

SNACK serves 8-10

BOARD // 80

meats, cheeses + other awesome stuff

KNOTS // 30

garlic, parmesan, provolone asiago whip or marinara

MEATBALLS // 35

chicken meatballs, organic marinara
+ garlic rosemary bread // 10

LOLLIPOP CHICKEN WINGS // 25

choice of: hot honey garlic or lemon pepper,
served with bleu cheese

SALAD serves 8-10

+ rotisserie chicken // 12

CHOP SALAD // 40

pepitas, corn, tomato, cucumber, asiago,
currants, red bells, arugula pesto ranch

SWEET // 45

kale, radicchio, apple, radish,
pearled barley, candied pecans,
goat cheese

>>> WORKSHOP // 45

creminelli salami, provolone, red onion,
roasted pepper, bacon, olive, tomatoes,
pepperoncini

CAESAR // 40

little gem, parmigiano-reggiano, house-
cured egg yolk, house-made croutons

SIMPLE // 35

fennel, carrot, radish, mixed greens,
tomatoes, cucumber

+garlic rosemary bread // 10

choice of dressings: balsamic vinaigrette, red wine
vinaigrette, pomegranate vinaigrette, arugula pesto,
caesar, ricotta ranch

PIE TAP

PIZZA WORKSHOP + BAR

PIE 12" pies

+ gluten free // 3

MARGHERITA // 15.0

organic tomato sauce, fresh mozzarella, basil,
sea salt

PEPPERONI // 16.5

biellese pepperoni, organic tomato sauce,
fresh mozzarella

SAUSAGE // 16.5

house fennel sausage, caramelized onions,
smoked mozzarella

SALAMI // 17.5

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

>>> PROSCIUTTO // 17.5

la quercia prosciutto, medjool dates,
pistachio, arugula, house ricotta,
parmigiano-reggiano, balsamic

CHICKEN // 16.5

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

MUSHROOM // 16.0

cremini + shiitake mushrooms, bacon, farm egg,
caramelized onion, fontina

VEGGIE // 15.5

basil pesto, spinach, oregano marinated tomato,
broccolini, goat cheese, lemon zest

PASTA serves 8-10

BUCATINI + ORGANIC MARINARA // 55

+ meatballs // 20 + sausage // 20 + chicken // 20

>>> PAPPARDELLE + BOLOGNESE // 95

heartbrand grassfed akaushi beef bolognese,
parmigiano-reggiano, pappardelle

+garlic rosemary bread // 10

SWEET serves 8-10

CHOCOLATE BLACKOUT CAKE // 35

chocolate sauce, spiced pecans

N/A DRINK

lemonade // 17

black iced tea // 12

arnold palmer // 17

coke, diet coke, dr.pepper, sprite // 2.5

topo chico // 3

mexican coke // 3.5

CATERING

Catering orders apply to groups of 8 or more.

Please allow 48 hours notice for large orders,
but if you need it on the fly, give us a call. We
will do our best to hook you up.

Pie Tap Pizza Workshop + Bar will place a Pre-
authorization hold on the credit card provided,
for the full amount of the catering order at
the time the order is confirmed.

DELIVERY

All food is delivered and arranged in disposable
containers. 48 hours notice is necessary to
schedule your delivery. \$200 minimum.