

## SNACK

>>> **ARANCINI // 14 VG**  
crispy risotto, smoked mozzarella, mushrooms, organic tomato sauce

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

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

>>> **PROSCIUTTO BRUSCHETTA // 14**  
house-made sourdough, local toasted pepper pecan jam, goat cheese, asparagus, grana padano, truffle drizzle

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

## LUNCH SPECIAL MON-FRI 11AM-3PM

**\$12 HALF CHICKEN MELT SANDWICH + HALF SALAD**

*small caesar or simple salad*

**\$14 LUNCH BIRD GF**

*cauliflower mash, spinach, broccolini, mushrooms, lemon chardonnay sauce*

## SALAD

*+ rotisserie chicken or milanese chicken // 5*

**SWEET // 13 VG**  
kale, radicchio, apple, watermelon radish, tomato, pearled barley, candied pecans, goat cheese, pomegranate vinaigrette

**CRISPY CHICKEN CHOP // 14.5**  
mixed greens, pepitas, corn, tomato, cucumber, asiago, currants, red bells, arugula pesto ranch

>>> **WORKSHOP // 13.5**  
mixed greens, 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

## BETWEEN THE BREAD

*choice of fries, small caesar or simple salad*

**HOT HONEY TRUFFLE CHICKEN SANDWICH // 14.5**  
crispy chicken, hot honey truffle, goat cheese, pecan pepper jam, arugula, pickle, house-made sourdough bread

**CHICKEN MELT // 15**  
rotisserie chicken, avocado, bacon, lettuce, pesto mayo, tomato, fontina, house-made sourdough bread

**WAGYU BURGER // 16**  
wagyu beef, smoked cheddar, bacon, lettuce, tomato pickle, calabrian aioli, house-made sourdough bread

>>> **CHICKEN PARM SANDWICH // 15.5**  
prosciutto, organic tomato sauce, mozzarella, provolone, calabrian aioli, house-made sourdough bread

## ROTISSERIE FARM BIRD

**HALF CHICKEN // 14 GF**

*cauliflower mash, spinach, broccolini, mushrooms, lemon chardonnay sauce*

## PASTA

**CHICKEN PARM // 19**  
chicken milanese, organic tomato sauce, fresh mozzarella, parmesan, bucatini

>>> **PAPPARDELLE + BOLOGNESE // 19**  
wagyu beef bolognese, parmesan

**CHICKEN PESTO // 18**  
rotisserie chicken, arugula pesto, garlic, pine nuts, tomato, fettuccine

**RICOTTA GNOCCHI (non-potato) // 17 VG**  
*+ rotisserie chicken // 5*  
mushrooms, spinach, roasted garlic, pine nuts, goat cheese cream sauce

>>> **SPICY RIGATONI VODKA // 18**  
house fennel sausage, bacon, basil, grana padano

## SWEETS

**CHOCOLATE BLACKOUT CAKE // 10.5 VG**  
chocolate sauce, caramel, candied pecans, whipped cream

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

## 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.

**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****COMMUNITY TEXAS LAGER 4% // 7****ODD MUSE 500 PESOS MEXICAN LAGER 5% // 8****DEEP ELLUM DALLAS BLONDE GOLDEN ALE 5.2% // 8****MANHATTAN PEACEKEEPER BLONDE 5.4% // 8****MANHATTAN NECESSARY EVIL PILSNER 5.3% // 7****OAK CLIFF HEFEWEIZEN 5.2% // 7****PETICOLAS GOLDEN OPPORTUNITY KOLSCH 4.6% // 8.5****MANHATTAN WISE MONKEYS GOLDEN ALE 10% // 9****MANHATTAN RED GATE AMBER LAGER 5.4% // 8****REVOLVER BLOOD & HONEY GOLDEN ALE 7% // 8****HOPPY + MALTY****MANHATTAN HALF LIFE HAZY IPA 6.2% // 9****COMMUNITY CITRA SLICE AMERICAN IPA 7% // 7****PETICOLAS SIT DOWN IMPERIAL IPA 10% // 10****OAK HIGHLANDS FREAKY DEAKY TRIPEL 10% // 9****ST ARNOLD ART CAR IPA 7.2% // 8****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  
on tap // 3.5

black iced tea // 3

canned soft drinks // 2.5

mexican coke // 3.5

topo chico // 4