
PINT + JIGGER

The PINT + JIGGER Stout Burger*

Served with beer cheese, garlic aioli, lettuce, pickle, and french fries

How to make your burger more expensive:

Add caramelized or fried onions \$1

Add bacon or avocado \$2

Suggested craft beer pairing: Pale Ale

13

“Scotch Egg”*

Soft-boiled egg wrapped in pork rillettes, breaded and deep fried

Suggested craft beer pairing: Saison

7

Eggplant Sliders

Eggplant Parmigiano-Reggiano on crostini, served with 6-hour spicy marinara

Suggested craft beer pairing: Cabernet?

10

Black & Bleu Sliders

Bleu cheese stuffed beef sliders topped with bacon balsamic onion jam.

Suggested craft beer pairing: IPA

11

The Hulk BLT

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

Suggested craft beer pairing: Stella Artois

13

Pork Belly Confit

Served with a sweet potato puree, rainbow chard, poached pears, and a balsamic-pear gastrique

Suggested craft beer pairing: White IPA

15

Braised Short Ribs

Served with creamy polenta, covered in a spicy marinara sauce

Suggested craft beer pairing: Porter

16

Blackened Marlin*

Cajun Rub, with Louisiana corn relish and a cucumber gazpacho

Suggested pairing...uhhh...Black Marlin Porter!

17

Beer-Battered Fresh Fish and Fries

Served with house coleslaw and P+J tartar sauce (ask your server what the fresh fish is today)

Suggested craft beer pairing: Guinness

12

Applewood Smoked Double-Cut Bacon

Served with spicy fresh corn salsa

Suggested craft beer pairing: Amber Ale

13

Marrow of Bone

Chimichurri spread atop warm bone marrow served with pecorino cheese crostini

Suggested craft beer pairing: Belgian Tripel

12

Whiskey Flambéed Mushrooms

On crostini with garlic parmesan cream cheese spread

Suggested craft beer pairing: Imperial Stout

8

House Market Salad

Beets, goat cheese, mac nuts, orange segments, and candied bacon tossed in citrus balsamic vinaigrette

9

Brandy and Bacon Strawberries

Fresh strawberries in a brandy glaze with bacon lardons and strawberry mascarpone

Suggested pairing: Lindemans Lambic Framboise

9

SIDES

Frick'n Pickles

House fried pickles served with a sriracha aioli

6

Spiral-Cut P+J Potato Chips

Fresh-cut chips seasoned with mesquite BBQ

4

Bucket of Fries

4

P+J Fries

Fries seasoned with Mesquite BBQ

4.5

Pan Roasted Brussel Sprouts

Served with a homemade Pumpkin Vinaigrette

6

SWEETS

Chocolate Stout Cake

Served with candied bacon and a whiskey glaze

10

Gelato

Ask your server about tonight's flavors

7

Menu by Executive Chef Devin Beppu

*Consumer Advisory:

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