

SNACK

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

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

MEATBALLS // 12
chicken meatballs, organic tomato sauce, house-made 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

+ rotisserie chicken // 4

>>> **WORKSHOP // 14**
creminelli salami, provolone, red onion, roasted pepper, bacon, olive, tomato, pepperoncini, balsamic vinaigrette

CAESAR // 8/12
romaine hearts, grana padano, house-cured egg yolk, house-made croutons

SIMPLE // 7/10
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
shoestring fries // 4
house-made biscuit + local jam // 3.5
house-made toast + local jam // 3
farm egg any style // 3
fresh fruit // 4

KID'S

>>> chocolate chip pancake // 6
eggs + bacon // 6
cheese pizza // 6
pepperoni pizza // 7

BRUNCH

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

BREAKFAST SANDWICH // 13
house-made spicy maple sausage, bacon, sunny side farm egg, smoked cheddar, calabrian chili aioli, tomato, arugula, house baked sourdough roll, roasted calabrian potatoes

GOAT CHEESE + EGG WHITE OMELET // 13
tx goat cheese, spinach, mushrooms, roasted calabrian potatoes

BLUEBERRY PANCAKE // 12
fresh blueberries, maple syrup, powdered sugar, whipped cream

>>> **FARMHOUSE BREAKFAST // 12**
2 farm eggs any style, bacon, roasted calabrian potatoes, house-made biscuit or toast + local jam

CHICKEN MELT // 14
rotisserie chicken, avocado, bacon, lettuce, pesto mayo, tomato, fontina, side salad
choice of shoestring fries, small salad or calabrian potatoes

MUSHROOM + EGG PIE // 16
cremini + shiitake mushrooms, bacon, farm egg, caramelized onions, fontina

SAUSAGE + EGG PIE // 17
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 // 15
fresh mozzarella, spinach, farm egg, hollandaise

BRUNCH PIE

GET IT ON!

\$3 FROSÉ

\$3 MIMOSA
oj, blackberry, pineapple
\$12 800ML // 5 GLASSES

\$5 ITALIAN MARGARITAS

\$5 BLOODY MARY

\$6 IRISH NITRO

\$5 ESPRESSO MARTINI

\$5 CANNOLI MARTINI

PIE

NATURAL FERMENTATION: NO COMMERCIAL YEAST | FLOURS, WATER, SALT, EXTRA VIRGIN OLIVE OIL | NO SUGAR ADDED

UNIT

| | |
|--|------|
| MARGHERITA // organic tomato sauce, fresh mozzarella, basil, sea salt | 15.0 |
| PEPPERONI // biellese pepperoni, organic tomato sauce, fresh mozzarella | 16.5 |
| SAUSAGE // house fennel sausage, caramelized onion, smoked mozzarella | 16.5 |
| SALAMI // calabrese salami, house fennel sausage, biellese pepperoni, bacon, calabrian peppers, organic tomato sauce, fresh mozzarella | 17.5 |
| >>> PROSCIUTTO // prosciutto di parma, medjool dates, pistachio, arugula, house ricotta, parmesan, balsamic | 17.5 |
| CHICKEN // rotisserie chicken, bourbon bbq, bacon, red onion, pepperoncini, cilantro, smoked mozzarella | 16.5 |
| VEGGIE // basil pesto, spinach, oregano roasted tomato, broccolini, goat cheese, lemon zest | 15.5 |

