

PINTHOUSE

AUS BREWING TEX

SUNDAY ◆ BRUNCH MENU ◆ 11AM - 3PM

BRUNCH COCKTAILS

ELECTRIC MIMOSA \$8.00
Electric Jellyfish, Prosecco.

MAGIC MARY \$8.00
Fennel-infused tomato base, Crystal hot sauce, *Magical Pils*, garnishes.

NITRO SEAL \$8.00
Cold brew, Nitro Bearded Seal, Earl Grey tea syrup.

CLASSIC MIMOSA s \$8.00
Fresh-squeezed orange juice, Prosecco. Single or carafe. c \$40.00

SHAREABLES

TAP ROOM TOAST \$14.00
Sesame baguette, smashed avocado, soft scrambled eggs, pickled red onion, arugula, Pecorino, black pepper vinaigrette salad.

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.

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

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

SALADS

TOMATO PIE QUICHE \$14.00
Creole hollandaise, arugula and black pepper vinaigrette salad.

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

BLT PANZANELLA \$15.00
Iceberg & bibb lettuce mix, bacon lardons, campari tomatoes, avocado, pickled cipollini onions, fresh herbs, sourdough croutons, Pecorino, white BBQ vinaigrette. **Add pickled egg for \$2.00**

BRUNCH PIZZAS

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

MUSHROOM MAN \$23.00
Roasted mushrooms, red sauce, house cheese blend, pickled cipollini onions, pumpkin seed arugula pesto, banana peppers, rosemary, goat cheese crema, Pecorino.

SHRIMP AND GRITS PIZZA \$23.00
Garlic butter poached shrimp, cheesy grits, house cheddar cheese blend, candied bacon and corn relish, charred Creole corn crema, pickled cipollini onions, fresh herbs.

→ SEASONAL SPECIAL ←

SIDES

HASH BROWNS \$3.00
Creole hollandaise, Pecorino, chives.

SIDE OF FRUIT \$3.00
Strawberries, clementines, apple, grapes.

CHEESY GRITS \$5.00
Candied bacon relish, parsley, roasted garlic oil.

HOP SALT CHIPS \$3.50

BACON \$3.00

BRUNCH FEATURES

FRIED GREEN TOMATO EGGS BENEDICT \$16.00
Buttermilk-marinated fried green tomatoes, smashed avocado, country ham, sunny-side-up eggs, Creole hollandaise, fresh herbs, Pecorino.

AUSTIN HANGOVER \$16.00
Fried chicken breast, Nashville mop sauce, bacon, sunny-side-up egg, black pepper vinaigrette slaw, dill pickles, spicy honey, and a hot aioli on our fresh Pullman loaf.

SAUCY FRENCHMAN \$14.00
Fried eggs, Gruyère, country ham, aioli, and Creole hollandaise on a croissant.

DESSERTS

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 bean whipped cream.

CANDIED BACON GRITS \$15.00
Creamy homestead grits, candied bacon relish, sunny-side-up eggs, garlic confit oil, fresh parsley.

TEXAS WAGYU SMASH BURGER \$16.00
Single Akaushi beef patty, sunny-side-up egg, caramelized Vidalia onions, American cheese, and super sauce on a Martin's potato bun.
Add Bacon for \$2.00

Sandwiches are served with choice of **Seasonal Fruit** • **Hashbrowns** • or **Bacon**
Substitute any bun for an **Udi's Gluten Free bun** for \$3.00

BEVERAGES

HOT COFFEE \$3.00
Spokesman Coffee.

COLD BREW COFFEE \$5.00
High Brew Coffee.

FRESH ORANGE JUICE \$4.00

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