

Plates to Share

(VT)-Vegetarian
(V)-Vegan

WINGS

8 assorted chicken wings.

choice of 3 house-made sauces: Tangy Buffalo, Asian Sweet 'n Spicy, Habanero Sauce. Served with celery, carrots and ranch or bleu cheese dressings.

\$12

CALAMARI

Fried breaded calamari steak marinated with chili sauce. Served with Italian salad, Asian sweet dipping sauce and warm marinara sauce.

\$12

SPINACH ARTICHOKE DIP

Warm artichoke spinach and cream cheese topped with parmesan cheese. Serves with tortilla chips.

\$7

NACHOS

Crispy fried tortilla chips, topped with black beans, melted cheddar and jack cheeses, tomatoes, scallions, guacamole, sour cream, and house-pickled jalapeños. *Add grilled chicken or steak \$5

\$11

HEART ATTACK FRIES

Crispy fries, smothered in thousand island dressing, topped with chopped onion, chopped pickles, chopped jalapenos, finished with shredded jack and cheddar cheese, garnished with parsley and bacon crumbles. *Add grilled chicken or steak \$5

\$12

SHISHITO PEPPERS

Sautéed peppers with avocado cream and paprika aioli or soy sauce.

\$7

BAKED EMPANADA

4 hand-made empanadas from an Argentine bakery, choice of beef, spicy beef, chicken or spinach and ricotta cheese with house-made chimichurri sauce. *Choice of 2 \$8*

\$15

BAKED BRIE

Pesto sauce, roasted garlic, sundried tomato, home-made crostini.

\$13

HUMMUS and CUCUMBER TZATZIKI

House-made hummus topped with pine nuts, olive oil, Kalamata olives, and smoked paprika. Garnished with roasted red peppers, sour cucumber tzatziki and chopped green onion. Served with warm pita bread.

\$13

House-made Hummus only (V) \$10

PUFFY TACOS

3 tacos made with hand-made tortillas and your choice of chicken, chorizo, or carne asada. Topped with pico de gallo, cheddar cheese, tomatoes, sour cream, and shredded lettuce. Served with a side of Mexican rice, pinto beans, and house-made salsa.

\$12

CHICKEN LETTUCE WRAPS

Shredded zucchini, yellow squash, carrots, red pepper, diced chicken, romaine lettuce with a side of Asian sweet and sour sauce and zesty orange sauce.

\$13

PRETZELS WITH CHEESE DIP

3 soft buttery pretzels. Served with a side of warm creamy cheddar cheese dip.

\$8

THE PINT HOUSE SAMPLER

2 potato skin stuffed with melted cheddar and jack cheese, bacon bits, sour cream, green onion, 4 mozzarella cheese sticks, 4 jalapeño poppers, 4 chicken wings with tangy buffalo sauce and Cajun seasoning fries.

\$17

CAJUN SEASONED FRIES

Regular or waffle spicy Cajun fries. Served with spicy ranch.

\$6

DEEP FRIED DELIGHTS

5 mozzarella cheese bites, 5 jalapeño poppers.

\$11

MUNCHIES

5 mac and cheese wedges, 5 zucchini sticks, 5 breaded crispy dill pickles.

\$12

BRUSSELS SPROUTS

Bacon, balsamic, honey, pine nuts.

\$9

Burgers and Sandwiches

Includes one side choice:

French Fries, Potato Chips, Onion Rings or House salad

HAYSTACK BURGER

Grilled burger with sliced melted cheddar cheese, fried egg, bacon, crispy potato nest, caramelized onions, lettuce, tomato, house-made pickles, and garlic aioli.

\$17

WEST COAST BBQ BURGER

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

\$16

BLACK and 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.

\$16

THE PINT HOUSE CHORIZO BURGER

Home-made beef and chorizo, red onion, lettuce, tomato, chipotle mayo, pepper jack cheese.

\$15

THE PINT HOUSE SLIDERS

4 mini burgers with melted cheddar cheese, caramelized onions, garlic aioli and ketchup on sweet Hawaiian rolls.

\$13

PORTOBELLO MUSHROOM BURGER (V)

Grilled Portobello mushroom. Served with tomato, spinach, red onion and avocado on ciabatta bun.

\$14

BBQ PULLED PORK SANDWICH

Smoked pork with our house-made BBQ sauce, garlic aioli, cheddar cheese, bacon, house slaw, tomato, caramelized onions, and topped with crispy onion strings.

\$13

CHICKEN CAESAR WRAP

Grilled chicken, tomato slices, red onions, carrots, parmesan and caesar dressing rolled in a pita wrap.

