

Starters

✓ Vegetarian option

✓ Fried Pickle Bites 7.99

Fresh cut pickle pieces fried in house beer batter. Served with a homemade spicy aioli sauce.

Bacon Wrapped Jalapenos 8.99

Jalapenos stuffed with cheddar & pepper jack, then wrapped in bacon & roasted.

✓ Artisan Bread 5.99

Homemade, fresh baked bread from our own beer-infused recipe. Served with dipping sauce.

Wings

Spicy Buffalo, honey mustard, spicy aioli, smoked BBQ or naked.
6 - \$8.99 12 - \$16.99 24 - \$29.99

Blackened Ahi Tuna 12.99

Blackened ahi served with creamy soy-ginger sauce.

Pint House Bacon 9.99

Our most popular appetizer. A unique twist on bacon. Covered in hot & sweet spices and baked.

Meat & Cheese Charcuterie

Seasonal selection of meats & cheeses. Served with fruit & fresh bread.
Board for two 19.99 Board for four 34.99

Chicken Nugs 8.99

Hand cut chicken breast pieces, panko fried and tossed in a homemade spicy aioli sauce.

Fried Calamari 11.99

Hand beer-battered calamari rings & legs served with a homemade spicy aioli sauce.

The Pint House Sampler 14.99

Cheese quesadilla, Wings, bacon wrapped jalapenos, fried pickle bites, & Pint House Bacon.

Artisan Pizzas

Every artisan pizza starts with our homemade beer-infused crust made from scratch.

The Carnivore 13.99

Red sauce, mozzarella, aged Spanish chorizo, capicola, prosciutto & bacon.

The Spaniard 12.99

Red sauce, mozzarella, caramelized red onions, aged Spanish chorizo & chard kale.

The Elote 10.99

Cream sauce, corn, pepper jack cheese, cilantro & cotija cheese.

The Curry 12.99

Curry sauce, pepperjack cheese, chicken, cilantro, peanut sauce, Sriracha & a touch of coconut.

Served with fries or salad. Upgrade to onion rings or sweet potato fries for \$1 extra

Burgers

All burgers available as lettuce wraps for no extra charge.

The Classic Bacon 12.99

All-beef patty, bacon, cheddar cheese, tomato, onion & green leaf.

The Pint House Burger 12.99

All-beef patty, fried egg, pepper jack, bacon, blackened tomato & green leaf.

The Western 12.99

All-beef patty, cheddar, bacon & bbq sauce topped with a hand beer-battered onion ring.

The San Luis Burger 12.99

All-beef patty, avocado, salsa fresca, pepper jack & green leaf.

✓ The Traditional Impossible Burger™ 14.99

100% plant based patty, lettuce, onion, tomato, & vegan cheddar.

✓ The Yuma Impossible Burger™ 15.99

Fresh homemade avocado spread, pickled jalapenos, fried tortilla, fresh pico & vegan pepper jack.



OVER
50



CRAFT
BEERS
ON TAP

SUNDAY BRUNCH
EVERY SUNDAY 10AM-3PM
FEATURING

\$1 MIMOSAS
BUILD-YOUR-OWN
BLOODY MARY BAR
& UNIQUE BRUNCH MENU

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.