

THE PINSETTER

RESTAURANT AND BAR

• STARTERS •

Popcorn with butter | Sm \$3 | Lg \$7
Fries with Secret Sauce | \$6
Fries with Ranch | \$6.50
Fries with Chili Cheese | \$9
Fries with battered Jalapeno and Crispy Strips | \$8
Tater Tots with Secret Sauce | \$7
Beer Battered Onion Rings with Ranch | \$9

Tempura Veggies | \$10

Seasonal veggies battered in tempura and deep fried, served with house ponzu

Green Thumbs | \$10

Breaded and deep-fried avocado wedges served with ranch

Porky Fries | \$12

House pulled pork, Dijon beer cheese mornay, red bell peppers, jalapenos, green onions

Salted Pretzel Bites | \$9

Served with Dijon beer cheese mornay

Mozzarella Sticks | \$10

Served with house pomodoro

Pinsetter House Dip | \$12

Four cheese blend, chorizo, fire roasted corn, poblano pepper, jalapeno, onion, served with pita chips

Hatfield Quesadilla | \$12

House pulled pork, three cheese blend, grilled red pepper and onion, served with house spicy slaw and sour cream

• WINGS •

Dozen Wings | \$16
Half Dozen Wings | \$8

• SAUCES •

Traditional Buffalo/ Korean BBQ/
Pineapple Sambal/
randmas Whiskey BBQ/
Dry Chipotle Ranch

• SOUPS •

Tomato | Cup \$5 | Bowl \$9

Roasted red pepper, Fennel
and bisque

Chili | Cup \$8 | Bowl \$12

Sauteed Ground beef, Garlic, Onion,
Jalapeno, simmered black beans,
Garnished with four cheese blend, Cilantro
Sour Cream, Green Onions and Fritos

Soup Du Jour

Ask your server about our rotating soup options

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• SALADS AND WRAPS •

Pasta Salad | \$7

Pepperoni, Genoa Salami,, Provolone Cheese, Pepperoncini, Cherry Tomatoes, Red Onions, Feta Cheese

Creamy Potato Salad | \$8

Diced Celery, Red Onion, Red Bell Peppers, Chopped Bacon, Hard-Boiled Eggs, Dijon Mustard, with a hint of Dill

Hole House Bowl | \$14

Baby Tri-Kale & Arugula mix, Bacon, Feta, Figs, Candied Walnuts, Tossed with a House Honey Balsamic Vinaigrette

Asian | Salad \$14 | Wrap \$15

Shredded Baby Bok Choy and Napa Cabbage, Red Cabbage, Shredded Carrots, English Cucumbers, Green Onions, Tossed with a Ginger Sesame Vinaigrette

Cesar a la Toscana | Salad \$14 | Wrap \$15

Chopped Romaine, Roma Tomatoes, Bacon, Shredded Parmesan, Basil, Boquerón Anchovies, Tossed in House-Made Cesar Dressing

Add Grilled Chicken | \$8

Add Bavette Steak | \$12

Parties of 5 or more
are subject to 18%
Gratuity

• SLIDERS •

Pulled Pork | \$15

Slow Roasted Pork Shoulder Topped with sliced Pineapple, Pickled Red Onion, Sweet Slaw

Buffalo Chicken | \$15

Crispy Chicken tossed in Traditional Buffalo Sauce, House Pickles, Pickled Fennel, Spicy Slaw.

Asian Chicken| \$15

Crispy Chicken Tossed in Pineapple Sambal, House Pickles, Pickled Fennel, Spicy Slaw

Beef Barbacoa \$16

Slow Raised Barbacoa beef topped with Gruyere Cheese, Pickled Red Onion, Arugula, Sweet slaw

• HAPPY HOUR •

Monday - Friday 6:00PM - 9:00 PM

Porky Fries | \$5

Hole Bowl Fries | \$5

Pretzel Bites | \$5

Cheese Flatbread | \$5

Select Wines | \$5

Well Cocktails | \$3

Draft Beer | 50% Off

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• SANDWICHES •

Big Dawg | \$12

SRF All Beef Kobe Frankfurter Topped with Sauerkraut, Dijon Mustard, Green Onion, Celery Salt on a Toasted Split top Roll