\$13

MEDITERRANEAN VEGGIE WRAP (VT)

Spring mix, tomato slices, house-made hummus, roasted red peppers, artichokes, Kalamata olives, feta cheese, carrots, red onions, and house-made vinaigrette dressing rolled in pita wrap.

\$12

HUMMUS SANDWICH (V)

House-made hummus with spinach, tomato, red onion, cucumber, avocado and balsamic dressing. Served on sourdough bread.

\$12

Entrées

Served with cup of soup or house salad

FILET MIGNON

8oz Filet Mignon cooked to perfection. Served with mashed potatoes, sautéed spinach and sautéed carrots.

\$30

RIBEYE STEAK

12oz Ribeye cooked to perfection. Served with garlic mashed potatoes and sautéed veggies.

\$24

ATLANTIC SALMON

Grilled Atlantic salmon. Served with sautéed veggies and topped with sautéed spinach.

\$26

BRAISED BONELESS SHORTRIB

Classic French-braised beef short rib on a bed of house-made garlic mashed potatoes with cabernet demi-glace reduction, crispy potato nest, sautéed veggies, and horseradish aioli.

\$23

FRIED CHICKEN

Half chicken breaded and fried golden brown. Served with garlic mashed potatoes, sautéed veggies and coleslaw.

\$19

FISH and CHIPS

Fresh cod hand-battered in IPA beer batter. Served with French fries, house-made coleslaw and tartar sauce.

\$15

AMERICAN RIBS

Generous rack of baby back ribs, cider braised and glazed in our Jack Daniels® whiskey BBQ sauce.

Served with house-made bourbon baked beans, French fries house-made and coleslaw.

Half rack \$19, Full rack \$30

Salad and Soup

MEDITERRANEAN SALAD (VT)

Spring mixed greens tossed in balsamic vinaigrette dressing with artichoke hearts, garbanzo beans, kalamata olives, red onion, tomatoes, topped with feta cheese, fresh herbs, and roasted red peppers. \$13

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. \$18

CHICKEN CAESAR SALAD

Hearts of romaine, parmesan cheese, red onion, tomatoes, grilled chicken, seasoned croutons. Served with house-made caesar dressing. \$16

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. \$16

CHEF'S CHOICE

House-made soup. (Ask your server for today's special) \$8

Brunch

Served only Saturday and Sunday 10am to 3pm

DESAYUNO RANCHERO

2 fried eggs, steak, hash browns, sautéed mushrooms, bell peppers and onions, slice of toasted bread. \$16

CHICKEN AND WAFFLES

2 fried chicken tenders. Served with 2 waffles and 2 eggs. \$15

SPANISH SKILLET

Cajun sausage and Louisiana sausage, red onion, red and green bell peppers, breakfast potatoes, jack and cheddar cheeses and fried egg. \$14

BREAKFAST BURRITO

Three scrambled eggs, chorizo, jack and cheddar cheese, potatoes, topped with salsa, rolled in a tortilla wrap. Served with side of Mexican rice. \$14

THE PINT HOUSE BREAKFAST CLUB

Fried egg sandwich made with bacon, sliced avocado, melted cheddar and chipotle mayo. Served between a house-made buttermilk biscuit with hash browns or fried potatoes. \$14

FARMER BREAKFAST

2 fried eggs, 2 sausages, 2 slices of bacon, slice of toasted bread. Choice of fried potato or hash browns. \$12

BUILD YOUR OWN OMELET

Made to order omelet with your choice of any of the following toppings:

Tomatoes, mushrooms, onion, basil, spinach, red or green bell peppers, sausage, jack cheese, cheddar cheese, feta cheese or cream cheese. Served with slice of toasted bread and fried potatoes or hash browns. \$15

CHILAQUILES

Fried corn tortillas mixed with green salsa, 2 fried eggs, sour cream, cotija cheese. Served with rice and refried beans. *Choice of grilled chicken, steak or chorizo* \$12

Brunch Drink Specials

From 10am to 3pm

THE PINT HOUSE BLOODY	\$8
SCREWDRIVER	\$5
GREYHOUND	\$5
BOTTOMLESS MIMOSA	\$10

Extra Sides

SIDE BREAKFAST POTATOES	\$2
ONE EGG WHITE	\$3
ONE EGG	\$2
SIDE OF BACON (2)	\$3
SIDE OF SAUSAGE (2)	\$3
SIDE HASH BROWNS	\$3

Dessert

APPLE PIE À LA MODE

Hot apple pie served sizzling on a skillet with house-made cinnamon Jameson infused caramel sauce and topped with a scoop of vanilla ice cream. \$11

CHOCOLATE CHIP COOKIE SKILLET

Home-made warm chocolate cookie with vanilla ice cream on top, garnished with fresh mint. \$10

CHOCOLATE MOLTON CAKE

Decadent chocolate cake with a warm and luscious chocolate center. Topped with powder sugar and a scoop of vanilla ice cream. \$9

Beverages

All beverages \$2.50 each

PRIVATE SPACE AVAILABLE FOR PARTIES AND EVENTS!

