

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.

FRIED CALAMARI \$15.00
Banana peppers, sweet drop peppers, Creole hop salt, served with spicy Calabrian marinara and fried parsley.

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

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, *Caesar dressing, preserved lemons, Parmesan, sourdough breadcrumbs.

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

➔ SEASONAL SPECIAL ➔

SALAD ADD-ONS

ADD GRILLED CHICKEN \$5.00
ADD FRIED CHICKEN \$8.00

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 \$2
Substitute any bun for a **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. \$21.00
Charred pepperoni, red sauce, house cheese blend, basil, spicy honey, and finished with dollops of ricotta.

PEPPERONI \$20.00
Cup & char pepperoni, red sauce, house cheese blend.

MUSHROOM MAN \$23.00
Roasted mushrooms, pickled cipollini onion, red sauce, house cheese blend, pumpkin seed arugula pesto, goat cheese crema.

THE MOONSHOT \$23.00
Spicy Italian sausage, cup & char pepperoni, fennel Tuscano salami, spicy red sauce, house cheese blend, shaved speck, dried herb blend.

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

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.