



# PINTHOUSE

## AUS BREWING TEX

### 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.

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

**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.

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

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

**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

**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 Romano, 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, spicy honey, and a hot aioli on our fresh Pullman loaf.

**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.

**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.**

**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 \$1  
Substitute any bun for an **Udi's Gluten Free bun** for \$3

**ROASTED BEEF PO'BOY** ..... \$15.00  
Hot roasted beef drenched in debris gravy, provolone cheese, pickles, tomatoes, iceberg lettuce, aioli, and hot sauce on 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.** ..... \$20.00  
Charred pepperoni, red sauce, house cheese blend, basil, spicy honey, and finished with dollops of ricotta.

**PEPPERONI** ..... \$19.00  
Cup & char 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.

**TUK-TUK SMOKE** ..... \$23.00  
Loro smoked beef, Massaman curry sauce, house cheese blend, snap peas, cilantro, Thai basil, shaved Fresno peppers, Nam Jim sauce.  
*\*Contains shellfish & fish sauce.*

➔ 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.