

## SNACK

>>> **GLAZED CINNAMON ROLLS // 8**  
house-made, sticky goodness

**HOUSE-MADE DOUGHNUTS // 9**  
choice of local dallas honey, chocolate sauce or strawberry jam

**MEATBALLS // 13**  
chicken meatballs, organic tomato sauce, house-made garlic rosemary bread

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

**FONDUE // 12**  
goat cheese fondue, local toasted pecan pepper jam, sea salt rosemary bread puff

## SALAD

+ rotisserie chicken // 4

>>> **WORKSHOP // 14.5**  
creminelli salami, provolone, red onion, roasted pepper, bacon, olive, tomato, pepperoncini, balsamic vinaigrette

**CAESAR // 9/12**  
romaine hearts, grana padano, house-cured egg yolk, house-made croutons

**SIMPLE // 8/11**  
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  
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 // 7  
pepperoni pizza // 8

## 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, dressed arugula

**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 // 14.5**  
rotisserie chicken, avocado, bacon, lettuce, pesto mayo, tomato, fontina, side salad  
*(choice of fries, small caesar or simple 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  
\$12 800ML // 5 GLASSES  
\$5 ITALIAN MARGARITAS  
\$5 BLOODY MARY  
\$6 IRISH NITRO  
\$5 ESPRESSO 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

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

17

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

17

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

18

>>> **PROSCIUTTO //** prosciutto di parma, medjool dates, pistachio, arugula, house ricotta, parmesan, balsamic

18

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

17

**MUSHROOM //** cremini + shiitake mushrooms, bacon, farm egg, caramelized onion, fontina

16

**VEGGIE //** basil pesto, spinach, oregano roasted tomato, broccoli, goat cheese, lemon zest

16

**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](http://PIE-TAP.COM)

**COCKTAILS** (HAPPY HOUR // \$2 OFF)  
MON-FRI 4PM-6PM**FROSÉ // 10**

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

>> **ITALIAN MARGARITA // 10**

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

**OLD FASHIONED // 13**

rittenhouse rye whiskey, raw sugar cube, house bitters, orange peel

**RASPBERRY LEMONADE // 13**

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

**RASPBERRY + BASIL MOJITO // 12**

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

**ESPRESSO MARTINI // 13**

western son vodka, espresso, Kahlúa, Bailey's

**COWBOY RANCH WATER // 12**

espolón tequila blanco, fresh lime, topo chico

**OUTLAW // 13**

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

**BLACKBERRY SMASH // 12**

tito's vodka, fresh blackberries, fresh lemon juice, mint, simple syrup

**LEMON CHILL // 13**

new amsterdam vodka, limoncello, ginger, fresh lemon juice

**WINTER SPRITZ! // 13**

aperol, hibiscus cordial, fresh lime juice, sparkling wine, soda water

**SUN FLARE // 12**

tito's vodka, pamplemousse liqueur, grapefruit, fresh lime juice

**BEER** (HAPPY HOUR//MON-FRI 4PM-6PM)  
\$2 OFF // TAP BEER ONLY

ON TAP

## LIGHT + REFRESHING

**BISHOP CRACKBERRY CIDER 6% // 8****COMMUNITY TEXAS LAGER 4% // 7****PETICOLAS GOLDEN OPPORTUNITY KOLSH 5.2% // 7****500 PESOS MEXICAN LAGER 5% // 7****DEEP ELLUM DALLAS BLONDE 5.2% // 7****OAK CLIFF HEFEWEIZEN 5% // 6.5****T.A.P PAYNE PILS 5.5% // 7**

## HOPPY + MALTY

**REVOLVER BLOOD & HONEY WHEAT 7% // 8****MANHATTAN PROJECT HALF-LIFE IPA 6.2% // 8****O.H.B FREAKY DEAKY BELGIAN TRIPLE 10% // 8.5****COMMUNITY CITRA SLICE 7.0% // 8****COMMUNITY MOSAIC IPA 8.6% // 8****PETICOLAS VELVET HAMMER RED ALE 9% // 9****MARTIN HOUSE BOCKSLIDER 5.6% // 6.5****PEGASUS CITY CANNONEER BOLD AMBER 7.2% // 7****PETICOLAS SIT DOWN 10% // 10****WISE MONKEYS 10% // 9****SAINT ARNOLD ART CAR 7.1% // 7.5****TUPPS FULL GROWN MAN 12.1% // 8**

