



# DRINK & EAT

WE THOUGHT YOU MAY WANT TO STAY A WHILE. WE'RE GLAD YOU DID.





# DRINKING

THE PAINTED PIN PRESENTS YOU WITH THE FOLLOWING BEVERAGE OPTIONS

## BEERS

### DRAFT

- SWEETWATER IPA, ATLANTA, GEORGIA, IPA, 6.3% ABV - \$5
- ORPHEUS ATALANTA, ATLANTA, GEORGIA, PLUM SOUR, 5% ABV - \$6
- BROOKLYN PILSNER, BROOKLYN, NEW YORK, PILSNER, 5.1% ABV - \$5
- LEFT HAND MILK STOUT, LONGMONT, COLORADO, MILK STOUT, 6% ABV - \$6
- ALLAGASH WHITE, PORTLAND, MAINE, WITBIER, 5% ABV - \$6
- MILLER HIGH LIFE, MILWAUKEE, WISCONSIN, LAGER, 4.6% ABV - \$4

### BOTTLE

- TERRAPIN HOPSECUTIONER, ATHENS, GEORGIA, IPA, 7.3% ABV - \$5.50
- BELL'S TWO HEARTED ALE, KALAMAZOO, MICHIGAN, IPA, 7% ABV - \$6
- ORVAL TRAPPIST ALE, BELGIUM, BELGIAN PALE ALE, 6.2% ABV - \$12
- DUCHESSE DE BOURGOGNE, BELGIUM, FLANDERS RED ALE, 6.2% ABV - \$12
- CRISPIN ORIGINAL CIDER, COLFAX, CALIFORNIA, HARD APPLE CIDER, 5% ABV - \$6
- SAMUEL SMITH OATMEAL STOUT, TADCASTER, ENGLAND, STOUT, 5% ABV - \$7.50
- BLUEMOON BELGIAN WHITE, GOLDEN, COLORADO, WITBIER, 5.4% ABV - \$5
- OSKAR BLUES' MAMA'S LITTLE YELLA PILS (CAN), LONGMONT, COLORADO, PILSNER, 5.3% ABV - \$5.50
- STELLA ARTOIS, BELGIUM, PALE LAGER, 5.2% ABV - \$5
- MILLER LITE (CAN), MILWAUKEE, WISCONSIN, PILSNER, 4.2% ABV - \$3.50

## WINE

### WHITE

- PINOT GRIGIO: ABBAZIA DI NOVACELLA, TRENTO-ALTO ADIGE, ITALY 2012 - \$9.5/38
- GRUNER VELTLINER: BERNHARD OTT, WAGRAM, AUSTRIA 2011 - \$11/44
- RIESLING: DONNHOF, NAHE, GERMANY 2012 - \$12/48
- ALBARINO: LA CANA, RIAS BAIXES, SPAIN 2011 - \$9/36
- SAUVIGNON BLANC: DOMAINE SERESIN 'MOMO', MARLBOROUGH, NEW ZEALAND 2012 - \$8/32
- ASSYRTIKO: SIGALAS, SANTORINI, GREECE 2012 - \$12/48
- CHARDONNAY: HARTFORD COURT, RUSSIAN RIVER VALLEY, CALIFORNIA 2012 - \$12/48

### RED

- SANGIOVESE: CASANOVA DI NERI ROSSO DI MONTALCINO, ITALY 2012 - \$11/44
- PINOT NOIR: COPAIN, ANDERSON VALLEY, CALIFORNIA 2011 - \$12/48
- GAMAY: JEAN-PAUL BRUN, BEAUJOLAIS VIELLES VIGNES, FRANCE 2013 - \$10/40
- GRENADE/SYRAH: JANASSE, COTES DU RHONE RESERVA, FRANCE 2011 - \$9/36
- CABERNET SAUVIGNON: LADERA, NAPA VALLEY, CALIFORNIA 2011 - \$15.5/62
- MALBEC: SUSANA BALBO, MENDOZA, ARGENTINA 2012 - \$13.50/54
- MENCIA: D. VENTURA 'PENA DE LOBO', RIBEIRA SACRA, SPAIN 2012 - \$10/40

### ROSE

- HONDARRABI ZURI/HONDARRABI BELTZA: AMEZTOI, GETARIAKO TXAKOLINA, SPAIN 2013 - \$10/40

### FIZZ

- PARELLADA/XAREL-LO/MACABEO: AVINYO CAVA BRUT NATURE RESERVA, PENEDES, SPAIN - \$9/45
- CHARDONNAY/PINOT NOIR/PINOT MEUNIER: BILLECART-SALMON BRUT, CHAMPAGNE, FRANCE - \$17.50/87.50

### AFTER

- PETIT MANSENG: DOMAINE BARRERE, JURANCON, FRANCE - \$10

CERT.

