




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
 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 \$10
 DOUBLE WATERSHED 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: SMIRNOFF VANILLA VODKA, CANTERA NEGRA, GREEN CHARTREUSE, THUNDERKISS COLD BREW COFFEE.
 CREAM: SMIRNOFF VANILLA VODKA, CANTERA NEGRA, 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, Carmelized 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