See manager for details,
or email events@thepinhouseoforange.com

JN A HURRY?

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. - USFDA

Beer

Beer Specialties

BEER FLOAT - Guinness over rich Vanilla Ice Cream	\$11
BELGIAN OJ - Blue Moon with a splash of Orange Juice	\$9
BLACK & TAN - Pale Ale with a Guinness floater	\$8
BLACK VELVET - Champagne with a Guinness floater	\$10
ECLIPSE - Blue Moon with a Guinness floater	\$9
HEFE & HALF - 1/2 Hefeweizen & 1/2 Guinness floater	\$9
MICHELADA - Dos XX Lager with special Pint House Michelada Mix	\$10
PLAYBOY - 1/2 Hefeweizen & 1/2 Cider	\$9
RED VELVET - Champagne & Chambord with Guinness floater	\$12
SNAKEBITE - Cider with a Guinness floater	\$9

Beer Bottles / Cans

ASAHI	\$7	NEWCASTLE	\$7
BALLAST POINT (Pineapple Sculpin)	\$8	PACIFICO	\$7
BALLAST POINT (Grapefruit Sculpin)	\$8	SIERRA NEVADA PALE ALE	\$7
CORONA EXTRA	\$6	ST. PAULI GIRL (Non-Alcoholic)	\$6
DOS XX AMBER	\$6	STELLA ARTOIS	\$7
HEINEKEN	\$7	WYDER'S (Pear Cider)	\$7
LINDEMANS FRAMBOISE	\$13		
MILLER LIGHT	\$6		

ROTATION BEER BOTTLE (Ask Your Server/Bartender)

Wine

	GLASS	BOTTLE		GLASS	BOTTLE
PINOT GRIGIO			PINOT NOIR		
Placido	\$8	\$26	Meiomi	\$11	\$38
SAUVIGNON BLANC			La Crema (Sonoma)	\$16	\$55
St. Supery	\$10	\$35	MERLOT		
RIESLING			Sycamore Lane	\$8	\$30
Columbia Crest	\$9	\$34	J. Lohr Los Osos	\$10	\$36
MALBEC			CABERNET SAUVIGNON		
Gascón (Argentina)	\$8	\$38	Vista Point (house)	\$9	\$30
ZINFANDEL			Bonterra	\$8	\$28
Bianchi	\$10	\$34	CHAMPAGNE		
CHARDONNAY			Freixenete Split	\$8	N/A
Vista Point (house)	\$8	\$28	J. Roget	N/A	\$24
Russian River Simi	\$10	\$35			
La Crema	\$13	\$45			

Whiskey/Bourbon

All single pour pricing based on 2 ounces

ANGEL'S ENVY	\$17	JIM BEAM MASTERPIECE	\$65
BASIL HAYDEN	\$18	KNOB CREEK	\$12
BLANTON'S	\$16	MAKER'S MARK	\$13
BOOKER'S	\$16	MAKER'S MARK 46	\$14
BUFFALO TRACE	\$13	MAKER'S MARK CASK STRENGTH	\$30
BULLEIT RYE	\$13	MIDLETON	\$45
BUSHMILLS	\$9	MITCHER'S AMERICAN WHISKEY	\$17
BUSHMILLS RED	\$10	MITCHER'S BOURBON	\$17
BUSHMILLS BLACK	\$10	MITCHER'S SOUR MASH	\$16
CROWN ROYAL	\$12	MITCHER'S RYE	\$16
CROWN ROYAL XR	\$55	RED BREAST 12Yr	\$12
EAGLE RARE	\$20	RUSSEL RESERVE SINGLE BARREL	\$13
GENTLEMAN JACK	\$12	SEAGRAM'S 7	\$9
HIGH WEST DOUBLE RYE	\$14	TEMPLETON RYE	\$16
HUDSON BABY BOURBON	\$16	TULLAMORE DEW	\$7
JAMESON	\$9	WHISTLEPIG RYE	\$22
JAMESON CASKMATES	\$14	WHISTLEPIG THE BOSS HOG	\$100
JAMESON 18Yr	\$45	WILD TURKEY	\$13
JACK DANIELS	\$12	WILD TURKEY 101	\$16
JACK DANIELS HONEY	\$12	WOODFORD RESERVE	\$15
JACK DANIELS SINGLE RESERVE	\$15		

