

SNACK

>>> **GLAZED CINNAMON ROLLS // 7**
house-made, sticky goodness

HOUSE-MADE DOUGHNUTS // 8
choice of local dallas honey or
chocolate sauce

MEATBALLS // 12
chicken meatballs, organic tomato sauce,
garlic rosemary bread

>>> **KNOTS // 9**
garlic, parmesan, provolone asiago whip

FONDUE // 11
goat cheese fondue, local toasted pecan
pepper jam, sea salt rosemary bread puff

SALAD

+ roasted chicken // 4

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

CAESAR // 7/11
little gem, parmigiano-reggiano,
house-cured egg yolk, house-made
croutons

SIMPLE // 6/9
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

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 // 13.5
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 // 16.5
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

GET IT ON!

\$3 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 14.0

PEPPERONI // biellese pepperoni, organic tomato sauce, fresh mozzarella 15.5

SAUSAGE // house fennel sausage, caramelized onion, smoked mozzarella 15.5

SALAMI // calabrese salami, house fennel sausage, biellese pepperoni, bacon,
calabrian peppers, organic tomato sauce, fresh mozzarella 17.0

>>> **PROSCIUTTO //** la quercia prosciutto, medjool dates, pistachio, arugula, house ricotta,
parmigiano-reggiano, balsamic 17.0

CHICKEN // roasted chicken, bourbon bbq, bacon, red onion, pepperoncini, cilantro,
smoked mozzarella 15.5

VEGGIE // basil pesto, spinach, oregano roasted tomato, broccolini, goat cheese, lemon zest 15.0

GLUTEN FRIENDLY CRUST +4

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
<i>RED</i>			
MERLOT, INVERTED // monterey, ca, blueberry, plum, spice	8	12	31
PINOT NOIR, SAINTSBURY // carneros, ca, black cherry, spice	13	21	52
PINOT NOIR, A TO Z // newberg, or, spice, tobacco, earth tones	12	19	48
MALBEC, DISEÑO // argentina, blackberries, red cherry, toasted vanilla	9	14	36
BLEND, THE DREAMING TREE // north coast, ca, blackberry, raspberries, plum	12	19	48
CABERNET, FREAKSHOW // central valley, ca, raspberries, toasted vanilla, violet	10	15	39
CABERNET, ROUND POND // napa, ca, candied cherries, cassis, vanilla cream	15	24	59
CABERNET, JOEL GOTT // napa, ca, blackberry, cherry cola, vanilla	12	19	48
<i>ROSÉ / WHITE</i>			
ROSÉ, PERRIN // rhône valley, fr, wild strawberry, blackberry	11	17	44
SAUVIGNON BLANC, MOHUA // marlborough, nz, tropical fruit, lime, summer herbs	10	15	39
SAUVIGNON BLANC, SIMI // sonoma, ca, lemon-lime, grapefruit, white peach	10	15	39
PINOT GRIGIO, STEMMARI // sicily, italy, white peach, pear, citrus	9	14	36
BLEND, EUFLORIA // seattle, wa, citrus, white peach, mineral	9	14	36
CHARDONNAY, CUSTARD // sonoma, ca, apple, brioche, toasted almond	13	21	52
CHARDONNAY, INVERTED // monterey, ca, vanilla, floral, tropical	8	12	31

HAPPY HOUR // MON - FRI 4PM - 6PM \$2 OFF WINE + BEER + COCKTAILS

CRAFT COCKTAILS

>>> \$3 FROSE

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

OAK CLIFF HEFEWEIZEN 5% // 6

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

COMMUNITY CITRA SLICE 7.0% // 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

PERONI // 6

COORS LIGHT // 5

MICH ULTRA ORGANIC // 5.5

NON-ALCOHOLIC

house-made roasted rosemary lemonade // 4

arnold palmer // 4

black iced tea // 3

saint arnold root beer // 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