

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

CHAR-GRILLED HOT WINGS \$16
sriracha, lime, garlic, cilantro,
spices & creamy gorgonzola **GF**

GARLIC BREAD \$7
w/ warm pizza sauce
~ add cheese for \$1 **V**

ROSEMARY & ROASTED \$12
GARLIC FLATBREAD
w/ warm goat cheese
& balsamic reduction **V**

CHIPS & HOUSE MADE SALSA \$7
GF **V**

PIZZA SKINS \$15/27
roasted garlic mashed
potatoes, cheddar cheese,
applewood smoked bacon,
scallions & sour cream on
our house-made pizza dough

PORK & PEPPER NACHOS \$16
seasoned black beans,
pulled pork, jalapeños,
cheddar cheese, salsa,
scallions & chipotle crema **GF**

NOW SERVING BRUNCH!

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

GLUTEN FREE **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.

GREENS small serves 1-2 large serves 2-3

Add to any salad slow roasted pulled pork \$4/\$8 | marinated grilled chicken \$4/\$8 | marinated grilled steak** \$5/\$10 | shrimp \$5/\$10 *prices are small - large*

SIMPLE SALAD \$7
greens, red cabbage, red
onions, tomatoes & house-
made croutons tossed
in house vinaigrette
or creamy gorgonzola **V**

HOUSE SALAD \$12/\$16
greens, red cabbage,
red onions, tomatoes,
pepperoncinis, mozzarella
& provolone cheese & house-
made croutons tossed
in house vinaigrette
or creamy gorgonzola **V**

SPINACH SALAD \$12/\$16
spinach, red onions,
gorgonzola, red grapes
& sunflower seeds tossed
in house vinaigrette
or creamy gorgonzola **GF** **V**

GREEK SALAD \$13/\$17
greens, red cabbage,
kalamata olives*, tomatoes,
red onions, pepperoncinis,
feta & house-made croutons
tossed in house vinaigrette **V**

CAESAR SALAD \$12/\$16
romaine, parmesan cheese
& house-made croutons
tossed in our caesar dressing
~ anchovies optional

ANTIPASTO SALAD \$15/\$19
greens, red cabbage, salami,
pepperoni, capicola, provolone,
mozzarella, red onions,
kalamata olives* & *Mama Lil's
Sweet Hot Peppers* tossed
in house vinaigrette **GF**

SANDWICHES

baked on ciabatta bread & served with kettle chips ~ any sandwich can be made
gluten free upon request **GF** substitute vegan cheese on any sandwich for \$1

Get a salad instead of chips for \$2.50

ITALIAN HERO \$15
pepperoni, salami, capicola,
provolone, *Mama Lil's Sweet
Hot Peppers*, red onions
& house vinaigrette

CAPRESE \$14
provolone, pesto, tomatoes,
spinach, basil and balsamic
reduction **V**

STEAK & CHEESE** \$17
provolone, steak,
caramelized onions,
red onions, roasted
mushrooms
& horseradish crema

MARINATED GRILLED CHICKEN \$15
smoked gouda, chicken,
applewood smoked bacon,
red onions & chipotle crema

CUBAN PULLED PORK \$15
provolone, pulled pork,
caramelized onions,
jalapeños & aioli

MEATBALL SUB \$15
meatballs, provolone,
tomato sauce, and oregano

BEVERAGES

DRAFT ROOT BEER \$5/\$15
available by the glass
or pitcher

SODA \$3.50
Coke, Diet Coke,
Coke Zero, Sprite, Mello Yello,
Mr. Pibb, Lemonade ~ free refills

LOCALLY SOURCED COFFEE \$3
freshly brewed ~ free refills, ask
your server for local selection

ICED TEA OR HOT TEA \$3.50
freshly brewed ~ free refills

MINERAL WATER \$5

JOIN US FOR HAPPY HOUR
Weekdays 3pm - 6pm
\$1 off draft beer & house wines
\$2 off all starters

* 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

HOUSE PIES

All Pies are available
in 10" & 16" sizes

Small Pie 10" = 6 slices.
Large Pie 16" = 8 slices

PIZZA PIE \$12/\$20

mozzarella, provolone
& tomato sauce **V**

WHITE PIE \$13/\$21

mozzarella, provolone, ricotta, parmesan,
olive oil, roasted garlic & fresh herbs **V**

PIZZA BY THE SLICE

CHEESE \$4.50, PEPPERONI \$5 OR DAILY SPECIAL \$5.50

available at select locations Monday - Friday until 2 pm.



ADD YOUR FAVORITE TOPPINGS \$2 - \$3.50 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 \$2.75/\$4.50 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 / meatballs

PREMIUM PROTEINS slow roasted pulled pork \$4/\$8 | marinated grilled chicken \$4/\$8 | marinated grilled steak** \$5/\$10 | shrimp \$5/\$10 *prices are small - large*

SPECIALTY PIES

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 (1/2 & 1/2 available on large pies). Any small size pie can be made on a gluten free or cauliflower crust for \$3. 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 \$15/\$27

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 \$16/\$29

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

SRIRACHA SHRIMP \$16/\$29

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

THAI \$16/\$29

shrimp, toasted coconut,
Thai curry sauce, lime,
cilantro & basil

STEAK & MUSHROOM \$19/\$32

caramelized onions, steak,
mushrooms, gorgonzola,
horseradish crema & scallions

NASHVILLE HOT CHICKEN \$16/\$28

red onions, chicken, Nashville
hot shake, pickles & creamy
gorgonzola

CHICKEN GOUDA \$18/\$30

applewood smoked bacon,
red onions, chicken, gouda,
chipotle crema & scallions

CHIPOTLE CHICKEN \$16/\$29

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 \$18/\$30

caramelized onions, pulled pork,
fresh pineapple, jalapeños, feta,
cilantro & crème fraiche

PINE & SWINE \$16/\$29

pineapple, red onions,
applewood smoked bacon,
feta & tomato sauce

ITALIAN \$18/\$30

salami, pepperoni, capicola, red
onions, banana peppers, house
vinaigrette, aioli & fresh herbs

CLASSIC \$17/\$30

pepperoni, sausage, roasted
mushrooms, banana peppers
& tomato sauce

MEATBALL \$15/\$27

meatballs, red onions, shaved
parmesan, basil, oregano &
tomato sauce



DESSERTS

made in-house

CHEESECAKE \$7

choose chocolate
or raspberry sauce **V**

CHOCOLATE PEANUT BUTTER \$7

BROWNIE TERRINE **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.

A SPECIAL THANK YOU.

We've added a 3% administrative fee to help us continue delivering great food, service, and experience while managing increasing costs behind the scenes. This approach helps us keep our menu pricing as consistent as possible.

Thank you for supporting our team.

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