



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

**BRUNCH COCKTAILS**

**HOUSE BLOODY MARY \$8**  
 BELVEDERE VODKA, BLOODY MARY MIX, LIME, OLIVE SKEWER  
 (UPGRADE TO SPICY FOR \$2: CHERRY PEPPER, PEPPER JACK CHEESE, SPICY SUMMER SAUSAGE, ADOBO PEPPER CRYSTALLIZED BASIL RIM)  
 (ADD A COORS BANQUET SIDE CAR +\$3)

**LOADED GIANT BLOODY MARY \$11**  
 DOUBLE WATERSHED VODKA, BLOODY MARY MIX, CHERRY PEPPER, PEPPERONCINI, SHARP CHEDDAR, PEPPER JACK, SUMMER SAUSAGE, HOUSE BEER BRINED PICKLE, LIME  
 (ADD A COORS BANQUET SIDE CAR +\$3)

**MANMOSA \$12**  
 EFFEN BLOOD ORANGE, ORANGE JUICE, TOPPED WITH LOST COAST TANGERINE, GARNISHED WITH AN ORANGE WHEEL IN A MASSIVE 32OZ MUG

**MIMOSA \$7**  
 ORANGE JUICE, BUBBLY, FRESH BLUEBERRIES

**S'MORES ESPRESSO MARTINI \$10**  
 SMIRNOFF WHIPPED, BAILEYS S'MORES, THUNDERKISS COFFEE, CREME DE CACAO, CHOCOLATE AND GRAHAM CRACKER RIM

**APPLE SANGRIA \$10**  
 EFFEN VODKA, GEISEN SAUVIGNON BLANC, GINGER LIQUEUR, APPLE CIDER

**POMEGRANATE SMASH \$10**  
 WATERSHED VODKA, POMEGRANATE JUICE, MINT, GINGER ALE

**COLD BREW COFFEE \$10**  
 BLACK: SMIRNOFF VANILLA VODKA, CANTERA NEGRA, GREEN CHARTREUSE, THUNDERKISS 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-10PM

**\$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\* \$12**  
 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.\* \$13**  
 Bacon, Egg, Lettuce, Tomato, Avocado Aioli, Texas Toast w/ Fresh Cut Fries

**BREAKFAST BUFORD\* \$17**  
 Angus Beef, Bacon, Sausage, Egg, Beer Cheese, Brioche Bun

**PORK BELLY TACOS\* \$15**  
 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

**HOUSE-MADE BUTTERMILK PANCAKES\* \$13**  
 Eggs Any Style, Bacon, Local Maple Syrup, Whipped Butter, Powdered Sugar (Add: Fresh Fruit \$2)

**BRUNCH PIZZA\* \$15**  
 Beer Cheese, Cheddar Blend, Scrambled Eggs, Caramelized Onions, Roasted Red Peppers, Bacon, Sausage

**SHORT RIB HASH\* \$13**  
 Potatoes, Beer Cheese, Grilled Peppers and Onions, Sunny Side Up Egg, Sour Cream, Green Onion, Whole Grain Toast

**MCLOVIN' IT\* \$13**  
 (3) Buttermilk Silver Dollar Pancakes, Sausage, Egg, Cheddar Jack Cheese, Local Maple Syrup

**STEAK & EGGS\* \$17**  
 8oz Grilled Ribeye, Breakfast Potatoes, 2 Eggs Your Way, Avocado, Roasted Tomato

**SHAREABLES**

**SHORT RIB NACHOS \$19 ALL TIME BEST SELLER**  
 Black Bean Corn Salsa, Beer Cheese, Diced Tomatoes, Jalapeno, Green Onion, Sour Cream Drizzle

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

**PRETZEL SAMPLER \$19 (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 \$12 (V)**  
 Cavatappi, Beer Cheese, 5 Cheese Blend, Green Onion, Traditional Pretzel Rod  
 Add: Chicken \$3, Bacon \$2, Fresh Jalapeno \$1

**WINGS(GF)/\$15 OR CAULIFLOWER BITES/\$13**  
 Wings or Hand Battered Bites. House Made Sauces: Spicy Garlic, Buffalo or Barbeque Served w/ Carrots, Celery, Bleu Cheese Dressing

**BEER BATTERED FISH & CHIPS \$16**  
 Fresh Cod, IPA Beer Batter, House Made Tartar Sauce, Lemon Wedge, Fresh Cut Fries  
 (Upgrade to Loaded \$1)

**PEPPERONI CHIPS \$7**  
 Fried Pepperoni Chips, House Made Ranch

**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 \$8 (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 \$9**  
 Romaine, Oven Roasted Tomatoes, Croutons, Parmigiano-Reggiano, House Made Caesar Dressing

**SOUTHWEST SALAD \$9 (GF)**  
 Mixed Greens, Black Bean Salsa, Cheddar-Jack Cheese, Avocado, Tortilla Strips, Chipotle Lime Ranch

**ENTREES**

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

**BUFFALO CHICKEN WRAP \$15**  
 Crispy Chicken, House Buffalo Sauce, Lettuce, Tomato, Bleu Cheese Crumbles, Ranch Dressing

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

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

**TURKEY WRAP \$15**  
 Turkey Breast, Bacon, Lettuce, Tomato, Avocado Aioli, Spinach Wrap

**PINT HOUSE BURGER\* \$16**  
 Angus Beef, Cheddar, Lettuce, Tomato, Onion, Brioche Bun (Beyond Meat Patty (V) Available Add \$1)

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

**MEDITERRANEAN WRAP \$15 (V)**  
 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

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