

## SNACKS

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

>>> **MEATBALLS // 15**

chicken meatballs, organic tomato sauce, house-made garlic rosemary bread

>>> **CALAMARI FRITTI // 15**

fried jalapenos, arugula pesto ranch, spicy organic marinara

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

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

**LUNCH SPECIALS** MON-FRI  
11AM-3PM

*choice of simple salad, caesar, or daily soup*

**SOUP + HALF SALAD // 10**

**HALF PIE + HALF SALAD // 12**

**HALF SANDWICH + HALF SALAD // 12**  
*any half sandwich, sorry no burger*

**SPICY RIGATONI VODKA + HALF SALAD // 12**

## 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 // 14.5**

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

>>> **WORKSHOP // 13.5**

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** // prosuitto 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

## BETWEEN THE BREAD

*choice of fries, simple salad, caesar, or daily soup*

>>> **HOT HONEY TRUFFLE CHICKEN SANDWICH // 14.5**

crispy chicken, hot honey truffle, goat cheese, pecan pepper jam, arugula, pickle, house-made sourdough bread

**CHICKEN MELT // 15**

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

**CHICKEN PARM SANDWICH // 15.5**

prosciutto, organic tomato sauce, mozzarella, provolone, calabrian aioli, house-made sourdough bread

**MORTADELLA SANDWICH // 15**

provolone cheese, dijonaise sauce, mayo, pistachios, house-made sourdough bread

>>> **WAGYU SMASH BURGER // 14**

american cheese, pickled red onion, fresh jalapeño, dill pickle, calabrian aioli, fries

## ROTISSERIE FARM BIRD

**HALF CHICKEN // 14** *GF*

*spinach + sundried tomato orzo, broccolini, mushroom, spinach, lemon chardonnay sauce*

## PASTAS

+ gluten free pasta // 3.5

**CHICKEN PARM // 19**

chicken milanese, organic tomato sauce, fresh mozzarella, parmesan, fettuccini

>>> **PAPPARDELLE + BOLOGNESE // 19**

wagyu beef bolognese, parmesan

**FETTUCCINI ALFREDO // 19**

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

>>> **SPICY RIGATONI VODKA // 18**

house fennel sausage, bacon, basil, grana padano

## 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