

SNACK

>>> **GLAZED CINNAMON ROLLS // 6**
house-made, sticky goodness

HOUSE-MADE DOUGHNUTS // 7
choice of local dallas honey or chocolate sauce

>>> **MEATBALLS // 11**
chicken meatballs, organic tomato sauce, garlic rosemary bread

KNOTS // 8
garlic, parmesan, provolone asiago whip

FONDUE // 10
goat cheese fondue, local toasted pecan pepper jam, sea salt rosemary bread puff

SALAD

+ rotisserie chicken // 4

>>> **WORKSHOP // 13**
creminelli salami, provolone, red onion, roasted pepper, bacon, olive, tomato, pepperoncini, balsamic vinaigrette

CAESAR // 6/11
little gem, parmigiano-reggiano, house-cured egg yolk, house-made croutons

SIMPLE // 5/9
fennel, carrot, radish, mixed greens, tomato, cucumber, red wine vinaigrette

SIDES

applewood smoked bacon // 3
house-made spicy maple sausage // 3
roasted calabrian potatoes // 4
house-made biscuit + local jam // 3
house-made toast + local jam // 3
farm egg any style // 2
fresh fruit // 4

KID'S

>>> chocolate chip pancake // 5
eggs + bacon // 5
cheese pizza // 5
pepperoni pizza // 6

BRUNCH

CHICKEN + BISCUIT // 15
crispy chicken breast, house-made biscuits, sunny farm eggs, house sausage gravy

>>> **FRENCH TOAST SKILLET // 12**
house baked sourdough, cinnamon apple, caramel sauce, candied pecans, powdered sugar, whipped cream

BREAKFAST SANDWICH // 11
house-made spicy maple sausage, bacon, sunny side farm egg, smoked cheddar, calabrian chili aioli, tomato, arugula, house baked sourdough roll

GOAT CHEESE + EGG WHITE OMELET // 11
tx goat cheese, spinach, mushrooms, roasted calabrian potatoes

>>> **BLUEBERRY PANCAKE // 11**
fresh blueberries, maple syrup, powdered sugar, whipped cream

FARMHOUSE BREAKFAST // 11
2 farm eggs any style, bacon, roasted calabrian potatoes, house-made biscuit or toast + local jam

CHICKEN MELT // 13
rotisserie chicken, avocado, bacon, little gem, pesto mayo, tomato, fontina, side salad

MUSHROOM + EGG PIE // 15
cremini + shiitake mushrooms, bacon, farm egg, caramelized onions, fontina

SAUSAGE + EGG PIE // 16
house fennel sausage, farm egg, caramelized onions, smoked mozzarella

SMOKED SALMON PIE // 17
icelandic smoked salmon, ricotta, red onion, dill, capers, house-cured egg yolk, lemon zest

EGGS FLORENTINE PIE // 14
fresh mozzarella, spinach, farm egg, hollandaise

BRUNCH PIE

GET IT ON!

\$2 FROSÉ

\$3 MIMOSA
your choice of freshly squeezed orange juice, blackberry, pineapple
\$12 800ML // 5 GLASSES

\$5 BLOODY MARY

\$6 IRISH NITRO
jameson irish whiskey, ascension nitro coffee, cream, egg white, simple syrup, whipped cream

PIE

OUR DOUGH IS SACRED: NO SUGAR, ONLY 4 INGREDIENTS, NO COMMERCIAL YEAST, 96 HOUR PROCESS.

UNIT

MARGHERITA // organic tomato sauce, fresh mozzarella, basil, sea salt 14

PEPPERONI // biellese pepperoni, organic tomato sauce, fresh mozzarella 15

SAUSAGE // house fennel sausage, caramelized onion, smoked mozzarella 15

SALAMI // calabrese salami, house fennel sausage, biellese pepperoni, bacon, calabrian peppers, organic tomato sauce, fresh mozzarella 16

>>> **PROSCIUTTO //** la quercia prosciutto, medjool dates, pistachio, arugula, house ricotta, parmigiano-reggiano, balsamic 16

CHICKEN // rotisserie chicken, bourbon bbq, bacon, red onion, pepperoncini, cilantro, smoked mozzarella 15

VEGGIE // basil pesto, spinach, oregano roasted tomato, broccolini, goat cheese, lemon zest 14

GLUTEN FRIENDLY CRUST +3

PIZZA BONES DIPPING SAUCES // goat cheese fondue, house ricotta ranch, organic tomato sauce // 3

