CHEESE\* \$15**  
 Grilled Texas Toast, Beer Cheese Blend, Bacon Jam

**MEDITERRANEAN WRAP \$14**  
 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 \$15 (V)**  
 Avocado Mango Salsa, House Made BBQ Sauce, Brioche Bun

**GRILLED CHICKEN SANDWICH \$15**  
 Chipotle Lime Ranch, Lettuce, Tomato, Onion, Brioche Bun

**TURKEY WRAP \$14**  
 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