2014

# COCKTAILS

NOW IT'S TIME TO MAKE YOURSELF COMFORTABLE

## SIGNATURE COCKTAILS

PIN'S CUP \$10

*PIMM'S, LEMON, GRILLED PINEAPPLE SODA*

MOSCOW MULE SLUSHIE \$8

*VODKA, LIME, GINGER BEER*

HOUSE CAUCASIAN \$9

*BARREL-AGED VODKA AND KAHLUA, CARDAMOM BITTERS, CREAM*

BOURBON PUNCH \$9GL/ \$36 BOWL

*BOURBON, LEMON, ORANGE OLEO-SACCHARUM, MADEIRA*

GIN PUNCH \$9GL/ \$36 BOWL

*GIN, LEMON, GRAPEFRUIT OLEO-SACCHARUM, BUBBLES*



## CLASSIC COCKTAILS

20TH CENTURY COCKTAIL \$8

*GIN, COCCHI AMERICANO, WHITE CRÈME DE CACAO, LEMON*

AMERICANO \$8

*CAMPARI, SWEET VERMOUTH, SODA*

AVIATION \$8

*GIN, MARASCHINO, LEMON, CRÈME DE VIOLETTE*

BLOOD AND SAND \$11

*SCOTCH, CHERRY HEERING, PUNT E MES, ORANGE*

CHAMPAGNE COCKTAIL \$9

*CAVA, BITTERS, SUGAR*

CLOVER CLUB \$8

*GIN, POMEGRANATE GRENADINE, LEMON, EGG WHITE*

CORPSE REVIVER \$10

*GIN, COCCHI AMERICANO, MB TRIPLE SEC, LEMON, HERBSAINT*

DARK & STORMY \$8

*DARK RUM, LIME, GINGER BEER*

FRENCH 75 \$12

*GIN, LEMON, SUGAR, CAVA*

HEMINGWAY DAIQUIRI \$10

*RUM, MARASCHINO, LIME, GRAPEFRUIT, SUGAR*

JACK ROSE \$7

*APPLEJACK, POMEGRANATE GRENADINE, LEMON*

LAST WORD \$11

*GIN, CHARTREUSE VERTE, MARASCHINO, LIME*

MANHATTAN \$8

*RYE, SWEET VERMOUTH, BITTERS*

MARTINEZ \$7

*OLD TOM GIN, SWEET VERMOUTH, ORANGE BITTERS, MARASCHINO*

MARTINI \$7

*GIN, DRY VERMOUTH, ORANGE BITTERS*

NEGRONI \$8

*GIN, CAMPARI, SWEET VERMOUTH*

OLD FASHIONED \$8

*RYE, BITTERS, SUGAR*

PISCO SOUR \$9

*PISCO, LEMON, SUGAR, EGG WHITE*

REMEMBER THE MAINE \$12

*RYE, PUNT E MES, CHERRY HEERING, HERBSAINT*

SAZERAC \$8

*RYE, BITTERS, SUGAR, HERBSAINT*

SIDECAR \$13

*COGNAC, MB TRIPLE SEC, LEMON, SUGAR RIM*

TOM COLLINS \$7

*GIN, LEMON, SUGAR, SODA*

VESPER MARTINI \$8

*GIN, VODKA, COCCHI AMERICANO*

VIEUX CARRE \$12

*RYE, COGNAC, SWEET VERMOUTH, BITTERS, BENEDICTINE*

WHISKEY SOUR \$7

*BOURBON, LEMON, SUGAR, EGG WHITE, BITTERS*

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2014

# EATING



THE PAINTED PIN PRESENTS YOU WITH THE FOLLOWING FOOD OPTIONS

## SMALL PLATES

7/10 CORN SPLIT \$5  
HOUSE MIX OF POPCORN AND CORN NUTS

CAJUN BOILED PEANUTS \$5

RANCH & CHEDDAR PORK RINDS \$5

SOY & GINGER GLAZED EDAMAME \$5

HUMMUS \$9  
SERVED WITH A SELECTION OF CRUDITÉ AND GRILLED PITA

THE PIN FRIES \$6  