Slim Dawg | \$15

SRF All Beef Kobe Frankfurter, Topped with House Made Chili, Jalapenos, Cheddar Cheese, Green Onion, Served on a Toasted Split top Roll

High Country Gyro | \$15

Shredded Romaine, Seasonal Vegetables, Roma Tomatoes, Feta, House Tzatziki, served in warm Pita Shells

Add Chicken | \$3

Kylee's PBMT | \$13

A twist on the classic Italian Sandwich in a warm Pita Shell, Pepperoni, Ham, Genoa Salami, Pepperoncini, Provolone, House Italian Dressing

Meatballin' | \$14

House-Made Meatballs, Pomodoro, Sliced Pepperoncini, Melted Four Cheese Blend, Shredded Lettuce

Crispy Chicken | \$15

House Beer Battered Chicken Breast, topped with Spicy Slaw, Pickles, Buillards Aioli, on a Toasted Hawaiian Bun

Add GF Bun | \$5

Hole Bowl Burger | \$15

Third Pound Carter Country Burger, Chopped Romaine, Grilled Onion, Roma Tomato, Secret Sauce on a Toasted Hawaiian Bun Served with a whole Pickle

Add GF Bun | \$5

Add Bacon | \$2

Add Bourbon Bacon Jam | \$3

Add House Chili | \$4

Veggie Burger | \$15

4 oz Uncut Plant Protein Based Burger, Arugula, Pickled Fennel, Pickled Red Onion on a toasted Hawaiian Bun

Prime Philly | \$17

Slow roasted Ribeye shaved thin, served with grilled Mushrooms, Peppers and Onions, topped with melted Provolone Cheese

French Dip | \$15

Slow Roasted Ribeye shaved thin, grilled Onion, topped with Provolone and served with House Au jus

• PRIME RIB •

Every Tuesday 4pm until gone | \$35

16 OZ CUT Prime Rib, Garlic Goat Cheese Mashed Potatoes, Seasonal Vegetables, served with House Made Au Jus and Creamy Horseradish

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• FLATBREADS •

Classic Cheese | \$11

House Pomodoro, Four Cheese Blend, Fresh Mozzarella, topped with fresh Herbs

Add Pepperoni, Italian Sausage, Chorizo, or Canadian Bacon | \$3

Hawaiian 5.0 | \$14

House Pomodoro, Four Cheese Blend, Sliced Canadian Ham, Pineapple, Fresh Mozzarella and Green Onions

Add Jalapenos | \$1

Where the Buffalo Roam | \$14

Crispy Chicken Pieces tossed in traditional buffalo sauce, Four Cheese Blend, House Blue Cheese Dressing topped with shredded Lettuce

Classico Italiano | \$16

House Pomodoro, Four Cheese Blend, Pepperoni, Italian Sausage, Cremini Mushrooms, Onions and Sliced Pepperoncini

Mushroom Truffle | \$15

House Four Cheese Blend, Melted Truffle Goat Cheese, sliced Cremini Mushrooms, drizzled with a Thyme Balsamic Reduction

Santorini | \$16

House Walnut Basil Pesto, Four Cheese Blend, Diced Prosciutto, Artichoke Hearts, Fire Roasted Bruschetta Mix, Castelvetrano Olives

• ENTREES •

Fish and Chips | \$16

Seasonal White Fish, served with Fries, House Tarter, Cocktail Sauce, and a lemon wedge

House-Made Meatballs | \$16

Meatballs covered in House Pomodoro Sauce and Melted Four Cheese Blend Served with Garlic Bread

Amy's Fettuccini Alfredo | \$17

House made creamy Alfredo Sauce, Grilled Chicken breast, and Seasonal Vegetables

One Pan Chicken | \$22

Red Bird Farms Airline Chicken breast with a creamy mushroom pan jus, Garlic Mashed Potatoes, and Grilled Baby Carrots

Steak Frites | \$25

Grilled Carter Country Bavette, topped with Bacon braised leeks, on a bed of Parmesan truffle fries