

DAILY SPECIALS

In store only.

MARGHERITA MONDAYS

BUY ONE PIE, GET 1/2 OFF
A MARGHERITA PIE
MONDAYS // ALL DAY

PIE DAY

\$15 PIES
TUESDAYS // ALL DAY

BIRD NIGHT

\$15 HALF BIRD
WEDNESDAYS // 3PM-CLOSE

PASTA NIGHT

\$16 PASTAS
THURSDAYS // ALL DAY

DOUGH FROM 300 YEAR OLD STARTER



HAPPY HOUR

MONDAY-FRIDAY
11AM-6PM

In store only.

\$4 MIMOSAS

\$5 TAP BEERS

\$6 TAP WINES

\$7 COCKTAILS

\$7 BAR BITES

DESIGN DISTRICT

(469) 677-0997

ADDISON

(469) 759-7464

PLANO

(469) 606-5272

ELDORADO

(469) 888-5281

HENDERSON

(972) 432-7800

MAGNOLIA

(682) 707-8888



BRUNCH SPECIALS

\$4 MIMOSAS + \$3 FROSÉS +
\$6 ESPRESSO MARTINIS + \$6 BLOODY MARYS

SAT-SUN // 10AM-3PM

IN STORE ONLY

>>> PIE-TAP.COM <<<

GROUPS & CATERING
CATERING@PIE-TAP.COM
800-260-6039

CATERING MENU

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 // 5

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

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PIE

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

MARGHERITA // 17 VG

organic tomato sauce, fresh mozzarella, basil, sea salt

PEPPERONI // 19

biellese pepperoni, organic tomato sauce, fresh mozzarella

SAUSAGE // 19

house fennel sausage, caramelized onion, smoked mozzarella

SALAMI // 20

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

PROSCIUTTO // 20

prosciutto pronto panino, medjool dates, date sauce, pistachio, arugula, house ricotta, parmesan 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 VG

basil pesto, spinach, oregano roasted tomato, broccolini, goat cheese, lemon zest, fresh mozzarella

GLUTEN FRIENDLY CRUST +4

PIZZA BONES DIPPING SAUCES

goat cheese fondue, house ricotta ranch,
organic tomato sauce // +4 each

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 Sausage
Rigatoni	Wagyu Beef	Meatballs
GF Fettuccini +15	Bolognese +\$10	

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

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

CATERING

Catering orders apply to groups of 10 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 Rotisserie + Bar requires orders to be paid in full at the time the order is placed.

DELIVERY

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