

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

+ roasted 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 // roasted 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 PESO MEXICAN LAGER 5% // 8

REVOLVER BLOOD AND HONEY GOLDEN ALE 5.2% // 8

DEEP ELLUM DALLAS BLONDE GOLDEN ALE 5.2% // 8

OAK CLIFF HEFEWEIZEN 5.2% // 7

PETICOLAS GOLDEN OPPORTUNITY KOLSCH 4.6% // 8.5

BISHOP CRACKBERRY CIDER 6% // 8

HOPPY + MALTY

TUPPS JUICE PACK HAZY IPA 6% // 7

MANHATTAN HALF LIFE HAZY IPA 6.2% // 9

COMMUNITY CITRA SLICE IPA 7% // 7

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

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