



UPLAND COLUMBUS PUMP HOUSE

STARTERS

CHIPS AND SALSA

Blue corn chips & tomato-jalapeno salsa • 4.25

CHICHARRON

House-fried pig skins tossed in house-blended Cajun spices, fresh lime & Bad Elmer BBQ • 5.25

BREWERY FRIES

Beer-battered and fried golden • 5.25

BAVARIAN PRETZEL

Local pretzel with Maldon sea salt and Free Time beer cheese • 7.49

SPINACH & ARTICHOKE DIP

Toasted pita & house-fried blue corn tortilla chips • 9.75

UPLAND NACHOS

Blue corn chips, mozzarella & cheddar-jack, fresh jalapenos, tomatoes, black beans, tomato-jalapeno salsa • 8.50

Add guac or sour cream • .75 ea

Add spicy chicken, spicy beef, southwest tofu, or smoked pulled pork • 3.25

ROASTED GARLIC HUMMUS

From scratch hummus, olive oil, warm pita & fresh winter vegetables • 8.75

SMOKED CHICKEN WINGS

Wings with Kentucky black BBQ sauce, pickled garden vegetables & creamy horseradish parmesan sauce • 10.25

FRIED CHEESE CURDS

Fair Oaks Farms country fried cheese curds, with spicy remoulade & grilled lime • 10.25

BEEF POUTINE

Roasted beef gravy and Fair Oaks Farms cheese curds over brewery fries • 11.25

TOFU TACOS

Spicy vegan tofu, shredded red cabbage, pico de gallo, & jalapeno-lime vinaigrette on warm corn or flour tortillas with fresh lime wedge • 9.95

STONE FIRED PIZZAS

Made from scratch, tossed to order. • 11.25
10" Gluten Free available • + 3.25

MARGHERITA

Almond-basil pesto, fresh tomato & mozzarella cheese finished with balsamic drizzle

SAVORY SWINE

Local Italian sausage, mushrooms, red onion, scratch marinara, shredded mozzarella

LOADED POTATO

Garlic cream sauce, smoked bacon, blue cheese, chive, roasted potato, caramelized onion, mozzarella and cheddar jack cheeses

SIDE TRAIL

Our chefs constantly like to try new things. Ask your server about this week's Side Trail Pizza!

SOUP & SALAD

BUFFALO CHILI

Local buffalo, three bean blend, veggies, chiles, Bad Elmer's Porter
Cup • 4.50 Bowl • 6.25

SOUP OF THE DAY

Sometimes classic, sometimes a little different, always made in house
Cup • 4.50 Bowl • 6.25

THE UPLAND

Field greens, sliced cucumber, carrots, cherry tomatoes, garlic-cheese croutons • 6.25

S & S COMBO

In the mood for a bit of both? Try an Upland salad & a bowl of our Buffalo Chili or Soup of the Day • 12.25

PEAR ROCKET

Local arugula, goat cheese, red wine poached pear, spiced almond granola • 12.25

BABY WEDGE

Baby iceberg lettuce, smoked bacon, farm egg, pickled red onion, Roth blue cheese, toasted walnuts, balsamic syrup, buttermilk dressing • 12.75

Add grilled chicken or spicy tofu • 3.00

Add grilled salmon • 5.95

Housemade Dressings

orange-ginger vinaigrette, red wine vinaigrette, horseradish-poppysseed, creamy blue cheese, jalapeno-lime vinaigrette

BEVERAGES

Coke, Diet Coke, Sprite, Cherry Coke, Mr. Pibb, Lemonade, Bottled Root Beer, Unsweetened Iced Tea, Hot Tea, Brown County Coffee • 2.00

Upland Brewing Co. is thrilled to become a part of the Pump House's story. Once a building that brought water to Columbus, the Pump House now brings our well-crafted artisan beers brewed with a dash of progressive spirit.



UPLAND COLUMBUS PUMP HOUSE

PUB FAVORITES

Choice of brewery fries, Broad Ripple potato chips, coleslaw, or mustard potato salad.

PULLED LOCAL PORK

Fischer Farms pork house-smoked & dressed in our Bad Elmer's BBQ, pickle chips, & red onion on a toasted bun •11.50

HOOSIER CLASSIC PORK TENDERLOIN

House-breaded & seasoned tenderloin with lettuce, tomato & onion on a toasted bun •11.25

FISH & CHIPS

1/2 pound beer battered cod & housemade tartar sauce, recommended with brewery fries •11.00

"MILLION DOLLAR" RUEBEN

Corned beef braised in Champagne Velvet, with Swiss cheese, sauerkraut & chipotle aioli on marble rye •12.75

MUFFALETTA

Fischer Farms smoked ham, salami, mortadella, provolone cheese, Creole olive relish & spicy Italian aioli. Piled high on a toasted garlic hoagie bun and stone oven baked •11.95

THE CUBAN

Smoked ham, smoked pulled pork, mojo sauce, pickle chips and melted Swiss cheese on a Cuban roll •11.25

BLACK BEAN BURGER

Lettuce, tomato, onion, toasted bun, and your choice of cheese •10.95

Dress your black bean burger with any grill choice •1.00

FROM THE GRILL

*All grill sandwiches include lettuce, tomato, onion
Your choice of: grilled chicken or 1/2 lb local beef*

CLASSIC

Choice of cheddar, Swiss, smoked gouda or jalapeno pepper-jack •10.25

BAD ELMER'S FAVORITE

Sharp cheddar, applewood bacon, Bad Elmer's Porter BBQ •11.50

BLUE FLAME (SPICY)

Upland's blue cheese-jalapeno spread •11.50

INFERNO (VERY SPICY)

Jalapeno pepper-jack, banana peppers, & habanero hellfire sauce •11.50

ENTREES

Available from 5pm-10pm daily.

Entrees are served with a cup of our featured soup, buffalo chili, or a light dinner salad of field greens & fresh vegetables.

PORK BELLY CASSOULET

Braised pork belly, fried chili flake cabbage, cannellini bean cassoulet, apple cider gastrique and cornbread pudding •16.95

WIT MACARONI & CHEESE

Penne pasta, sautéed garlic, Wheat ale, fresh cream, mozzarella & cheddar-jack, toasted garlic baguette •13.95

SALMON

Scottish salmon braised in Wheat ale, sweet soy syrup, benne seed, roasted cauliflower, baby kale and sweet potato purée •17.25

SHRIMP & GRITS

Gulf shrimp, spicy tasso gravy, smoked bacon, peppers, red onion & creamy white grits •17.75

NEW YORK STRIP

14 oz Fischer Farms strip steak grilled medium-rare, roasted cauliflower, baby kale, sweet potato purée, spicy mustard & parsley compound butter •25.50

Add sautéed portobello mushrooms or red onions •3.00

CHICKEN PUTTANESCA

Grilled chicken breast, spicy tomato sauce with Kalamata olives and fried capers, parmesan cheese, linguine pasta •16.25

Exchange tofu for grilled chicken at no additional cost

DESSERTS

LOCALLY MADE ICE CREAM

A rotating selection from our friends at Zaharako's •5.25

DONUTS & COFFEE

Donuts topped with sugar and served with coffee crème anglaise •6.25

CHOCOLATE TART

Chocolate, caramel, walnut crust & cream •6.25
Make it à la mode •1.00

DRINK LOCAL. EAT LOCAL.

Just like our beers are proudly brewed locally in Bloomington, IN, our ingredients are sourced from local farmers, artisans, and retailers whenever possible. We refresh menus seasonally to bring you the freshest and most delicious flavors around.