

SNACKS

HUMMUS // 10 *VG*
seasonal hummus, fresh veggies, house-made sourdough bread

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

GARLIC ROSEMARY BREAD PUFFS // 13 *VG*
house-sourdough bread, parmesan, provolone asiago whip

LOLLIPOP CHICKEN WINGS // 14 *GF*
choice of: hot honey garlic or lemon pepper, served with blue cheese

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

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

BOARD // 18
meats, cheeses + other awesome stuff

SALADS

+ *rotisserie or milanese chicken // 5*
+ *milanese salmon // 10*

>>> **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

MEDITERRANEAN SALAD // 13 *GF/VG*
campari + heirloom tomatoes, kalamata + italian olives, cucumbers, red onions, oregano, fried capers, feta, red wine vinaigrette

CRISPY CHICKEN CHOP // 16.5
mixed greens, pepitas, corn, tomato, cucumber, asiago, currants, red bells, arugula pesto ranch

>>> **WORKSHOP // 15.5**
mixed greens, calabrese salami, provolone, red onion, roasted pepper, bacon, olive, tomato, pepperoncini, balsamic vinaigrette

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

MARGHERITA *VG* // organic tomato sauce, fresh mozzarella, basil, sea salt

PEPPERONI // biellese pepperoni, organic tomato sauce, fresh mozzarella

SAUSAGE // house fennel sausage, caramelized onion, smoked mozzarella

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

>>> **PROSCIUTTO** // prosciutto pronto panino, medjool dates, date sauce, pistachio, arugula, house ricotta, parmesan balsamic

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

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

VEGGIE *VG* // basil pesto, spinach, oregano roasted tomato, broccolini, goat cheese, lemon zest, fresh mozzarella

GLUTEN FRIENDLY CRUST

PIZZA BONES DIPPING SAUCES // goat cheese fondue, house ricotta ranch, organic tomato, hot honey // 4

FOR PARTIES OF 8 OR MORE A 20% GRATUITY MAY BE ADDED TO YOUR FINAL BILL.

PASTAS

+ *gluten free pasta // 3.5*

CARBONARA // 19
+ *milanese chicken // 5*

bacon, white wine cream sauce, soft poached farm egg, parmesan, bucatini

FETTUCCHINI ALFREDO // 21
rotisserie chicken, house-made fennel sausage, bacon, mushrooms, red bell peppers, jalapenos, parmesan, alfredo sauce

>>> **PAPPARDELLE + BOLOGNESE // 21**
wagyu beef bolognese, parmesan

RICOTTA GNOCCHI (non-potato) // 19 *VG*
+ *rotisserie chicken // 5*

mushrooms, spinach, roasted garlic, pine nuts, goat cheese cream sauce

>>> **SPICY RIGATONI VODKA // 20**
house fennel sausage, bacon, basil, grana padano

ROTISSERIE FARM BIRD

HALF CHICKEN // 19 *GF*
spinach + sundried tomato orzo, broccolini, mushroom, spinach, lemon chardonnay sauce

MAINS

>>> **HONEY TRUFFLE SALMON // 24**
hot honey truffle glaze, spinach + sundried tomato orzo, fennel + dill salad

CHICKEN PARM // 21
chicken milanese, organic tomato sauce, fresh mozzarella, parmesan, bucatini

>>> **STEAK FRITES // 28**
flat iron, fries, au poivre sauce

WAGYU SMASH BURGER // 16
american cheese, pickled red onion, fresh jalapeño, dill pickle, calabrian aioli, fries

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

COCKTAILS

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 // 14**
tito's vodka, blackberry real, lemon, mint, soda water

CLASSIC ROCKS MARGARITA // 14
espolón tequila, cointreau, agave, lime

>>> **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 // 6
cold brew, white chocolate, simple syrup, half and half, whipped cream, chocolate shavings

