

# BRUNCH

NEW

Served only Saturday & Sunday 10am to 3pm

## PINT HOUSE BREAKFAST

Two fried eggs, two sausages, two slices of bacon, two slices of toast: choice of white, sourdough bread, or wheat bread. \$11

## PINT HOUSE WAFFLE

House made waffle, topped with sliced strawberries and dusted with powdered sugar; served with two pieces of sausage and two slices of bacon. \$12

## FARMER'S OMELET

Two eggs, ham, sausage, jack and cheddar cheeses, choice of breakfast potatoes or hash browns. \$13

## SAUSAGE OMELET

Two eggs, fresh sausage, cheddar cheese, choice of breakfast potatoes or hash browns. \$13

## CHICKEN FRIED STEAK

Chicken fried steak smothered in rosemary gravy, fried egg, choice of hash browns or breakfast potatoes. \$13

## SPANISH SKILLET

Cajun Sausage and Louisiana sausage, red onion, red and green bell peppers, breakfast potatoes, jack and cheddar cheeses and fried egg on top. \$12

## DESAYUNO RANCHERO

Two fried eggs, steak, hash brown, sautéed mushrooms and onions, two slices of toast choice of white, sourdough, or wheat. \$14

## VEGGIE OMELET

Two eggs, Parmigiano cheese, fresh basil, mushrooms, yellow squash, zucchini, red bell peppers. \$12

## BREAKFAST BURRITO

Three scrambled eggs, chorizo, jack and cheddar cheeses, topped with salsa: choice of hash browns or breakfast potatoes, fresh jalapeno, choice of basil tomato or spinach tortilla. \$14

## THE PINT HOUSE BREAKFAST CLUB

A Fried Egg Sandwich Made with Honey-Cured Bacon, Sliced Avocado, Melted Cheddar and Tabasco Mayo Served between a House Made Buttermilk Biscuit, served with Hash Brown Potatoes. \$15

**MEDITERRANEAN OMELET** - Made to Order Omelet Filled with Mozzarella Cheese, Roasted Red Bell Peppers, Sundried Tomato, Sautéed Mushroom, Onion, Basil and Tomatoes, Topped with Feta Cheese, Served with Toast. \$15

## EXTRA SIDES

SIDE OF BACON	\$3	SIDE BREAKFAST POTATOES	\$2
SIDE OF SAUSAGE	\$4	ONE EGG WHITE	\$3
SIDE HASH BROWN	\$3	ONE EGG	\$2

## DRINK SPECIALS

MIMOSA	\$4
BLOODY MARY/ SCREWDRIVER	\$5

## PLATES TO SHARE

### PINT HOUSE WINGS

Eight assorted chicken wings and drumettes lightly fried then tossed in your choice of FIVE house-made sauces: Asian Sweet 'n Spicy, Tangy Buffalo, Jack Daniels@ Whiskey BBQ, Teriyaki, or Spicy Sriracha. Served with chilled celery and carrot sticks, and Ranch or Bleu Cheese dressings. \$12

### HUMMUS & FLATBREAD

House-made hummus topped with pine nuts, olive oil, Kalamata olives, and smoked paprika. Garnished with roasted red peppers and served with warm halal bread. \$11

### CALAMARI

Japanese breadcrumb encrusted calamari strips scented with fresh herbs and citrus. Served with our Zesty Ancho Chipotle and Asian Sweet 'n Spicy dipping sauces. \$14

### SAMURAI SKEWERS

Five Asian-marinated beef skewers grilled then dressed with our house-made teriyaki sauce and sprinkled with sesame seeds and green onions. Served with house-made Asian slaw. \$13

### PINT HOUSE NACHOS

Crispy fried tortilla chips, topped with black beans, melted cheddar and jack cheeses, tomatoes, scallions, guacamole, sour cream, and house-pickled jalapeños. \$12

\*Add grilled chicken \$4, or grilled steak \$7

### PRETZELS WITH CHEESE DIP

4 savory pieces of buttery, salty, toasted, soft pretzel bites served with a side of warm, creamy cheddar cheese dip. \$7

## BEVERAGES

All beverages \$3.50 each - includes free refills with food purchase.

