

PINTHOUSE ♦ BREWING ♦

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 our 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.
- POUTINE \$14.00

Cajun fries, *The Admiral* stout demi-glace gravy, Wisconsin cheese curds, over easy egg, parsley, fresh black pepper.
- DEVEILED EGGS \$12.00

Pickled eggs, hot pickle aioli, apricot mostarda, Creole crackers, chives.
- HUMMUS & VEGGIES \$12.00

House-made boiled peanut hummus garnished with pomegranate molasses and za'atar. Served with fresh veggies.
- 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, 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.
- WINTER WEDGE \$15.00

Baby iceberg, bacon sorghum relish, roasted cherry tomatoes, soft boiled egg, danish blue cheese, smoked almonds, pickled carrots, chives, charred Vidalia blue cheese ranch.

➤ SEASONAL SPECIAL ➤

ADD-ONS

- GRILLED CHICKEN \$5

FRIED CHICKEN \$8
- SALMON \$7

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.
- 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.

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

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.
- BLUE CALABRIAN \$24.00

Calabrese, Danish Blue Cheese, Calabrian purée, spicy red sauce, house cheese blend, cipollini onions, arugula, hot honey Calabrian agrodolce, Pecorino.



➤ 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.