PIES & PINTS CRAFT PIZZA & BEER

BEING AN INDEPENDENTLY OWNED AND OPERATED PIZZERIA ALLOWS US TO MAKE OUR FOOD WITH THE HIGHEST QUALITY INGREDIENTS, SOURCED AS LOCALLY AS POSSIBLE AND WITH SUSTAINABILITY AND ETHICAL TREATMENT PRACTICES IN MIND. OUR PIES ARE HAND STRETCHED AND BAKED DIRECTLY ON THE STONE. WHILE THIS TRADITIONAL METHOD OF MAKING PIZZA MIGHT TAKE A LITTLE LONGER, WE GUARANTEE IT WILL BE WORTH THE WAIT.

STARTERS

PIZZA SKINS \$14 PORK & PEPPER NACHOS \$15 CHAR-GRILLED HOT WINGS \$14 **ROSEMARY & ROASTED** \$11 sriracha, lime, garlic, cilantro, GARLIC FLATBREAD roasted garlic mashed seasoned black beans, w/ warm goat cheese spices & creamy gorgonzola GF potatoes, cheddar cheese, pulled pork, jalapeños, applewood smoked bacon, & balsamic reduction **v** cheddar cheese, salsa, **GARLIC BREAD** \$7 scallions & chipotle crema GF scallions & sour cream on w/ warm pizza sauce **CHIPS & HOUSE MADE SALSA** \$6 our house-made pizza dough ~ add cheese for \$1 V GF V GREENS small serves 1-2 large serves 2-3 Add to any salad marinated grilled chicken, shrimp or marinated grilled steak for \$3 SPINACH SALAD \$11/\$16 GREEK SALAD \$11/\$16 **SIMPLE SALAD** \$7 HOUSE SALAD \$11/\$16 greens, red cabbage, red greens, red cabbage, spinach, red onions, greens, red cabbage, onions, tomatoes & housered onions, tomatoes, gorgonzola, red grapes kalamata olives*, tomatoes, pepperoncinis, mozzarella & sunflower seeds tossed made croutons tossed red onions, pepperoncinis, in house vinaigrette & provolone cheese & housein house vinaigrette feta & house-made croutons or creamy gorgonzola made croutons tossed or creamy gorgonzola GF V tossed in house vinaigrette **v** in house vinaigrette or creamy gorgonzola V baked on ciabatta bread & served with kettle chips ~ any sandwich can be made gluten Get a salad instead of chips for \$2.50 SANDWICHES free upon request G substitute Daiya vegan cheese on any sandwich for \$1 **ITALIAN HERO \$12 CAPRESE** \$12 STEAK** & CHEESE \$12 MARINATED GRILLED CHICKEN \$12 pepperoni, salami, capicola, provolone, pesto, tomatoes, provolone, steak, smoked gouda, chicken, spinach, basil and balsamic caramelized onions, applewood smoked bacon, reduction v red onions, roasted red onions & chipotle crema mushrooms & horseradish mayo MINERAL WATER \$3 SODA \$3 LOCALLY SOURCED COFFEE \$3 ICED TEA OR HOT TEA \$3 freshly brewed ~ free refills

NOW SERVING BRUNCH!

Join us every Saturday and Sunday, from 11am - 3pm, for our Pies-inspired Brunch Pie and featured beverages!

CAESAR SALAD \$11/\$16 romaine, parmesan cheese & house-made croutons tossed in our caesar dressing ~ anchovies optional

ANTIPASTO SALAD \$13/\$18

greens, red cabbage, salami, pepperoni, capicola, provolone, mozzarella, red onions, kalamata olives* & Mama Lil's Sweet Hot Peppers tossed in house vinaigrette GF

For customers with Celiac Disease or wheat allergies please be aware that our

gluten free menu items are NOT made in a 100% gluten free environment,

however we will do our best to make

your food as gluten free as possible.

JOIN US FOR HAPPY HOUR

Weekdays 3pm - 6pm

\$1 off draft beer

GLUTEN EREE

CUBAN PULLED PORK \$12 provolone, pulled pork, caramelized onions,

\$1 off house wines **\$2** off all starters *Not valid in Indiana

* Olives may contain pits or pieces. ** Consuming raw or undercooked meat may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF GLUTEN FREE **v** vegetarian

provolone, Mama Lil's Sweet Hot Peppers, red onions & house vinaigrette

BEVERAGES

DRAFT ROOT BEER \$4/\$12 available by the glass or pitcher

Coke, Diet Coke,

Coke Zero, Sprite, Mello Yello, Mr. Pibb, Lemonade ~ free refills

freshly brewed ~ free refills, ask your server for local selection

jalapeños & aioli

All Pies are available Small Pie 10" = 6 slices. HOUSE PIES in 10" & 16" sizes

Large Pie 16" = 8 slices

PIZZA PIE \$11/\$19 mozzarella, provolone & tomato sauce **v**

WHITE PIE \$12/\$20 mozzarella, provolone, ricotta, parmesan, olive oil, roasted garlic & fresh herbs v







Many people have wondered about the connection between Pies & Pints and our elephant mascot, "Irene". Prior to prohibition, a bar in downtown Charleston, WV named the 'White Elephant Saloon' had a mural painted on the side of its building featuring a beautiful elephant. Years later, a neighboring building eventually went up next door, covering up the White Elephant Saloon mural for decades.

