

## SNACKS

>>> **GLAZED CINNAMON ROLLS // 9**  
house-made, sticky goodness

**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

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

**SALMON BOARD // 14.5**  
icelandic smoked salmon, house-made  
sourdough bread, scallion cream cheese,  
chopped egg, crispy caper, red onion,  
cucumber, tomato

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

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

## SIDES

applewood smoked bacon // 3  
house-made spicy maple sausage // 3  
roasted calabrian potatoes // 4  
house-made biscuit + local jam // 3.5  
english muffin + local jam // 3  
farm egg any style // 3  
fresh fruit // 4

## PIES

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 pronto panino, medjool dates, date sauce, pistachio, arugula, house ricotta,  
parmesan balsamic **20**  
**CHICKEN //** rotisserie 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, hot honey // 4

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

## 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 english muffin + local jam

>>> **PROSCIUTTO EGGS BENEDICT // 16**  
prosciutto pronto panino, hollandaise sauce, poached farm  
egg, dressed arugula, whipped ricotta, english muffin,  
roasted calabrian potatoes

**SMOKED SALMON PIE // 19**  
icelandic smoked salmon, ricotta, red onion, dill, capers,  
house-cured egg yolk, lemon zest

## GET IT ON!

**FROSÉ // 3**

**BLOODY MARY // 6**

**MIMOSA // 4**  
oj, blackberry, pineapple

**IRISH NITRO // 6**

**MIMOSA CARAFE // 14**  
800ml // 5.5 glasses

**ESPRESSO MARTINI // 6**

**ICED WHITE CHOCOLATE  
MOCHA w/ VODKA // 8**

## KID'S 12 AND UNDER

>>> **chocolate chip waffle // 6 VG**

**pepperoni pizza // 9**

**chocolate chip pancake // 6 VG**

**crispy strips // 7**  
*with fries*

**eggs + bacon // 6**

**mac + cheese // 7**

**cheese pizza // 8 VG**

**pasta // 8**  
*butter or red sauce*

## 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**

**SHINER LIGHT BLONDE // 8**

**REVOLVER BLOOD & HONEY ALE // 8**

**COMMUNITY MOSAIC IPA // 10**

**COMMUNITY TEXAS LAGER // 7**

**MANHATTAN PROJECT NECESSARY EVIL PILSNER // 7**

**PETICOLAS GOLDEN OPPORTUNITY KOLSCH // 9**

**MANHATTAN PROJECT HALF LIFE HAZY IPA // 9**

**TUPPS FULL GROWN MAN RUSSIAN STOUT // 10**

**PETICOLAS VELVET HAMMER IMPERIAL RED ALE // 9**

**BISHOP CRACK BERRY // 9**

**FENRIS PARK HEFEWIZEN // 7**

**RAHR DADGUM IPA' // 8**

**3 NATIONS TEXICAN MEXICAN LAGER // 7**

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
<b>WHITE</b>			
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
<b>SPARKLING/ROSÉ</b>			
SPARKLING, UNE FEMME "THE BETTY" // CA	11	16	50
ROSÉ, MAISON SALEYA // PROVENCE	12	17	55
<b>RED</b>			
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
<b>WHITE</b>	
PINOT GRIGIO, LIVIO FELLUGA // FRIULI	59
CHARDONNAY, CAKEBREAD // NAPA VALLEY	69
CHARDONNAY, FLOWERS // SONOMA	89
<b>SPARKLING/ROSÉ</b>	
PROSECCO, MIONETTO "BRUT" // TREVISO	45
SPARKLING, ROEDERER ESTATE "BRUT" // ANDERSON VALLEY	74
ROSÉ, CHATEAU D'ESCLANS "WHISPERING ANGEL" // PROVENCE	55
<b>RED</b>	
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