

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

>>> **CAESAR** // 9/14
little gem, grana padano, house-cured egg yolk,
house made croutons

SIMPLE // 8/13 *GF/VG*
mixed greens, fennel, carrot, watermelon
radish, tomato, cucumber, red wine vinaigrette

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

GET IT ON!

FROSÉ // 3	BLOODY MARY // 6
PIE TAP SANGRIA // 6	MIMOSA // 4 oj, blackberry, pineapple
IRISH NITRO // 6	MIMOSA CARAFE // 14 800ml // 5.5 glasses
ESPRESSO MARTINI // 6	

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 aioli, tomato, dressed arugula,
brioche bun, roasted calabrian potatoes

GOAT CHEESE + EGG WHITE OMELET // 14
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
prosuitto 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

HANGOVER WAGYU SMASH BURGER // 17.5
sunny side farm egg, american cheese, pickled red onion,
fresh jalapeno, pickle, calabrian chili aioli , brioche bun, fries

KID'S 12 AND UNDER

>>> chocolate chip waffle //6 <i>VG</i>	pepperoni pizza // 9
chocolate chip pancake //6 <i>VG</i>	crispy strips <i>with fries</i> // 7
eggs + bacon // 6	mac + cheese // 7
cheese pizza // 8 <i>VG</i>	pasta <i>butter or red sauce</i> // 8

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 + 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 blanco tequila, cointreau, agave, lime

>>> **PINEAPPLE HABAÑERO MARGARITA // 14**
hornitos plata tequila, cointreau, pineapple habañoero puree, pineapple juice, lime juice

PIE TAP SANGRIA // 13
sangria, vodka, gin, rosemary, lemon

MOCKTAILS

PIÑA // 6
coconut cream, pineapple juice, lime juice, lemon juice, topo chico

BLUEBERRY // 6
blueberry syrup, lemon juice, agave, topo chico

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, MIMOSA CIDER // 7	
MANHATTON PROJECT HALF NECESSARY EVIL PILSNER // 7	
MANHATTON 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	black iced tea // 3
arnold palmer // 4	canned soft drinks // 2.5
saint arnold root beer // 3.5	mexican coke // 4.5
	topo chico // 4

HAPPY HOUR

DINE-IN ONLY
(MONDAY- FRIDAY // 3PM-6PM)



\$4 MIMOSAS
\$5 ALL TAP BEER
\$6 SELECT WINES
\$7 SELECT COCKTAILS
\$7 SELECT 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
CHARDONNNAY, 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 SELECT BOTTLE WINES ALL DAY WEDNESDAYS)

BTL	
WHITE	
SAUVIGNON BLANC // CADE // NAPA VALLEY*	64
CHARDONNAY // POST AND BEAM // FAR NIENTE	75
CHARDONNAY // PIETRABIANCA // PUGLIA	70
SPARKLING/ROSÉ	
ROSÉ, CHATEAU D'ESCLANS “WHISPERING ANGEL” // PROVENCE*	55
SPARKLING // TAITTINGER BRUT LA FRANCAISE // FRANCE NV	85
RED	
SANGIOVESE // ANTINORI CHIANTI CLASSICO // TOSKANA*	60
PINOT NOIR // ROYAL PRINCE // SANTA RITA HILLS*	55
CABERNET SAUVIGNON // JUSTIN RSV 100% // PASO ROBLES	85
NEBBIOLO // BORGOGNO NO NAME // PIEDMONT	90