

BROOKLAND PINT

Dinner

Appetizers

◆ **Fried Brussels Sprouts**

Saffron Garlic Aioli **8**

Spinach & Artichoke Dip

Applewood Smoked Bacon, Baby Spinach, Parmesan, Cream Cheese with Herb Baguette **9**

◆ **Burrata**

Shaved Brussels Sprouts, Dried Cherries, Pistachios, Red Wine Vinaigrette **10**

Maryland Crab Dip

Topped with Old Bay & Buttery Bread Crumbs Served with Toasted Herb Baguette **12**

Chili Cheese Fries

Your Choice of 3 Bean or Beef Chili House-Made French Fries, Cheddar, Sour Cream & Jalapenos **9**

Chicken Wings

Your Choice of Buffalo, Honey Bourbon BBQ or Sweet Garlic Sauce, 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*
- *Grilled Chicken*
- *Vegan: 3 Bean Chili with Daiya® Vegan Cheese*

Burgers

Served on a Potato Bun topped with Lettuce & Tomato, with Your Choice of French Fries, Sweet Potato Wedges or Side Salad. Gluten-Free Bun Available for an additional \$3

Your Choice of Protein:

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

Bacon & Boursin

Applewood Smoked Bacon, Herbed Cheese, Baby Spinach, Crispy Onions & Chipotle Mayo **17**

Hickory Burger

Bacon, Smoked Gouda Cheese, BBQ Sauce & Crispy Onions **17**

Caprese Burger

Fried Mozzarella Cheese, Marinated Tomato Slices, Basil Pesto & Balsamic Mayo **16**

Pint Burger

Bleu Cheese, Caramelized Onions & Bacon **15**

✿◇ **Mother Earth**

Daiya® Vegan Cheese, Caramelized Onions & Guacamole on a Potato Roll **16**

✿ **Build Your Own**

Your Choice of Protein & Additional Toppings **14**

Toppings

\$.75: Jalapeños, Caramelized Onions, Chipotle Sour Cream, Red Onions, Mushrooms or Buffalo Sauce

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

\$1.50: Fried Mozzarella, Boursin Cheese, Avocado, White Queso Dip, Guacamole, Fried Egg, or Bacon

Salads

♣♦Pint House

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

♦Classic Caesar

Romaine Hearts, Parmesan Cheese, Herb Croutons & Caesar Dressing **9**

Grilled Corn Salad

Avocado, Grilled Corn, Mixed Greens, Cotija Cheese, Red Onions, Tomatoes, Cucumbers, Tortilla Strips & Red Wine Vinaigrette **12**

Salad Add Ons

♣ 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, Lettuce, Cucumbers, Tomatoes & Tzatziki Sauce **14**

Super Wing

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

Turkey Club

Turkey, Bacon, Lettuce, Tomato, Herb Mayonnaise & Honey Mustard on Wheat or White Bread. **15**

Sides

4

Sauteed Broccolini

Mac & Cheese

Toasted Garlic Mashed Potatoes

Sauteed Baby Spinach

Entrées

♦♣Curry Tofu & Mushroom Enchiladas

Tofu, Butternut Squash, Spinach, Sauteed Onions topped with Avocado, Guajillo Chile Sauce & Cilantro Sour Cream served with Black Beans **14**

Stuffed Chicken

Baked Chicken Breast stuffed with Cheddar Cheese & Bacon on top of Summer Succotash **15**

♦Grilled Salmon

Topped with Lemon Butter served with Garlic Mashed Potatoes, Broccolini & Grape Tomatoes **18**

Desserts

Key Lime Pie

Graham Cracker Crust **7**

Double Chocolate Brownie

Chocolate Sauce & Vanilla Ice Cream **8**

Carrot Cake

Served with Whipped Cream **8**

Monumental Cheesecake

Large NY Style Cheesecake & Raspberry Glaze **8**

Specials

Pretzel

Large Soft Pretzel served with Cheese Sauce **9**

Fried Calamari

Served with Old Bay Aioil **10**

Bratwurst

Served with Sauerkraut & Whole Grain Mustard **12**

Arroz Chaufa

Fried Rice with Soy Sauce, Scrambled Eggs, Grilled Chicken, Andouille Sausage, Shrimp, Green Peas, Carrots & Onions **12**

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.