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

VISIT OUR WEBSITE: PIE-TAP.COM

WINE FROM THE CASK

	50Z	80Z	600ML 4GL	800ML 5.5GL
<i>RED</i>				
*MERLOT, INVERTED // monterey, ca, blueberry, plum, spice	7	11	29	38
PINOT NOIR, SAINTSBURY // carneros, ca, black cherry, spice	12	19	48	64
*PINOT NOIR, MARK WEST // santa lucia highlands, ca, black cherry, strawberry, plum	10	15	39	52
PINOT NOIR, IMAGERY // sonoma, ca, strawberry, cherry, boysenberry	11	17	44	58
ZINFANDEL, HESS ARTEZIN // sonoma, ca, blackberry, boysenberry, black cherry	11	17	44	58
*MALBEC, DISEÑO // argentina, blackberries, red cherry, toasted vanilla	8	12	31	42
BLEND, KIVELSTADT, "FATHER'S WATCH" // north coast, ca, blackberry, raspberries, pepper	12	19	48	64
*BLEND, THE DREAMING TREE // north coast, ca, blackberry, raspberries, plum	9	14	36	48
CABERNET, ROUND POND // napa, ca, candied cherries, cassis, vanilla cream	14	22	56	75
*CABERNET, LOUIS M. MARTINI // napa, ca, plum, cherry compote, fig	10	15	39	52
CABERNET, JOEL GOTT // napa, ca, blackberry, cherry cola, vanilla	11	17	44	58
*PETITE SIRAH, CRUSHER // napa, ca, plum, fig, blackberries	8	12	31	42
<i>ROSÉ / WHITE</i>				
*ROSÉ, SABINE // provence, fr, lavender, rosemary, raspberry, cherry	9	14	36	48
ROSÉ, PERRIN // rhône valley, fr, wild strawberry, blackberry	10	15	39	52
*SAUVIGNON BLANC, MOHUA // marlborough, nz, tropical fruit, lime, summer herbs	9	14	36	48
*SAUVIGNON BLANC, SIMI // sonoma, ca, lemon-lime, grapefruit, white peach	8	12	31	42
RIESLING, TREFETHEN DRY // napa, ca, floral, grapefruit, peaches	10	15	39	52
*PINOT GRIGIO, STEMMARI // sicily, italy, white peach, pear, citrus	8	12	31	42
*PINOT GRIS, J VINYARDS // sonoma, ca, pear, yellow apple, lime	9	14	36	48
CHARDONNAY, CUSTARD // sonoma, ca, apple, brioche, toasted almond	12	19	48	64
*CHARDONNAY, INVERTED // monterey, ca, vanilla, floral, tropical	7	11	29	38
*CHARDONNAY, CHATEAU ST. JEAN // sonoma, ca, pear, citrus, oak	9	14	36	48

\$5 'TIL 5 // *TAP WINE + BEER // MON - FRI 11AM - 5PM

CRAFT COCKTAILS

- >>> **\$2 FROSÉ**
gin, aperol, rosé, fresh strawberries, rosemary, fresh lemon juice, simple syrup
- OLD FASHIONED // 11**
rittenhouse rye whiskey, raw sugar cube, house bitters, orange peel
- SUNDAY AT WIMBLEDON // 10**
broker's london dry gin, fresh lemon juice, pink peppercorn, rosemary, simple syrup, tonic water
- OUTLAW // 11**
milagro tequila, ancho verde poblano chile liqueur, fresh lemon juice, honey syrup, ginger beer, tajin spiced rim
- RASPBERRY LEMONADE // 11**
western son blueberry vodka, fresh raspberries, house-made roasted rosemary lemonade, elderflower liqueur
- BOURBON BLACKBERRY SMASH // 10**
four roses bourbon, fresh blackberries, fresh lemon juice, mint, simple syrup
- RASPBERRY + BASIL MOJITO // 10**
caña brava rum, fresh raspberries, basil, fresh lime juice, simple syrup, soda
- SEASONAL MOSCOW MULE // 10**
aylesbury duck vodka, seasonal fruit, fresh lime juice, ginger beer
- SUN FLARE // 10**
dripping springs tx vodka, pamplemousse liqueur, grapefruit, fresh lime juice
- DEVIL'S RIVER // 11**
devil's river bourbon, fresh lemon juice, simple syrup, dry red wine float

BEER

- ON TAP*
- LIGHT + REFRESHING*
- AUSTIN EASTCIDERS PINEAPPLE 5% // 7.5
 - COMMUNITY TEXAS LAGER 4% // 6.5
 - PETICOLAS GOLDEN OPPORTUNITY KOLSH 4.6% // 6.5
 - DEEP ELLUM NEATO BANDITO 6% // 6.5
 - DEEP ELLUM DALLAS BLONDE 5.2% // 6.5
 - CELIS WHITE 4.9% // 7.5
 - FUNKWERKS SAISON 6.8% // 7.5
 - T.A.P PAYNE PILS 5.5% // 6.5
- HOPPY + MALTY*
- REVOLVER BLOOD & HONEY WHEAT 7% // 8.5
 - MANHATTAN PROJECT HALF-LIFE IPA 6.2% // 7.5
 - O.H.B FREAKY DEAKY BELGIAN TRIPLE 10% // 7
 - BELLS TWO HEARTED ALE 7% // 7.5
 - COMMUNITY MOSAIC IPA 8.6% // 7
 - PETICOLAS VELVET HAMMER RED ALE 9% // 8.5
 - MARTIN HOUSE BOCKSLIDER 5.6% // 6
 - LAKWOOD TEMPTRESS 9.1% // 7
- BOTTLES + CANS*
- SHINER BOCK // 5.5
 - MILLER LITE // 5
 - PERONI // 6
 - MICH ULTRA ORGANIC // 5.5

NON-ALCOHOLIC

- house-made roasted rosemary lemonade // 4
- arnold palmer // 4
- black iced tea // 3
- saint arnold root beer on tap // 4
- canned soft drinks // 2.5
- mexican coke // 3.5
- ascension hot coffee // 3
- ascension nitro cold brew coffee on tap // 5
- topo chico // 3