Japanese Whiskey

HIBIKI HARMONY	\$21
HIBIKI 17Yr	\$65
NIKKA COFFEY GRAIN	\$18
NIKKA PURE MALT	\$27
TOKI SUNTORY	\$16
THE KURAYOSHI 12Yr	\$27
THE KURAYOSHI 18Yr	\$55
YAMAZAKI 12Yr	\$26

Scotch/whiskey

BALVENIE 12yr	\$15	GLENMORANGIE 18Yr	\$48
BALVENIE 15Yr	\$26	GLENMORANGIE NECTAR D'OR 12Yr	\$55
BALVENIE 21Yr	\$44	GLENMORANGIE SIGNET 18Yr	\$55
CHIVAS REGAL 18Yr	\$23	GLENMORANGIE 1990	\$120
DEWAR'S 12Yr	\$14	GLENGRANT 18Yr	\$50
DEWAR'S 18Yr	\$21	JOHNNIE WALKER BLACK LABEL	\$14
GLENFIDDICH 15Yr	\$19	JOHNNIE WALKER BLUE LABEL	\$40
GLENFIDDICH 18Yr	\$26	MACALLAN 12Yr	\$16
GLENFIDDICH SMALL BATCH	\$35	MACALLAN 15Yr	\$28
		MACALLAN 18Yr	\$45

Whiskey Flight

Each Flights Consists of Three 1 oz Pours

BALVENIE 12Yr - BALVENIE 15Yr - BALVENIE 21Yr	\$45
GLEN FIDDICH 15Yr - GLEN FIDDICH 18Yr - GLEN MORANGIE 18Yr	\$35
MICHTER'S AMERICAN - MICHTER'S BOURBON - MICHTER'S SOUR MASH	\$26
MAKER'S MARK - MAKER'S 46 - MAKER'S CASK STRENGTH	\$27
MICHTER'S RYE - WHISTLEPIG RYE - BULLEIT RYE	\$28
MACALLAN 12Yr - MACALLAN 15Yr - MACALLAN 18Yr	\$48

Signature Cocktail

IRISH MULE - Tullamore Dew, St. George's Spiced Pear, Bundaberg Ginger Beer	\$13
MR. MAN-HATTAN - Bourbon, Drambuie, Orange Bitters, Imperial Stout	\$13
ORANGE RITA - Gold House Tequila, Peach Schnapps, Grant Marnier, Cointreau, Orange Juice, Sweet & Sour	\$13
OLD FASHIONED - Buffalo Trace Bourbon, Brown Sugar Simple, Orange Bitters	\$13
PAIRED PEAR - Grey Goose La Poire, St. Germain, Fresh Muddled Lemon, Cucumber & Basil, Simple Syrup	\$13
MOSCOW MULE - Tito's Hand made Vodka, Bundaberg Ginger beer, Fresh Lime	\$13
PINT HOUSE SANGRIA - House Made Sangria , Mixed with Fresh Seasonal Fruits, House Cabernet Sauvignon	\$9

Tequila

CAZADORES REPOSADO	\$16
CASAMIGOS ANEJO	\$19
CASAMIGOS BLANCO	\$12
CASAMIGOS REPOSADO	\$15
DON JULIO REPOSADO	\$9
PATRON SILVER	\$12
TRES GENERACIONES	\$13

vodka

ABSOLUT	\$8
ABSOLUT CITRON	\$8
ABSOLUT MANDRIN	\$8
BELVEDERE	\$12
GREY GOOSE	\$13
GREY GOOSE LE CITRON	\$13
GREY GOOSE LA POIRE	\$13
KETEL ONE	\$9
TITO'S HANDMADE	\$13

Rum

BACARDI SILVER	\$13
CAPTAIN MORGAN	\$14
GOSLINGS	\$12
MALIBU	\$12
MYERS	\$13
SAILOR JERRY	\$12

Gin

BEEFEATER	\$12
BOMBAY SAPPHIRE	\$13
HENDRICKS	\$14
ST. GEORGES	\$13
TANQUERAY	\$13

Cognac

COURVOSIER 21Yr	\$38
COURVOSIER VS	\$10
HENNESSY	\$10
REMY MARTIN XO	\$29



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