

## SNACK

>>> **GLAZED CINNAMON ROLLS // 9**  
house-made, sticky goodness

**BISCUITS + GRAVY // 8**  
jalapeño + cheddar biscuits, house sausage gravy

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

**KNOTS // 13 VG**  
garlic, parmesan, provolone asiago whip

**SALMON BOARD // 14.5**  
icelandic smoked salmon, house-made sourdough bread, scallion cream cheese, chopped egg, crispy caper, red onion, cucumber, tomato

## SALAD

+ rotisserie chicken or milanese chicken // 5

>>> **WORKSHOP // 15.5**  
calabrese 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 GF/VG**  
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  
house-made biscuit + local jam // 3.5  
house-made toast + local jam // 3  
farm egg any style // 3  
fresh fruit // 4

## KID'S 12 AND UNDER

>>> chocolate chip waffle // 6 VG  
eggs + bacon // 6  
cheese pizza // 8 VG  
pepperoni pizza // 9  
meatball pizza // 9  
sausage pizza // 9

## BRUNCH

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

**CHICKEN + WAFFLES // 19**  
belgian waffle, crispy chicken tenders, sunny side farm egg, house sausage gravy, bourbon syrup

>>> **BREAKFAST SANDWICH // 14**  
house-made spicy maple sausage, bacon, sunny side farm egg, smoked cheddar, calabrian chili aioli, tomato, arugula, house-made sourdough bread, roasted calabrian potatoes

**GOAT CHEESE + EGG WHITE OMELET // 14**  
tx goat cheese, spinach, mushrooms, roasted calabrian potatoes, dressed arugula

**BLUEBERRY FRENCH TOAST // 13.5 VG**  
bourbon cream, blueberry compote, lemon crust crumble, vanilla whipped cream

**FARMHOUSE BREAKFAST // 13**  
2 farm eggs any style, bacon, roasted calabrian potatoes, house-made biscuit or toast + local jam

**PROSCIUTTO EGGS BENEDICT // 16**  
prosciutto di parma, hollandaise sauce, poached farm egg, dressed arugula, whipped ricotta, english muffin, roasted 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!

**FROSÉ // 3**

**MIMOSA // 4**  
oj, blackberry, pineapple

**MIMOSA CARAFE // 14**  
800ml // 5 glasses

**BLOODY MARY // 6**

**IRISH NITRO // 6**

**ESPRESSO MARTINI // 6**

**ICED WHITE CHOCOLATE MOCHA w/ VODKA // 12.5**  
\*NA \$7.50

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

UNIT

**MARGHERITA VG //** 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, date sauce, 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 VG //** basil pesto, spinach, oregano roasted tomato, broccolini, goat cheese, lemon zest, fresh mozzarella

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.

VISIT OUR WEBSITE: PIE-TAP.COM

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

### FROSÉ // 11

gin, aperol, rosé, fresh strawberries, rosemary, lemon

### ITALIAN SWIRL MARGARITA // 13

tequila, cointreau, fresh lime and lemon juice, palladio rosso swirl

### SMOKED OLD FASHIONED // 15

bulleit rye, raw sugar cube, house bitters, maple bourbon syrup

### RASPBERRY LEMONADE // 14

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

### ESPRESSO MARTINI // 13

skyy vodka, espresso, kahlúa, bailey's

### >> BLACKBERRY SMASH // 13

tito's vodka, blackberries, lemon, mint, soda water

### CLASSIC ROCKS MARGARITA // 14

espolón tequila, cointreau, agave, lime

### PIE TAP PUNCH // 13

bacardi rum añejo, amaro nonino, mango purée, lime juice, pineapple juice, house bitters

### BEES IN THE PARK // 13

gray whale gin, st germain, honey syrup, lemon juice, orange bitters

### AFTERNOON IN SICILY // 13

tito's vodka, rosato, peach puree, lemon juice, soda water

### >> PINEAPPLE HABAÑERO MARGARITA // 14

hornitos tequila, cointreau, pineapple habañero puree, pineapple juice, lime juice

## MOCKTAILS

### PIÑA // 6

coconut cream, pineapple juice, lime juice, lemon juice, topo chico

### BLUEBERRY // 6

blueberry syrup, lemon juice, agave, topo chico

### ICED WHITE CHOCOLATE MOCHA // 7.5

cold brew, white chocolate, simple syrup, half and half, whipped cream, chocolate shavings

\*ADD VODKA \$5

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

ON TAP

LIGHT + REFRESHING

MANHATTAN NECESSARY EVIL PILSNER 5.3% // 7

COMMUNITY TEXAS LAGER 5.1% // 7

ODD MUSE 500 PESOS MEXICAN LAGER 5% // 8

DEEP ELLUM DALLAS BLONDE GOLDEN ALE 5.2% // 8

BITTER SISTERS BUSY BODY BLONDE 5.92% // 7

OAK CLIFF HEFEWEIZEN 5.2% // 7

PETICOLAS GOLDEN OPPORTUNITY KOLSCH 4.6% // 8.5

3 NATIONS ROYAL BLOOD BELGIAN WIT 5.5% // 7

HOPPY + MALTY

TUPPS JUICE PACK HAZY IPA 6% // 7

MANHATTAN HALF LIFE HAZY IPA 6.2% // 9

OAK HIGHLANDS FREAKY DEAKY TRIPEL 10% // 9

COMMUNITY MOSAIC IPA 8.6% // 8.5

PETICOLAS VELVET HAMMER IMPERIAL RED ALE 9% // 9

TUPPS FULL GROWN MAN RUSSIAN STOUT 11.3% // 10

BISHOP CRACKBERRY CIDER 6% // 8

BOTTLES + CANS

MILLER LIGHT // 5.5

COORS LIGHTS // 5.5

MICH ULTRA ORGANIC // 6

SHINER BOCK // 6

DOS XX // 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
<i>RED</i>		
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
<i>ROSÉ / WHITE</i>		
ROSÉ, SABINE // FR	10	39
SAUVIGNON BLANC, MOHUA // NZ	10	39
PINOT GRIGIO, STEMMARI // IT	10	35
BLEND, EUFLORIA // WA	12	58
CHARDONNAY, DAOU // CA	14	56
CHARDONNAY, CHALK HILL // CA	12	56
CHARDONNAY, RICKSHAW // CA	10	35

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

	BTL
<i>RED</i>	
CYCLES GLADIATOR PINOT NOIR // CA	29
CYCLES GLADIATOR MERLOT // CA	29
CYCLES GLADIATOR CABERNET SAUVIGNON // CA	29
EMILIANA ORGANIC NATURA MALBEC // CL	32
FAUST CABERNET SAUVIGNON // CA	98
FERRARI CARANO SIENA // CA	59
MICHELE CHIARLO IL PRINCIPE NEBBIOLO // IT	49
<i>WHITE</i>	
CYCLES GLADIATOR CHARDONNAY // CA	29
FERRARI CARANO FUME BLANC // CA	29
LIVIO FELLUGA PINOT GRIGIO // IT	59
CRAFTWORK CHARDONNAY // CA	29
FLOWERS CHARDONNAY // CA	89
<i>BUBBLY / ROSÉ</i>	
CHATEAU MIRAVAL ROSÉ // FR	59
WHISPERING ANGEL ROSÉ // FR	55
MIONETTO PROSECCO // IT	45
ESTATE BRUT ROEDERER // CA	74

## NON-ALCOHOLIC

house-made roasted  
rosemary lemonade // 4

arnold palmer // 4

saint arnold  
root beer // 3.5

black iced tea // 3

canned soft drinks // 2.5

mexican coke // 3.5

topo chico // 4