BRUNCH

VISIT OUR WEBSITE: PIE-TAP.COM

PLANO eff. 1.24

SNACK

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

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

>>> **MEATBALLS // 15**
chicken meatballs, organic tomato sauce, house-made garlic rosemary bread

KNOTS // 13
garlic, parmesan, provolone asiago whip

FONDUE // 13
goat cheese fondue, local toasted pecan pepper jam, sea salt rosemary bread puff

SALAD

+ rotisserie chicken or milanese chicken // 5

>>> **WORKSHOP // 15.5**
creminelli salami, provolone, red onion, roasted pepper, bacon, olive, tomato, pepperoncini, balsamic vinaigrette

CAESAR // 9/14
little gem, grana padano, house-cured egg yolk, house made croutons

SIMPLE // 8/13
fennel, carrot, watermelon 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

>>> **AVOCADO TOAST // 14**
house-made toast, smashed avocado, dressed arugula, tomato, sunny side farm egg, side of fresh fruit

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 // 15
rotisserie chicken, avocado, bacon, lettuce, pesto mayo, tomato, fontina, side salad
(choice of fries, small caesar or simple salad or calabrian potatoes)

BRUNCH PIE

BACON, EGG + MUSHROOM PIE // 18
cremini + shiitake mushrooms, bacon, farm egg, caramelized onions, fontina

SAUSAGE + EGG PIE // 19
house fennel sausage, farm egg, caramelized onions, smoked mozzarella

SMOKED SALMON PIE // 19
icelandic smoked salmon, ricotta, red onion, dill, capers, house-cured egg yolk, lemon zest

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

PIE

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

	UNIT
MARGHERITA // organic tomato sauce, fresh mozzarella, basil, sea salt	17
PEPPERONI // biellese pepperoni, organic tomato sauce, fresh mozzarella	19
SAUSAGE // house fennel sausage, caramelized onion, smoked mozzarella	19
SALAMI // calabrese salami, house fennel sausage, biellese pepperoni, bacon, calabrian chili oil, organic tomato sauce, fresh mozzarella	20
>>> **PROSCIUTTO //** prosciutto di parma, medjool dates, pistachio, arugula, house ricotta, parmesan, balsamic	20
CHICKEN // rotisserie chicken, bourbon bbq, bacon, red onion, pepperoncini, cilantro, smoked mozzarella	19
MUSHROOM // cremini + shiitake mushrooms, bacon, farm egg, caramelized onion, fontina	18
VEGGIE // basil pesto, spinach, oregano roasted tomato, broccoli, goat cheese, lemon zest	18
GLUTEN FRIENDLY CRUST	+4

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

FOR PARTIES OF 8 OR MORE A 20% GRATUITY MAY BE ADDED TO YOUR FINAL BILL.

WE CATER! FOR MORE INFORMATION, **CALL 1.800.260.6039**

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

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COCKTAILS (HAPPY HOUR // 1/2 OFF MON-FRI 3PM-6PM)

>>> **FROSÉ // 11**
gin, aperol, rosé, fresh strawberries, rosemary, lemon

ITALIAN MARGARITA // 12
frozen or on the rocks, tequila, amaretto, orange juice, palladio rosso floater

OLD FASHIONED // 14
rittenhouse rye whiskey, raw sugar cube, house bitters, orange peel

RASPBERRY LEMONADE // 14
western son blueberry vodka, fresh raspberries, house-made roasted rosemary lemonade, elderflower liqueur

RASPBERRY + BASIL MOJITO // 13
bacardi rum, fresh raspberries, basil, lime, soda

>>> **ESPRESSO MARTINI // 13**
skyy vodka, espresso, Kahlúa, Bailey's

COWBOY RANCH WATER // 13
espolón tequila blanco, lime, topo chico

BLACKBERRY SMASH // 13
tito's vodka, fresh blackberries, lemon, mint

EL JEFE // 14
hornitos tequila, jalapeño, ancho reyes verde, lime, smoked chili bitters

