

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 PIE + HALF SALAD
(small caesar or simple salad)

\$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

+ roasted chicken or milanese chicken // 5

SWEET // 13 VG
kale, radicchio, apple, watermelon radish, tomato, pearly 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
roasted 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

ROASTED 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
roasted chicken, arugula pesto, garlic, pine nuts, tomato, fettuccine

RICOTTA GNOCCHI (non-potato) // 17 VG
+ roasted 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 // 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

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