



# PINTHOUSE

## BREWING

### QUICK SNACKS GRAB & GO

**BOILED PEANUTS** ..... \$5.00  
Crack'em open and eat like edamame.

**PICKLED EGG** ..... \$5.00  
*Magical Pils* mostarda, hot pickle aioli, and a drop of hot sauce. Served with savory crackers.

### SHAREABLES BRING FRIENDS

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

**SMOKED FISH DIP** ..... \$13.00  
Smoked white fish mixed with a remoulade of capers, celery and fresh herbs. Served with fresh lemon and toasted baguette.

**PULLED PORK FRIES** ..... \$14.00  
*Training Bines* braised pork, *Old Beluga* cheese fondue fries, serrano pickle relish, spicy slaw aioli, and our Carolina-style BBQ sauce.

**HUMMUS & VEGGIES** ..... \$12.00  
House-made boiled peanut hummus, garnished with za'atar and pomegranate molasses. Served with fresh veggies.

**BREWER'S BOARD** ..... \$18.00  
Candied bacon, *Magical Pils* peach mostarda, speck and fennel sausage, pimento cheese dip, black pepper cashews, local cheese, marinated olives, house crackers, and toasted baguette.

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

→ HOUSE FAVORITE ←

### SALADS SOLO OR SHARE

**SOUTHWEST KALE** ..... \$14.00  
Kale and romaine mix, black eyed pea salsa, cherry tomatoes, pepitas, fresh herbs, goat cheese, avocado, and an avocado vinaigrette.

**BLT PANZANELLA** ..... \$15.00  
Iceberg and bibb lettuce mix, bacon lardons, campari tomatoes, avocado, pickled cipollini onions, fresh herb mix, shaved pecorino, sourdough croutons and a white BBQ vinaigrette.

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

→ SEASONAL SPECIAL ←

Add Grilled Chicken for \$5.00 or Bacon Lardons for \$6.00 to any salad

### SANDWICHES MADE FOR ONE

**AUSTIN HOT CHICKEN** ..... \$15.00  
Fried chicken breast, Nashville mop sauce, black pepper vinaigrette slaw, dill pickles, and a hot aioli on our 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.

**CAROLINA PORKER** ..... \$15.00  
*Training Bines* braised pulled pork, double cut bacon, pickles, Carolina-style BBQ sauce, and spicy slaw on our house beer bun.

**FRIED SHRIMP PO'BOY** ..... \$15.00  
Buttermilk cornmeal batter fried white shrimp, Creole remoulade, iceberg lettuce, pickles, tomatoes, and Louisiana-style hot sauce on our crispy French bread.

**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.

→ SEASONAL SPECIAL ←

Choice of Sides: *Hop Salt Chips* • *Basil Slaw* • upgrade to *French Fries* for \$1  
Substitute any bun for a **Gluten Free bun** made with *Smart Flour™* for \$2

### SOURDOUGH PIZZAS SHARE A PIE

A delicious Sicilian influenced pizza, developed from our aged sourdough starter. At 9"x9" these pies feed 1-2 people and take a while to bake. Grab a pint or a Shareable, and we'll have the pizza out when ready. We think it is worth the wait! Limited quantity available, so grab'em while we've got'em.

**THE O.G.** ..... \$20.00  
Charred pepperoni, red sauce, house cheese blend, basil, spicy honey, and finished with dollops of ricotta.

**PEPPERONI** ..... \$19.00  
Pepperoni, red sauce, house cheese blend.

**MUSHROOM MAN** ..... \$22.00  
Roasted mushrooms, pickled cipollini onions, red sauce, house cheese blend, pumpkin seed arugula pesto, and goat cheese crema.

**THE MOONSHOT** ..... \$22.00  
Spicy Italian sausage, cup & char pepperoni, fennel Tuscano salami, spicy red sauce, house cheese blend, shaved speck, dried herb blend.

**SPICY MAMA** ..... \$21.00  
Spicy Italian sausage, banana & sweet drop peppers, roasted garlic, Calabrian purée, spicy red sauce, house cheese blend, shaved red onions, and Pecorino Romano.

**FUGAZZA PIZZA** ..... \$19.00  
Onion confit, shaved vidalia onions, pickled cipollini onions, fresh mozzarella, brick cheese blend, Pecorino Romano, ricotta, roasted garlic oil, and fresh oregano. Served with a fresh lemon wedge.

→ 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.

**STICKY TOFFEE PUDDING** ..... \$8.00  
House-made sticky toffee pudding served with a toffee sauce and whipped cream.

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