

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

MICH ULTRA // 6

MODELO // 7

FOUR CORNERS EL CINGON // 9

FOUR CORNERS LOCAL BUZZ // 8

KONA BIG WAVE GOLDEN ALE // 8

KARBACH LOVE STREET BLONDE // 8

EUREKA HIGHTS BUCKLE BUNNY, CREAM // 7

GOLDEN ROAD MANGO CART // 7

ST ARNOLD'S ART CAR, MIMOSA CIDER // 7

MANHATTAN PROJECT HALF NECESSARY EVIL PILSNER // 7

MANHATTAN PROJECT HALF REDGATE AMBER ALE // 8

GALVESTON ISLAND TIKI WHEAT // 8

ST ARNOLD'S ART CAR IPA // 8

KARBACH HOPADILLO IPA // 8

KARBACH CRAWFORD 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

	50Z	80Z	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