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

| | GL | 600ML = 4GL |
|---|----|----------------|
| <i>RED</i> | | |
| CABERNET, RICKSHAW // sonoma, ca, black cherry, cola, vanilla | 9 | 31 |
| PINOT NOIR, IMAGERY // sonoma, ca, strawberry, cherry, boysenberry | 13 | 44 |
| PINOT NOIR, A TO Z // newberg, or, spice, tobacco, earth tones | 14 | 48 |
| ROSSO, PALLADIO // toscana, italy, dark cherry, red fruit | 10 | 34 |
| BLEND, THE DREAMING TREE // north coast, ca, blackberry, raspberries, plum | 10 | 34 |
| CABERNET, FREAKSHOW // central valley, ca, raspberries, toasted vanilla, violet | 13 | 44 |
| CABERNET, ROUND POND // napa, ca, candied cherries, cassis, vanilla cream | 16 | 56 |
| CABERNET, JOEL GOTT // napa, ca, blackberry, cherry cola, vanilla | 14 | 48 |
| <i>ROSÉ / WHITE</i> | | |
| ROSÉ, SABINE // provence, fr, lavender, raspberry, cherry | 10 | 34 |
| SAUVIGNON BLANC, MOHUA // marlborough, nz, tropical fruit, lime, summer herbs | 10 | 34 |
| PINOT GRIGIO, STEMMARI // sicily, italy, white peach, pear, citrus | 9 | 31 |
| BLEND, EUFLORIA // seattle, wa, citrus, white peach, mineral | 9 | 31 |
| CHARDONNAY, DAOU // central coast, ca, pear, vanilla creme, almonds | 14 | 48 |
| CHARDONNAY, CUSTARD // sonoma, ca, apple, brioche, toasted almond | 12 | 39 |
| CHARDONNAY, RICKSHAW // sonoma, ca, lemon curd, tropical fruit, honeysuckle | 9 | 31 |

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

CRAFT COCKTAILS

>>> \$3 FROSÉ

gin, aperol, rosé, fresh strawberries, rosemary, fresh lemon juice, simple syrup

\$5 ITALIAN MARGARITA

frozen or on the rocks, silver tequila, amaretto, orange juice, palladio rosso floater

\$6 IRISH NITRO

jameson irish whiskey, ascension nitro coffee, cream, egg white, simple syrup, whipped cream

COWBOY RANCH WATER // 11

tequila, fresh lime, topo chico

LEMON CHILL // 12

vodka, limoncello, turbinado sugar rim

HELLO, SPRITZ! // 12

prosecco, aperol, fresh lemon juice, simple syrup, house bitters, club soda

OLD FASHIONED // 12

whiskey, raw sugar cube, house bitters, orange peel

SUNDAY AT WIMBLEDON // 11

gin, fresh lemon juice, pink peppercorn, rosemary, simple syrup, tonic water

OUTLAW // 12

tequila, ancho verde poblano chile liqueur, fresh lemon juice, honey syrup, ginger beer, tajin spiced rim

RASPBERRY LEMONADE // 12

blueberry vodka, fresh raspberries, house-made roasted rosemary lemonade, elderflower liqueur

BOURBON BLACKBERRY SMASH // 11

bourbon, fresh blackberries, fresh lemon juice, mint, simple syrup

RASPBERRY + BASIL MOJITO // 11

rum, fresh raspberries, basil, fresh lime juice, simple syrup, soda

SUN FLARE // 11

vodka, pamplemousse liqueur, grapefruit, fresh lime juice

ESPRESSO MARTINI // 12

vodka, nitro cold brew, Kahlúa & Baileys

BEER

• Half off beer to-go

ON TAP

LIGHT + REFRESHING

BISHOP CRACKBERRY CIDER 6% // 7.5

• COMMUNITY TEXAS LAGER 4% // 6.5

PETICOLAS GOLDEN OPPORTUNITY KOLSH 5.2% // 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% // 7.5

MANHATTAN PROJECT HALF-LIFE IPA 6.2% // 7.5

• O.H.B FREAKY DEAKY BELGIAN TRIPLE 10% // 8

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

PEGASUS CITY CANNONEER BOLD AMBER 7.2% // 6.5

LAKWOOD TEMPTRESS 9.1% // 7

PETICOLAS SIT DOWN 10% // 9.5

WISE MONKEYS 10% // 8.5

SAINT ARNOLD ART CAR 7.1% // 7

BOTTLES + CANS

• BUD LIGHT // 5.5

• BUDWEISER // 5.5

COORS LIGHT // 5

• MICH ULTRA ORGANIC // 5.5

WHITE CLAW BLACK CHERRY // 6.5

• SHINER BOCK // 5.5

DOS XX // 6

PERONI // 6

STELLA // 6

BECK'S NA // 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

einland hot coffee // 3

einland cold brew coffee on tap // 5

topo chico // 3