COKE	LEMONADE
DIET COKE	FRESH BREWED ICED TEA
CHERRY COKE	COFFEE & HOT TEA
SPRITE	ORANGE JUICE
ORANGE SODA	APPLE JUICE
Dr. PEPPER	MILK
ROOT BEER	

## SALADS & SOUP

Add grilled to any of our salad  
Chicken \$4, Steak \$7, Salmon \$8, Shrimp, grilled or blackened \$8

### PINT HOUSE SALAD

Our side salad of mixed greens, sliced grape tomatoes, spun carrots, onions, and croutons. Served with your choice of house-made dressings: Balsamic, Bleu Cheese, Caesar, Raspberry Vinaigrette, Italian, or Ranch. \$10

### CAESAR SALAD

Hearts of romaine, parmesan cheese, red onion, grape tomatoes, and seasoned croutons. Served with house-made Caesar dressing. \$12

### MEDITERRANEAN SALAD

Spring mixed greens tossed in Balsamic Vinaigrette dressing with artichoke hearts, garbanzo beans, kalamata olives, red onion, tomatoes, then topped with feta cheese, fresh herbs, and roasted red peppers. \$14

### BACKYARD BBQ CHICKEN SALAD

Spring mixed greens tossed in ranch dressing, topped with avocados, cucumbers, tomatoes, red peppers, carrots, red onions, jack and cheddar cheeses, toasted almonds, sliced chicken, house-made BBQ sauce, and crumbled bacon. \$15

### STEAKHOUSE SALAD

Spring mixed greens tossed in Balsamic Vinaigrette dressing, then topped with red onions, grilled steak, crumbled bleu cheese, herb marinated tomatoes, and caramelized walnuts. \$19

### HOUSE-MADE SOUP

Bowl of our traditional French onion, Black Phoenix chili, or chef's special soup (seasonal). \$8

PRIVATE ROOM AVAILABLE FOR PARTIES AND EVENTS!

Accommodates 20-60 people. See manager for details,  
or email [events@thepinthouseoforange.com](mailto:events@thepinthouseoforange.com)

**JN A HURRY?**

CALL AHEAD TO ORDER ANY OF  
OUR TASTY ITEMS TOGO!  
714-633-PINT (7468)

# BURGERS & SANDWICHES

All of our burgers are 1/2 pound sirloin, hand - pressed, perfectly seasoned and grilled to order on toasted sesame seed buns (wheat bun available upon request). Substitute a Turkey Patty for any Burger at no extra charge.

Includes one side choice:

French Fries, Parmesan Garlic Fries, Potato Chips, or Onion Rings.

Substitute Sweet Potato Fries for only \$2 extra.

Substitute a side salad for only \$3 extra.

## CHEESE BURGER

Grilled Burger with your choice of melted cheese: Sharp Cheddar, Pepper jack, Provolone, or Swiss, topped with lettuce, tomato, caramelized onions, house-made pickles, and garlic aioli mayo. **\$13**

## SANTA FE BURGER

Grilled burger with melted pepper jack cheese, Ortega chili, guacamole, caramelized onions, lettuce, tomato, and zesty chipotle mayo. **\$14**

## WEST COAST BBQ BURGER

Grilled burger with Applewood smoked bacon, melted cheddar cheese, house-made BBQ sauce, garlic aioli mayo, lettuce, tomato, caramelized onions, and topped with golden onion strings. **\$14**

## BLACK & BLEU BURGER

Black pepper seasoned burger with lettuce, tomato, and caramelized onions, topped with bleu cheese crumbles, bleu cheese dressing, and A-1® steak sauce. **\$14**

## PASTRAMI BURGER

Grilled burger with sliced pastrami, melted Swiss cheese, caramelized onions, garlic aioli mayo, spicy mustard, lettuce, tomato, and house-made pickles. **\$16**

## HAYSTACK BURGER

Grilled burger with sliced melted cheddar cheese, fried egg, Applewood smoked bacon, crispy potato nest, caramelized onions, lettuce, tomato, house-made pickles, and garlic aioli mayo. **\$16**

## PINT HOUSE BURGER

Grilled burger with marinated and roasted Portobello, bell pepper, muenster cheese, fried egg, bacon, arugula, and truffle aioli. **\$15**

## PINT HOUSE SLIDERS

Four mini burgers with melted cheddar cheese, caramelized onions, garlic aioli mayo and ketchup on sweet rolls. **\$13**

## BRUSCHETTA CHICKEN SANDWICH

Tender grilled chicken breast topped with freshly prepared bruschetta, melted provolone cheese, romaine lettuce, and garlic aioli mayo on fresh ciabatta bread. **\$14**

## BBQ PULLED PORK SANDWICH

Smoked pork with our house-made BBQ sauce, garlic aioli mayo, cheddar cheese, Applewood smoked bacon, house slaw, tomato, caramelized onions, and topped with crispy onion strings. **\$14**

# DESSERT

## APPLE PIE À LA MODE

Hot apple pie served sizzling on a skillet with house-made Fireball Cinnamon Whiskey® caramel sauce and topped with a scoop of vanilla ice cream. **\$10**

