

SNACK serves 10-12

BOARD // 80

meats, cheeses + other awesome stuff

>>> MEATBALLS // 35

chicken meatballs, organic marinara
+ garlic rosemary bread // 10

LOLLIPOP CHICKEN WINGS // 25

choice of: hot honey garlic or lemon pepper,
served with bleu cheese

ARANCINI // 35

crispy risotto, smoked mozzarella, mushrooms,
organic tomato sauce

FONDUE // 30

goat cheese fondue, local toasted pepper pecan
jam, sea salt rosemary bread puffs

SALAD serves 10-12

+ rotisserie chicken or milanese chicken // 12

CHOP SALAD // 40

pepitas, corn, tomato, cucumber, asiago,
currants, red bells, arugula pesto ranch

>>> WORKSHOP // 45

creminelli salami, provolone, red onion,
roasted pepper, bacon, olive, tomatoes,
pepperoncini

CAESAR // 40

little gem, parmigiano-reggiano, house-
cured egg yolk, house-made croutons

SIMPLE // 35

fennel, carrot, radish, mixed greens,
tomatoes, cucumber

+garlic rosemary bread // 10

choice of dressings: balsamic vinaigrette,
red wine vinaigrette, pomegranate vinaigrette,
arugula pesto ranch, caesar, ricotta ranch

PIE TAP

PIZZA WORKSHOP + BAR

PIE 12" pies

+ gluten free // 4

MARGHERITA // 17

organic tomato sauce, fresh mozzarella, basil,
sea salt

PEPPERONI // 19

biellese pepperoni, organic tomato sauce,
fresh mozzarella

SAUSAGE // 19

house fennel sausage, caramelized onions,
smoked mozzarella

SALAMI // 20

calabrese salami, house fennel sausage,
biellese pepperoni, bacon, calabrian peppers,
organic tomato sauce, fresh mozzarella

>>> PROSCIUTTO // 20

la quercia prosciutto, medjool dates,
pistachio, arugula, house ricotta,
parmigiano-reggiano, balsamic

CHICKEN // 19

rotisserie chicken, bourbon bbq, bacon,
red onion, pepperoncini, cilantro,
smoked mozzarella

MUSHROOM // 18

cremini + shiitake mushrooms, bacon, farm egg,
caramelized onion, fontina

VEGGIE // 18

basil pesto, spinach, oregano marinated tomato,
broccolini, goat cheese, lemon zest

PASTA serves 10-12

BUILD YOUR OWN PASTA STATION // 60

>> PICK 1 PASTA	PICK 1 SAUCE	PICK 1 PROTEIN
Bucatini	Organic Marinara	Rotisserie Chicken
Fettuccini	Arugula Pesto	Milanese Chicken
Pappardelle	Vodka Sauce	House Fennel
Rigatoni	Wagyu Beef	Sausage
	Bolognese +\$10	Meatballs

BETWEEN THE BREAD

serves 10-12

CHICKEN MELT // 45

rotisserie chicken, avocado, bacon, lettuce,
pesto mayo, tomato, fontina, house sourdough

SWEET serves 10-12

CHOCOLATE BLACKOUT CAKE // 40

chocolate sauce, spiced pecans

HOUSE-MADE DOUGHNUTS // 40

choice of two sauces, local dallas honey,
chocolate sauce, strawberry jam

N/A DRINK

lemonade // 17	coke, diet coke,
black iced tea // 12	dr.pepper, sprite // 2.5
arnold palmer // 17	topo chico // 4
	mexican coke // 3.5

CATERING

Catering orders apply to groups of 8 or more.

Please allow 48 hours notice for large orders, but if you
need it on the fly, give us a call. We will do our best to
hook you up.

Pie Tap Pizza Workshop + Bar will place a
Pre-authorization hold on the credit card provided, for
the full amount of the catering order at the time the
order is confirmed.

DELIVERY

All food is delivered and arranged in disposable
containers. 48 hours notice is necessary to schedule
your delivery. \$300 minimum.