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# PINT + JIGGER

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**Brunch Menu Available until 3pm**

## **The P+J Breakfast Sammie\***

Our breakfast sandwich; served on a fresh croissant with Applewood smoked bacon, Black Forest ham, fried egg, our house-made beer cheese, garlic aioli & waffle fries

10

## **French Toast Bread Pudding**

Baked brioche French toast topped with 100% pure maple syrup and house-made whipped cream

How to make your Toast more expensive:

Add Raspberries, Blueberries, Bananas, Strawberries or Cinnamon Apples for \$2/each

10

## **English Brekkie\***

“Link Honolulu’s” breakfast sausage, Applewood smoked bacon, two eggs sunny-side up, grilled Roma tomatoes, white bean stew and toasted white bread

14

## **Biscuits and Gravy**

Buttermilk biscuits and Andouille sausage, smothered in our sausage gravy

11

## **Double Cut Frittata**

Applewood smoked double cut bacon; fresh cut corn, onions, green bell peppers, jalapeños, cherry tomatoes, cilantro and cheddar cheese

For our vegetarian friends please try the:

“No-Wilbur Style” Frittata -sub spinach for bacon

12

## **Breakfast Chimichanga**

Deep-fried flour tortilla, stuffed with chorizo, onions, bell peppers, queso fresco, rice, scrambled eggs & black beans with house made Ranchero sauce

For our vegetarian friends please try the:

### **Veggie-changa**

10

## **Belgian Waffle**

Served with a house-made whipped cream and 100% pure maple syrup

How to make your waffle more expensive:

Add Raspberries, Blueberries, Bananas, Strawberries or Cinnamon Apples for \$2/each

8

## **Crêpe à la P+J**

Please choose from one of the following:

-Nutella & Banana Boston Cream pie

-Fresh Strawberries -n- Cream

-Apple Cinnamon Roll

8

## **The P + J Quickie\***

A 5oz stout burger served with beer cheese, lettuce, garlic aioli, a pickle and fries

How to make your burger more expensive:

Add jalapeños, caramelized or fried onions \$1/each

Add a fried egg, bacon or avocado \$2/each

10

## **Monte Cristo**

Texas Toast, Black Forest ham, roasted turkey, gruyere cheese, fried in French toast batter and served with a side of red currant

12

## **Chicken n Waffle Sammie**

Waffle battered chicken tenders tossed in buffalo syrup, topped with shredded lettuce on a brioche bun with fries

12

## **The Hulk BLT**

Fried green tomatoes, bacon, lettuce & remoulade, on sourdough bread with fries. Substitute avocado for bacon to make it vegetarian. Or add avocado \$2

13

## **Beer-Battered Fish & Chips**

Fresh fish of the day served with our house coleslaw, P+J tartar sauce and a side of fries

12

## **Pint + Jigger’s Parfait**

Whiskey and Stout cooked oatmeal, granola, and Greek yogurt layered between Chef’s selections of fresh berries

6.5

## **Pint Tarts**

Everyone’s favorite childhood pastry made in-house with a P+J twist

8

## **SIDES**

### **Frick’n Pickles**

House fried pickles served with a Sriracha aioli

6

### **Spiral-Cut P+J Potato Chips**

Fresh spiral-cut chips seasoned with our very own mesquite BBQ

4

4

### **Bucket of Fries**

4

### **P+J Fries**

Fries seasoned with our mesquite BBQ

4.5

*Brunch Menu Available: Friday Saturday & Sunday until 3pm*

*Menu by Executive Chef Devin Beppu*

*\*Consumer Advisory:*

*Consuming raw or undercooked foods may increase your risk of foodborne illness.*