

P I N T H O U S E ✦ B R E W I N G ✦

QUICK SNACKS GRAB & GO

CHICHARRONES \$5.00
Fresh fried chicharrones, Creole seasoning, tomatillo salsa verde.

BOILED PEANUTS \$6.00
• **Salted** – The classic Southern way.
• **Low Country** – Sorghum & black pepper infused, sorghum bacon & sherry gastrique, parsley.

SHAREABLES BRING FRIENDS

HOP SALT CHIPS & ONION DIP \$9.00
Hop salt chips served with house onion dip.

TEXAS PRETZEL \$11.00
A soft pretzel large enough for Big Tex, served with *Electric Jellyfish* beer mustard and *Old Beluga* cheese fondue.

BOILED PEANUT HUMMUS \$13.00
Peanut hummus, snap pea, radish, red onion & cucumber salad, champagne vinaigrette, ricotta, sesame seeds, green chile harissa, housemade grilled pita bread.

NEW
RECIPE!

DEVEILED EGGS \$12.00
Pickled eggs, hot pickle aioli, apricot mostarda, Creole crackers, chives.

CRAWFISH ÉTOUFFÉE FRIES \$15.00
Dirty rice seasoned fries, Crystal Hot Sauce crema, crawfish tails sautéed in butter & fresh lemon, étouffée sauce, green onion, parsley.

CHICKEN WINGS \$14.00
Served with charred Vidalia blue cheese ranch and Tabasco chicharrón.
• **Buffalo** – Celery seed pickled rainbow carrots, fresh celery.
• **Cajun Dry Rub** – Hop salt Cajun dry rub, fresh lemon.

HOUSE FAVORITE

SALADS SOLO OR SHARE

CHOPPED SALAD \$13.00
Romaine & iceberg lettuce, roasted corn, candied bacon, boiled peanuts, crispy shallots, pickled egg, diced mozzarella, chives, and buttermilk Dijon vinaigrette.

BREWHOUSE CAESAR \$14.00
Gem lettuce, shaved Brussels sprouts, preserved lemons, sourdough breadcrumbs, Parmesan, *Caesar dressing.

‘BAMA WEDGE \$15.00
Baby iceberg, Campari tomatoes, pickled cipollini onion, applewood bacon lardons, Danish blue cheese, avocado, herbed breadcrumbs, fresh herbs, white BBQ vinaigrette.

SEASONAL SPECIAL

ADD-ONS

GRILLED CHICKEN \$5 **SALMON** \$7
FRIED CHICKEN \$8 **BACON LARDONS** \$6

SANDWICHES MADE FOR ONE

AUSTIN HOT CHICKEN \$15.00
Fried chicken breast, Nashville mop sauce, black pepper vinaigrette slaw, dill pickles, spicy honey, and hot aioli on a fresh Pullman loaf.

TEXAS WAGYU SMASH BURGER \$16.00
Akaushi beef, caramelized Vidalia onions, American cheese, iceberg lettuce, pickles, and super sauce on a Martin's potato bun.
Single-patty Smash Burger available upon request.

Sides: **Hop Salt Chips** • **Basil Slaw** • or upgrade to **French Fries** for \$2
Substitute any bun for a **Gluten Free bun** for \$3

FRIED CHICKEN SANDWICH \$15.00
Fried chicken breast, shaved iceberg with white BBQ vinaigrette, dill pickles, and roasted garlic aioli on a Martin's potato bun.

HIPPIE BURGER \$14.00
Veggie burger made with black eyed peas, black beans, and seasonal vegetables. Served with charred kale, Turkish pickled fennel, garlic toum, and a vegan mozzarella on our house vegan bun.

ITALIAN GRINDER \$14.00
Hard salami, capicola, prosciutto cotto, mortadella, pepperoni, Provolone, iceberg, tomatoes, banana pepper relish, mayo, herb blend, Parmesan, red wine vinaigrette. Served on our 8" hoagie roll.

SOURDOUGH PIZZAS SHARE A PIE

A delicious Sicilian influenced pizza, developed from our aged sourdough starter. At 9"x9" these pies feed 1-3 people and take a while to bake. Grab a pint or a Shareable, and we'll have the pizza out when ready.

THE O.G. \$21.50
Charred pepperoni, red sauce, house cheese blend, basil, spicy honey, and finished with dollops of ricotta.

MUSHROOM MAN \$23.00
Roasted mushrooms, pickled cipollini onion, red sauce, house cheese blend, pumpkin seed arugula pesto, goat cheese crema.

SPICY MAMA \$22.00
Spicy Italian sausage, banana peppers, sweet drop peppers, roasted garlic, Calabrian purée, red sauce, house cheese blend, shaved red onion, Pecorino Romano.

PEPPERONI \$20.50
Cup & char pepperoni, red sauce, house cheese blend.

THE MOONSHOT \$23.50
Spicy Italian sausage, cup & char pepperoni, fennel Tuscano salami, red sauce, house cheese blend, shaved speck, dried herb blend.

BUFFALO CHICKEN \$24.00
Shredded chicken tossed in buffalo sauce, spicy cream sauce, house cheese blend, charred Vidalia blue cheese ranch, red onion, celery, pickled carrots, chicharrones.

SEASONAL SPECIAL

DESSERTS LIVE A LITTLE

BEIGNET DOUGHNUTS \$8.00
Beignet-style doughnuts tossed in powdered sugar, served with lemon curd and whipped brown sugar butter.

CHOCOLATE STOUT CAKE \$12.00
A cake built for two, featuring chocolate mousse, cocoa fudge icing, *Bearded Seal* ganache, chocolate sauce, vanilla whipped cream.

* The kitchen processes peanuts, pine nuts, shellfish, and gluten. Consuming raw or undercooked eggs may increase your risk of foodborne illness.