## BOTTLES + CANS

**BUD LIGHT // 5.5****BUDWEISER // 5.5****COORS LIGHT // 5.5****MICH ULTRA ORGANIC // 5.5****WHITE CLAW // 6.5****SHINER BOCK // 5.5****DOS XX // 6****PERONI // 6****STELLA // 6****UPSIDE DAWN NA // 5****WINE FROM THE CASK**

(HAPPY HOUR // \$2 OFF // MON-FRI 4PM-6PM)

GL 750ML  
CARAFE

## RED

<b>CABERNET, RICKSHAW // CA</b>	9	35
<b>PINOT NOIR, IMAGERY // CA</b>	13	52
<b>PINOT NOIR, A TO Z // OR</b>	14	56
<b>ROSSO, PALLADIO // IT</b>	10	39
<b>BLEND, PESSIMIST // CA</b>	14	56
<b>CABERNET, FREAKSHOW // CA</b>	13	52
<b>CABERNET, OBERON // CA</b>	14	56
<b>CABERNET, JOEL GOTT // CA</b>	14	56

## ROSÉ / WHITE

<b>ROSÉ, SABINE // FR</b>	10	39
<b>SAUVIGNON BLANC, MOHUA // NZ</b>	10	39
<b>PINOT GRIGIO, STEMMARI // IT</b>	9	35
<b>BLEND, EUFLORIA // WA</b>	9	35
<b>CHARDONNAY, DAOU // CA</b>	14	56
<b>CHARDONNAY, CHALK HILL // CA</b>	14	56
<b>CHARDONNAY, RICKSHAW // CA</b>	9	35

**BOTTLED WINE** (1/2 OFF SELECTED BOTTLED  
WINES // ALL DAY THURSDAY)

GL BTL

## RED

<b>CYCLES GLADIATOR PINOT NOIR // CA</b>		29
<b>EMILIANA ORGANIC NATURA MALBEC // CL</b>	9	32
<b>ANDREW WILL CABERNET SAUVIGNON // CA</b>		72
<b>FAUST CABERNET SAUVIGNON // CA</b>		98
<b>FERRARI CARANO SIENA // CA</b>	16	59
<b>MICHELE CHIARLO IL PRINCIPE NEBBIOLO // IT</b>	13	49

## WHITE

<b>CYCLES GLADIATOR CHARDONNAY // CA</b>		29
<b>FERRARI CARANO FUME BLANC // CA</b>		29
<b>LIVIO FELLUGA PINOT GRIGIO // IT</b>	16	59
<b>CRAFTWORK CHARDONNAY // CA</b>		29
<b>CAKEBREAD CHARDONNAY // CA</b>		69
<b>FLOWERS CHARDONNAY // CA</b>		89

## BUBBLY / ROSÉ

<b>CHATEAU MIRAVAL ROSÉ // FR</b>	16	59
<b>WHISPERING ANGEL ROSÉ // FR</b>	14	55
<b>MIONETTO PROSECCO // IT</b>		45
<b>ESTATE BRUT ROEDERER // CA</b>		74
<b>GAMBINO CUVÉE // IT (187 ML)</b>		8

**SPIRITS**

## BOURBON

<b>MAKERS MARK // 9</b>	<b>LONG BRANCH // 12</b>
<b>BASIL HAYDEN // 15</b>	<b>WHISTLE PIG 10YR // 25</b>
<b>TX BOURBON // 15</b>	<b>GARRISON BROS // 22</b>
<b>ELIJAH CRAIG // 9</b>	<b>WOODFORD RESERVE // 13</b>

## RYE WHISKEY

<b>HIGH WEST RYE // 12</b>	<b>SAGAMORE RYE // 14</b>
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## SCOTCH BLENDED

<b>LAPHROIGH QUARTER CASK // 23</b>	<b>MACCALLAN 12YR // 23</b>
<b>DALMORE 15YR // 31</b>	<b>JOHNNY WALKER BLUE // 36</b>
<b>DALWHINNIE 15YR // 26</b>	

**NON-ALCOHOLIC**house-made roasted  
rosemary lemonade // 4

arnold palmer // 4

saint arnold root beer  
on tap // 3.5

black iced tea // 3

canned soft drinks // 2.5

mexican coke // 3.5

topo chico // 3