BEER (HAPPY HOUR//MON-FRI 3PM-6PM 1/2 OFF // TAP BEER ONLY)

ON TAP

LIGHT + REFRESHING

COMMUNITY TEXAS LAGER 5.1% // 7
ODD MUSE 500 PESOS MEXICAN LAGER 5% // 8
DEEP ELLUM DALLAS BLONDE GOLDEN ALE 5.2% // 8
OAK CLIFF HEFEWEIZEN 5.2% // 7
PETICOLAS GOLDEN OPPORTUNITY KOLSCH 4.6% // 8.5
REVOLVER BLOOD & HONEY GOLDEN ALE 7% // 8

HOPPY + MALTY

TUPPS JUICE PACK HAZY IPA 6% // 7
MANHATTAN HALF LIFE NE HAZY IPA 6.2% // 9
COMMUNITY CITRA SLICE AMERICAN IPA 7% // 7
COMMUNITY MOSAIC IPA 8.6% // 8.5
MARTIN HOUSE BOCKSLIDER BOCK 5.6% // 7
PETICOLAS VELVET HAMMER IMPERIAL RED ALE 9% // 9
TUPPS FULL GROWN MAN (1/4 KEG) RUSSIAN STOUT 11.3% // 10
OAK HIGHLANDS FREAKY DEAKY TRIPEL 10% // 9
BISHOP CRACKBERRY CIDER 6% // 8

BOTTLES + CANS

BUD LIGHT // 5.5
BUDWEISER // 5.5
COORS LIGHT // 5.5
MILLER LITE // 5.5
MICH ULTRA ORGANIC // 5.5
WHITE CLAW // 6.5
BLUE MOON // 5.5
SHINER BOCK // 5.5
DOS XX // 6
PERONI // 6
STELLA // 6
UPSIDE DAWN NA // 5

HAPPY HOUR MON-FRI 3PM-6PM

1/2 OFF WINE, TAP BEER & COCKTAILS **& $15 PIES**

DINE-IN ONLY

WINE FROM THE CASK

(HAPPY HOUR // 1/2 OFF // MON-FRI 3PM-6PM)

	GL	750ML CARAFE
RED		
CABERNET, RICKSHAW // CA	10	35
PINOT NOIR, IMAGERY // CA	13	52
PINOT NOIR, A TO Z // OR	14	56
ROSSO, PALLADIO // IT	10	39
BLEND, PESSIMIST // CA	14	56
CABERNET, FREAKSHOW // CA	14	52
CABERNET, OBERON // CA	14	56
CABERNET, JOEL GOTT // CA	14	56
ROSÉ / WHITE		
ROSÉ, SABINE // FR	10	39
SAUVIGNON BLANC, MOHUA // NZ	10	39
PINOT GRIGIO, STEMMARI // IT	10	35
BLEND, EUFLORIA // WA	9	35
CHARDONNAY, DAOU // CA	14	56
CHARDONNAY, RICKSHAW // CA	10	35

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

	BTL
RED	
CYCLES GLADIATOR PINOT NOIR // CA	29
EMILIANA ORGANIC NATURA MALBEC // CL	32
ANDREW WILL CABERNET SAUVIGNON // CA	72
FAUST CABERNET SAUVIGNON // CA	98
FERRARI CARANO SIENA // CA	59
MICHELE CHIARLO IL PRINCIPE NEBBIOLO // IT	49
WHITE	
CYCLES GLADIATOR CHARDONNAY // CA	29
FERRARI CARANO FUME BLANC // CA	29
LIVIO FELLUGA PINOT GRIGIO // IT	59
CRAFTWORK CHARDONNAY // CA	29
CAKEBREAD CHARDONNAY // CA	69
FLOWERS CHARDONNAY // CA	89
BUBBLY / RÓSE	
CHATEAU MIRAVAL RÓSE // FR	59
WHISPERING ANGEL RÓSE // FR	55
MIONETTO PROSECCO // IT	45
ESTATE BRUT ROEDERER // CA	74
GAMBINO CUVÉE // IT (187 ML)	8

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