It wasn't until much later that the mural was re-discovered as renovations and construction were taking place on the building in downtown Charleston. A local artist was able to restore the mural (twice!), and because of the love his grandmother had for elephants, he named the elephant 'Irene', after her. That same artist has integrated the White Elephant Saloon mural into every new Pies & Pints location and Irene has been with us ever since!

LARGE GROUPS **OR PARTIES?**

We'd love to help you host your next event. Ask your server about how Pies & Pints can accommodate your group outings.

ADD YOUR FAVORITE TOPPINGS \$1.75/\$3 banana peppers / seasoned black beans / fresh basil / fresh garlic / jalapeños / grapes / spinach / roasted garlic / grape tomatoes / peppadew peppers / red onions / cheddar / seasoned corn / anchovies / pepperoni / ham / pork sausage / salami

PREMIUM TOPPINGS \$2.50/\$4 caramelized onions / kalamata olives* / fresh pineapple / roasted mushrooms / Mama Lil's Sweet Hot Peppers / fresh mozzarella / pesto / feta / goat cheese / gorgonzola / ricotta / smoked gouda / capicola / applewood smoked bacon / slow roasted pulled pork / shrimp / marinated grilled steak** / marinated grilled chicken

All of our pizzas begin with a blend of provolone & mozzarella on our house-made, hand-tossed dough. The crust is finished with roasted garlic oil & a pinch of salt **SPECIALTY PIES** (1/2 & 1/2 available on large pies). Any small size pie can be made on a gluten free or cauliflower crust for \$2. Daiya vegan cheese can be substituted on any pie for \$1.50/\$3

GRAPE & GORGONZOLA \$14/\$26

red grapes, gorgonzola & fresh rosemary v

STREET CORN \$15/\$27

tajín, seasoned corn, jalapeños, parmesan, lime, cilantro, scallions & chipotle crema v

MARGHERITA \$14/\$26

fresh mozzarella, fresh basil, parmesan, olive oil, fresh garlic & tomato sauce v

BLACK BEAN \$14/\$26

cheddar, jalapeños, seasoned black beans, salsa, cilantro & crème fraiche v

MUSHROOM GARLIC \$14/\$26

feta, roasted & fresh garlic, roasted mushrooms, caramelized onions, fresh herbs & olive oil v

MOZZARELLA CAPRESE \$15/\$27

tomatoes, fresh mozzarella. fresh basil & balsamic reduction v

PEPPADEW \$15/\$27

red onion, bacon, goat cheese, peppadew peppers, parmesan, honey & fresh herbs

SRIRACHA SHRIMP \$16/\$28

fresh garlic, red onions, fresh pineapple, shrimp, scallions, basil, mint, cilantro & sriracha aioli

THAI \$15/\$27 shrimp, toasted coconut, Thai curry sauce, lime, cilantro & basil

STEAK & MUSHROOM \$17/\$29 caramelized onions, steak, mushrooms, gorgonzola, horseradish crema & scallions

NASHVILLE HOT CHICKEN \$15/\$27 red onions, chicken, Nashville hot shake, pickles & creamy gorgonzola

CHICKEN GOUDA \$17/\$29 applewood smoked bacon, red onions, chicken, gouda, chipotle crema & scallions

CHIPOTLE CHICKEN \$15/\$27 red onions, chicken, chipotle sauce, cilantro & crème fraiche

HOT MAMA \$17/\$29 capicola, fresh mozzarella, Mama Lil's Sweet Hot Peppers & tomato sauce

CUBAN PORK \$17/\$29 caramelized onions, pulled pork, fresh pineapple, jalapeños, feta, cilantro & crème fraiche

PINE & SWINE \$16/\$28 pineapple, red onions, applewood smoked bacon. feta & tomato sauce

ITALIAN \$17/\$29 salami, pepperoni, capicola, red onions, banana peppers, house vinaigrette, aioli & fresh herbs

CLASSIC \$16/\$28 pepperoni, sausage, roasted mushrooms, banana peppers & tomato sauce



GF GLUTEN FREE

VEGETARIAN

* Olives may contain pits or pieces. ** Consuming raw or undercooked meat may increase your risk of foodborne illness, especially if you have certain medical conditions.

choose chocolate or raspberry sauce v **CHOCOLATE PEANUT BUTTER** \$6

BROWNIE TERRINE v

DESSERTS made in-house **CHEESECAKE** \$6