SERVED WITH PESTO AIOLI

LOADED FRIES \$10  
CHEDDAR CHEESE, CHILES, BACON, SCALLIONS, CREMA

GRILLED MEXICAN CORN \$6  
CREMA, COTIJA CHEESE, FRESH CILANTRO.  
SERVED WITH 3

MEATBALL QUESO FUNDIDO \$9  
GROUND MEATBALLS, SPICY TOMATO SAUCE, MELTED CHEESE

HICKORY SMOKED PORK RIBS \$17  
½ SLAB, SWEET BABY RAY'S, TART SLAW

WAFFLE DOGS \$12  
MALTED WAFFLE BATTER, PETITE BEEF FRANK, SWEET SOY AIOLI.  
SERVED WITH 3

CHEESE PLATE \$9  
CHEF SELECTION, PRESERVES, LAVASH

## SANDWICHES

TPP SLIDERS \$11  
TOMATOES, PEPPERED BACON, PIMENTO CHEESE. SERVED WITH 3

FRIED OYSTER SLIDERS \$9  
HOUSE CHOW CHOW, SRIRACHA MAYO. SERVED WITH 3

FRIED CHICKEN: \$8  
TART SLAW, SPICY MAYO, PICKLES

TURKEY CLUB \$12  
HOUSE ROASTED TURKEY BREAST, BACON, SWISS CHEESE,  
ROMAINE, TOMATOES, AVOCADO, PESTO MAYO, 9 GRAIN BREAD

THE PIN BURGER \$8  
TWO 2OZ PATTIES, CARAMELIZED ONIONS, TILLAMOOK  
CHEDDAR, PICKLES, LETTUCE, PIN SAUCE, SERVED ON A POTATO BUN

## SALADS

TUNA POKE \$16  
AHI TUNA, SEAWEED, EDAMAME, WONTONS, SESAME DRESSING

ASIAN CHICKEN \$12  
SHAVED CABBAGE, CILANTRO, SOY NUTS, WASABI PEAS, MUSTARD VIN

CAESAR \$8  
ROMAINE, PARMESAN, CREAMY ANCHOVY VINAIGRETTE

## TACOS

\$10.50<sup>EA.</sup> PICK 3

GRILLED FISH  
MANGO SALSA, SHAVED FENNEL, CILANTRO

FRIED CHICKEN  
BUTTERMILK FRIED, HONEY MUSTARD AIOLI, SHREDDED KALE, APPLES

VEGGIE  
TEMPURA CAULIFLOWER, GRILLED ZUCCHINI, PIMENTO CHEESE

STEAK  
KOREAN CHILI SALSA, SHAVED CHAYOTE, QUESO FRESCO

BRAISED PORK  
ACHIOTE SMOKED, MOJO SAUCE, CILANTRO, HABANERO

## WOOD FIRED PIZZA \$14

MARGHERITA: FRESH MOZZARELLA, BASIL, CHILI FLAKES

BRUSSELS SPROUTS: PANCETTA, RICOTTA BÉCHAMEL, PECORINO, GARLIC PUREE

PEPPERONI: FRESH MOZZARELLA, PARMESAN, TRUFFLE OIL

SPICY CHORIZO: FRESNO CHILES, SALSA VERDE, FRESH MOZZARELLA

PROSCIUTTO COTTO & PINEAPPLE: ROASTED GARLIC PUREE, FONTINA, PECORINO

FRIED CALAMARI : SPICY TOMATO SAUCE, PARMESAN, LEMON JUICE

BUCKHEAD BETTY: SPINACH, GARLIC, ROASTED MUSHROOMS, RICOTTA BÉCHAMEL, FRESH MOZZARELLA

## SWEETS

HOUSE CHIPWICH \$5

RUM RAISIN BREAD PUDDING BITES \$7

STRAWBERRY SHORTCAKE \$7

## TOTS

(TIL' 7:30PM / 10 AND UNDER ONLY)

CHEESE OR PEPPERONI PIZZA \$10

CHICKEN FINGERS & FRIES \$10

CHEESEBURGER & FRIES \$10

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