



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

APPETIZERS

SKILLET MAC & CHEESE \$12

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

LOADED WEDGES \$13

Thick Cut Potato Wedges, Beer Cheese, Bacon, Sour Cream, Green Onion

FRESH CUT FRIES W/ SEA SALT \$7

(GF, V, Vg+) Add \$2 Truffle: Parmigiano-Reggiano, Parsley, White Truffle Oil & A Sour Cream Drizzle

REUBEN QUESADILLA + FRIES \$17

(Upgrade to Truffle Fries \$1)
Corned Beef, Swiss, Sauerkraut, 1000 Island, Tortilla, Pickle

ONION RINGS \$8

House Made Beer Battered Onion, Chipotle Lime Ranch, Horsey Sauce

HOUSE MADE SPINACH & ARTICHOKE DIP \$14

(GF, V) Cast Iron Skillet, Fresh Tortilla Chips

SHAREABLES

SHORT RIB TACOS \$15

Corn Tortillas, Slaw, Horseradish Crema, Queso Fresco, Radish, Cilantro

HOUSE SLIDERS + FRIES \$16

(Upgrade to Truffle Fries \$1)
(3) Angus Beef, Cheddar, LTO OR
Add \$2: (3) Blackened Mahi, LTO

BLACKENED MAHI TACOS \$16

(GF) Corn Tortillas, Slaw, Avocado Crema, Radish, Cilantro

TENDERS + FRIES \$16

Hand Breaded, Beer Marinated, House Made Barbeque

PEPPERONI CHIPS \$7

Fried Pepperoni Chips, House Made Ranch

SHORT RIB NACHOS \$19 ALL TIME BEST SELLER

Black Bean Corn Salsa, Beer Cheese, Tomatoes, Jalapeno, Green Onion, Sour Cream

WINGS/\$15 OR CAULIFLOWER BITES/\$13

(GF) Wings or (V) Hand Battered, House Made Sauces: Spicy Garlic, Buffalo or Barbeque served w/ Carrots, Celery, Bleu Cheese Dressing

BEER BATTERED FISH & CHIPS \$16

Cod, IPA Beer Batter, Tarter Sauce, Fresh Cut Fries
(Upgrade to Truffle Fries \$1)

PRETZEL SAMPLER \$19

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

PIZZAS Gluten Free Cauliflower Crust Available +\$3

PEPPERONI \$15

Pepperoni, Mozzarella-Provolone, San Marzano Tomato Sauce

VEGGIE \$15

(V, Vg+) 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

(GF N/A, V+) 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
Blackened/Grilled Mahi \$6

HOUSE SALAD \$8

(GF, V, Vg+) Mixed greens, Tomato, Cucumber, Red Onion, Strawberries, Goat Cheese & White Balsamic Vinaigrette

ICEBERG WEDGE \$9

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

SOUTHWEST SALAD \$9

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

THE CAESAR \$9

(GF+) Romaine, Oven Roasted Tomatoes, Croutons, Parmigiano-Reggiano, House Made Caesar Dressing

SANDWICHES

All Sandwiches Served w/
Fresh Cut Fries & Fresh Cut Pickle
(Upgrade to Truffle Fries \$1)

GRILLED CHICKEN SANDWICH \$15

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

BLACK BEAN BURGER \$16

(GF+, V) Avocado Mango Salsa, House Made BBQ Sauce, Brioche Bun

BLACKENED MAHI SANDWICH \$16

(GF+) Avocado Mango Salsa, Brioche Bun

TURKEY WRAP \$15

Turkey Breast, Bacon, Lettuce, Tomato, Avocado Aioli, Flour Tortilla

BUFFALO CHICKEN WRAP \$15

Crispy Chicken, House Buffalo Sauce, Lettuce, Tomato, Bleu Cheese Crumbles, Ranch Dressing

PINT HOUSE BURGER* \$16

(GF+) Angus Beef, Cheddar, Lettuce, Tomato, Onion, Brioche Bun (Veggie Burger Available Upon Request)

CORNED BEEF OR TURKEY REUBEN \$15

(GF+) Corned Beef Or Turkey, Swiss, Sauerkraut, 1000 Island, Marbled Rye

BEER & BACON GRILLED CHEESE* \$15

Texas Toast, Beer Cheese, Bacon Jam

MEDITERRANEAN WRAP \$15

(V, Vg+) Avocado, Red Pepper Hummus, Goat Cheese, Mixed Greens, Kalamata Olives, Tomato, Red Onion, Cucumber, White Balsamic Vinaigrette, Flour Tortilla, Served with a House Salad

HOMEMADE DESSERT

PEANUT BUTTER STUFFED COOKIE \$9

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

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

BOOZY PUSH UP \$6

SUNDAY FUNDAY
EVERY SUNDAY 7PM-10PM
\$5 BURGER + FRIES MAC & CHEESE LONG ISLANDS
\$3 SELECT DRAFT BEERS

THE PINT BRUNCH RITUAL
EVERY SAT + SUN 11AM-3PM
WITH A BUILD YOUR OWN MIMOSA BAR
FRESH FRUIT - JUICE - PUREE - CANDY

THURSDAY 75¢ WINGS
6PM-10PM
INCREMENTS OF 5
ADD 50¢ DIPPING SAUCES OR CELERY

SATURDAYS & SUNDAYS ALL DAY LONG
\$20 Buckets TOPO, MILLER, OR COORS
\$5 Drafts MILLER OR COORS

SHORTNORTHPINHOUSE.COM



MON-THURS 3PM-CLOSE



FRI-SUN 11AM-CLOSE



@PINHOUSE614

*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