BEER

ON TAP

MODELO // 7

MICH ULTRA // 6

REVOLVER BLOOD & HONEY ALE // 8

COMMUNITY MOSAIC IPA // 10

COMMUNITY TEXAS LAGER // 7

DEEP ELLUM DALLAS BLONDE // 8

MANHATTAN PROJECT NECESSARY EVIL PILSNER // 7

PETICOLAS GOLDEN OPPORTUNITY KOLSCH // 9

MANHATTAN PROJECT HALF LIFE HAZY IPA // 9

OAK CLIFF HEFEWEIZEN // 7

TUPPS FULL GROWN MAN RUSSIAN STOUT // 10

PETICOLAS VELVET HAMMER IMPERIAL RED ALE // 9

BISHOP CRACK BERRY // 9

SHINER BOCK // 8

BOTTLES + CANS

MILLER LIGHT // 5.5

DOS XX // 6

COORS LIGHTS // 5.5

UPSIDE DAWN NA // 5

NON-ALCOHOLIC

house-made roasted
rosemary lemonade // 4

arnold palmer // 4

saint arnold
root beer // 3.5

black iced tea // 3

canned soft drinks // 2.5

mexican coke // 4

topo chico // 4

HAPPY HOUR

DINE-IN ONLY

(MONDAY- FRIDAY // 11AM-6PM)



\$4 MIMOSAS
\$5 ALL TAP BEER
\$6 SELECT WINES
\$7 SELECT COCKTAILS
\$7 HAPPY HOUR PIZZAS



WINE FROM THE CASK

	5OZ	8OZ	CARAFE 5.5GL
— WHITE —			
PINOT GRIGIO, SCARPETTA // FRIULI	10	16	50
SAUVIGNON BLANC, MOHUA // NEW ZEALAND	10	16	50
SAUVIGNON BLANC, ST. SUPERY // NAPA	15	23	70
CHARDONNAY, SEAGLASS // SANTA BARBARA	12	17	55
CHARDONNAY, AUSTIN HOPE // PASO ROBLES	15	23	70
CHARDONNAY, CROSSBARN BY PAUL HOBBS // SONOMA	17	26	80
— SPARKLING/ROSÉ —			
SPARKLING, UNE FEMME "THE BETTY" // CA	11	16	50
ROSÉ, MAISON SALEYA // PROVENCE	12	17	55
— RED —			
SANGIOVESE, STOLPMAN "LOVE YOU BUNCHES" // SANTA BARBARA	16	24	75
PINOT NOIR, PALI // SONOMA COAST	12	19	60
PINOT NOIR, KEN WRIGHT // WILLAMETTE VALLEY	17	26	80
BARBERA, TIAMO // PIEDMONT	10	16	50
COTES DU RHONE, PERRIN // RHONE	11	17	55
CABERNET SAUVIGNON, FREAKSHOW // PASO ROBLES	14	22	70
CABERNET SAUVIGNON, ROBERT HALL // PASO ROBLES	12	19	60
CABERNET SAUVIGNON, GOLDSCHMIDT "KATHERINE" // SONOMA COUNTY	17	26	80

BOTTLED WINE (1/2 OFF ALL BOTTLE WINES ALL DAY WEDNESDAYS)

	BTL
— WHITE —	
PINOT GRIGIO, LIVIO FELLUGA // FRIULI	59
CHARDONNAY, CAKEBREAD // NAPA VALLEY	69
CHARDONNAY, FLOWERS // SONOMA	89
— SPARKLING/ROSÉ —	
PROSECCO, MIONETTO "BRUT" // TREVISO	45
SPARKLING, ROEDERER ESTATE "BRUT" // ANDERSON VALLEY	74
ROSÉ, CHATEAU D'ESCLANS "WHISPERING ANGEL" // PROVENCE	55
— RED —	
NEBBIOLO, MICHELLE CHIARLO IL PRINCIPE // LANGE	49
RED BLEND, FERRARI CARANO "SIENNA" // SONOMA	59
MALBEC, EMILIANA ORGANIC "NATURA" // RAPEL VALLEY	32
CABERNET SAUVIGNON, FAUST // NAPA	98