PINTHOUSE BREWING

AUS TEX

QUICK SNACKS — GRAB & GO

BOILED PEANUTS ..... S $3.00 / L $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

SOUTHERN BENTO BOX $17.00
A picnic party box featuring boiled peanut hummus and veggies, hop salt chips and onion dip, and our pickled egg quick snack.

HOUSE FAVORITE

PICKLED SHRIMP $13.00
Poached shrimp marinated in a vinaigrette with pickled capers and onions. Served with fresh lemon and savory crackers.

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.

HOP SALT CHIPS & ONION DIP $8.00
Hop salt chips served with our onion dip.

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.

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.

BOILED PEANUT HUMMUS & VEGGIES $11.00
House-made boiled peanut hummus, garnished with za'atar and pomegranate molasses. Served with fresh veggies.

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.

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

SEASONAL SPECIAL

Add Grilled Chicken ... $5.00 | Pickled Shrimp ... $7.00 | Bacon Lardons ... $6.00

SANDWICHES — MADE FOR ONE

*Served with choice of **Hop Salt Chips**, **Basil Slaw**, or upgrade to **French Fries** for $1.00 | Substitute any bun for a **Gluten Free bun** made with Smart Flour™ for $2.00*

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.

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.

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.

MUFFULETTA $15.00
Mortadella, fennel pollen soppressata, speck, hot capicola, melted Provolone, and olive salad on a sesame-crusted sourdough baguette.

FRIED BOLOGNA PIMENTO $11.00
Fried bologna, pimento cheese, and serrano pickle relish on our fresh Pullman loaf.

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.

SEASONAL SPECIAL

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. $19.00
Charred pepperoni, spicy red sauce, house blend cheese, basil, spicy honey, and finished with dollops of ricotta.

SPICY MAMA $19.00
Spicy Italian sausage, banana and sweety drop peppers, roasted garlic, Calabrian purée, spicy red sauce, house blend cheese, shaved red onions, and Pecorino Romano.

MUSHROOM MAN $21.00
Roasted mushrooms, pickled cipollini onions, red sauce, house blend cheese, pumpkin seed arugula pesto, and goat cheese crema.

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.*