## CHEESECAKE

House-made Cheesecake served with your choice of house-made Kahlua® chocolate sauce or Fireball Cinnamon Whiskey® caramel sauce, and hand-whipped cream. **\$8**

# ENTRÉES

Side choices (where noted)

Garlic Mashers, Parmesan Garlic Fries, French Fries, Potato Chips, or Onion Rings. Substitute Sweet Potato Fries for only \$2 extra. Add a side salad to any entree for only \$3 extra

## PINT HOUSE RIBEYE

8 oz. Choice Ribeye, hand cut and trimmed, then grilled to temp. Served with sautéed green beans and one side choice. Includes choice of one sauce: Cabernet Mushroom, Whiskey Peppercom, or Bleu-Truffle Butter. **\$28**

## SALMON FLORENTINE

Grilled salmon with sautéed spinach, tomatoes, garlic, toasted almonds and dilled Beurre blanc. Served with rice pilaf and grilled veggie skewers. **\$23**

## GRILLED SHRIMP WRAPPED SCALLOPS

Three large scallops wrapped in jumbo shrimp, perfectly seasoned and fire grilled. Served with rice pilaf, grilled veggie skewers and dilled Beurre-blanc. **\$22**

## BRAISED BONELESS SHORTRIB

Classic French-braised beef short rib on a bed of house-made mashed potatoes with cabernet demi-glace reduction, crispy potato nest, grilled vegetable skewers, and horseradish aioli. **\$23**

## AMERICAN HONEY WHISKEY GLAZED RIBS

Generous rack of baby back ribs, cider braised and glazed in our Jack Daniels® whiskey BBQ sauce. Served with smoky chili spiced fries, house made bourbon baked beans, and slaw. **NEW** 1/2 rack \$18, Full rack \$28

## CREAMY PESTO CHICKEN PASTA

Penne pasta, grilled chicken breast and sundried tomatoes, tossed in house-made creamy pesto sauce and topped with toasted pine nuts, parmesan cheese, and herb marinated tomatoes. **\$17**

## CHICKEN CARBONARA

Pappardelle noodles, white wine, grilled chicken, Applewood smoked bacon, grape tomatoes, and fresh spinach in creamy parmesan sauce. Topped with parmesan cheese. **\$16**

\*Substitute shrimp \$6, or grilled salmon \$8

## SHORT RIB BOLOGNESE

Pappardelle noodles tossed with slow simmered house-made red sauce, shredded short rib Bolognese, herbs and butter then topped with parmesan cheese. **\$16**

## FISH & CHIPS

Fresh cod hand battered in Sculpin IPA beer batter. Served with French fries, house-made slaw and tartar sauce, then garnished with lemon wedges. **\$16**

## BEEF SHORT RIB TACOS

Shredded braised short rib, fire roasted salsa, shredded cabbage, mixed cheeses, green onions, diced tomatoes, and Mexican crema in two soft, white corn tortillas. Served with house-made black beans and lemon slices. **\$15**

# EXTRA SIDES

Available only with entrée purchase

HOUSE COLE SLAW	\$3	SAUTÉED BROCCOLINI	\$5
ASIAN SLAW	\$3	GRILLED VEGGIE SKEWERS	\$6
GARLIC MASHERS	\$4	SAUTÉED GREEN BEANS	\$4
SWEET POTATO FRIES	\$7	CHEF'S BOURBON BAKED BEANS	\$4
CHEF'S RICE PILAF	\$4	HOUSE BLACK BEANS	\$4
FRENCH FRIES, PARMESAN GARLIC FRIES, ONION RINGS	\$6		

**Always FRESH**

We are committed to using the best, freshest ingredients available. Our beef and chicken are always fresh, never frozen. We make all of our salad dressings, sauces, soups, and even our pickles in house daily. Our buns are baked exclusively for us by O. C. Baking Company, and delivered fresh daily. We hand bread and batter our fried food items ... they don't come from a frozen box. **Always Fresh!** It's what we're about because it's what YOU deserve!

All of our food is prepared fresh to order. During peak service times, you may experience longer than expected wait times; however, please know that the quality of our food and your satisfaction are our top priorities. Thank you for your patience and understanding.

Discount offers, promotions, and/or coupons may not be combined. Wine bottle corkage is \$15 per bottle with a 2 bottle maximum per table/party. Prices subject to change without notice. We reserve the right to refuse service to anyone for any reason.

**THE PINT HOUSE**  
of Orange

American Bistro Pub  
1547 W. Katella Ave., #102, Orange, CA 92867  
(714) 633-PINT (7468) www.thepinthouse.com