

## 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

>>> **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 // 12 GF/VG**  
campari tomatoes, cucumbers, kalamata + italian olives, red onions, oregano, fried capers, feta, white 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

## PASTAS

+ gluten free pasta // 3.5

**CARBONARA // 19**  
+ milanese chicken // 5  
bacon, white wine cream sauce, soft poached farm egg, parmesan, bucatini

**CRAZY ALFREDO // 21**  
rotisserie chicken, house-made fennel sausage, bacon, sundried tomato, 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**  
cauliflower mash, spinach + broccolini + mushrooms, lemon chardonnay sauce

## MAINS

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

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

>>> **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

## 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.

## 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 // 4.5

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 HALF PIES**



## 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