

BROOKLAND



PINT

# Dinner

## Appetizers

### **Chicken & Apple Wontons**

Grilled Chicken, Granny Smith Apples, Cotija Cream Cheese, Ginger, Chives, BBQ & Sweet Garlic Chili Sauce **\$8**

### **Spinach & Artichoke Dip**

Cream Cheese, Artichoke Hearts & Spinach served with Pita Bread **\$12**

### **◆ Brussels Sprouts**

Sun-Dried Cherries, Pine Nuts, Butter & Garlic Aioli **\$9**

### **Burrata Crostini**

English Peas, Pickled Ramps, Chive Oil & Lemon Marmalade **\$12**

### **Colombian Empanadas**

Ground Beef, Potatoes, Rice, Peas, Cilantro & Aji Sauce **\$8**

### **All-Natural Wings**

Your Choice of Buffalo, Honey Bourbon BBQ or Honey-Sriracha Sauces, served with Bleu Cheese Dressing, Carrots & Celery.

**5 for \$8 / 10 for \$15 / 15 for \$20**

### **\*◇ Nachos Small \$13 / Large \$22**

Topped with Nacho Cheese Sauce, Guacamole, Chipotle Sour Cream, Pico De Gallo & Jalapeños. Choose from:

- Beef Chili
- Vegetarian 3 Bean Chili
- Barbecue Pulled Pork
- Grilled Chicken
- Vegan: 3 Bean Chili with Daiya® Vegan Cheese

## Burgers

Served with Your Choice of French Fries, Sweet Potato Wedges or Side Salad on Sesame Brioche Bun. Gluten Free Bun Available for an additional \$3

### **Your Choice of Protein: \$15**

- 7 oz. All-Natural Angus Beef Burger
- All-Natural Chicken Breast
- Juicy Vegan Burger

### **\*◇ Mother Earth**

Daiya® Vegan Cheese, Caramelized Onions & Guacamole on a Potato Roll

### **◇ Pint**

Bleu Cheese, Caramelized Onions & Bacon

### **◇ Irish Cheddar**

Guinness-Infused Cheddar Cheese, Crispy Onion, Pickled Cabbage & Basil Mayo

### **◇ Caprese**

Fried Mozzarella Cheese, Marinated Tomato Slices, Basil Pesto & Balsamic Mayo

### **\*◇ All-American**

Your Choice of Protein & up to Three Free Toppings (Only 1 Cheese)

## **Toppings**

**\$.75:** Jalapeños, Caramelized Onions, Chipotle Sour Cream, 3 Bean Chili, Raw Onions, Mushrooms or Buffalo Sauce

**\$1.00:** Bleu Cheese, Cheddar Cheese, Pepper Jack Cheese, Daiya® Vegan Cheese, Smoked Gouda Cheese, Nacho Cheese Sauce, Crispy Onions or Beef Chili

**\$1.50:** Fried Mozzarella Cheese, Irish Cheddar Cheese, Avocado, Guacamole, Bleu Cheese Dressing, Fried Egg, Bacon or Mac & Cheese

\* Vegan / \* Can Be Vegan / ◆ Gluten-Free / ◇ Can Be Gluten-Free

Logan McGear, Executive Chef

## Salads

### ♣♦ Pint House

Mixed Greens, Carrots, Red Onions, Radishes,  
Cucumbers & Balsamic Vinaigrette **\$8**

### ♦ Kale Caesar

Kale, Romaine Hearts, Parmesan Cheese, Herb  
Croutons, Anchovy & Caesar Dressing **\$10**

### ♦ House-Cured Salmon

Mixed Greens with Cured Salmon, Fried Capers,  
Grated Egg Whites, Red Onions, Crispy Potato  
Cakes & Curry Yogurt Dressing **\$16**

### Add Protein to Any Salad:

♣ Falafel **\$4**

♦ Chicken **\$5**

♦ Shrimp **\$7**

♦ Salmon **\$7**

## Sandwiches

Served with Your Choice of French Fries,  
Sweet Potato Wedges or Side Salad

### ♣ Falafel on Pita

Fried Falafel with Pickled Red Onions, Cucumbers,  
Lettuce, Tomatoes & Tzatziki Sauce **\$14**

### Super Wing

All-Natural Breaded Chicken Breast tossed in  
Buffalo Sauce with Bleu Cheese Dressing on a  
Potato Roll **\$15**

### Meatball Sub

Beef & Pork Sausage Meatballs, San Marzano  
Tomato Sauce, Mozzarella Cheese, Parmesan  
Cheese & Basil Pesto on a Sub Roll **\$13**

### Bar-B-Cubano

Pulled Pork, Ham, Swiss Cheese, Pickles, Grain  
Mustard & BBQ Sauce on Brioche Toast **\$14**

## Entrées

### ♦♣ Kale & Squash Enchiladas

Kale, Butternut Squash, Mushrooms, Onions,  
topped with Roasted Guajillo Chile Sauce, Vegan  
Cilantro Sour Cream served with Black Beans &  
Avocado **\$15**

### ♣ Penne Arrabiatta

Bacon, Crispy Prosciutto, Onions, Garlic, Vodka,  
San Marzano Tomato Sauce, Basil & Parmesan  
Cheese **\$16**

### Grilled Chicken Mac & Cheese

Elbow Macaroni, Smoked Gouda Mornay Sauce,  
Bacon, Brussels Sprouts & Parmesan Cheese **\$18**

### ♦ Carolina Catfish & Shrimp

Cornmeal-Breaded Catfish, Sauteed Shrimp,  
Carolina Gold Rice, Red Field Peas & Herbs **\$20**

### ♦ Rosemary & Garlic New York Strip

10oz New York Strip with Gorgonzola Butter,  
Smoked Gouda Yukon Gold Potato Tart, Grilled  
Asparagus & Oyster Mushroom Duxelles **\$27**

## Sides

**\$4**

Brussels Sprouts

Grilled Asparagus

Smoked Gouda Potato Tart

Mac & Cheese

Carolina Gold Rice w/Red Field Peas

## Desserts

### Double Chocolate Brownie

Chocolate Sauce & Vanilla Ice Cream **\$8**

### Key Lime Pie

Graham Cracker Crust **\$7**

A 20% gratuity will be added to parties of 6 or more.

A plating fee of \$2 per customer will be added for outside desserts.

Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone.