

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

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, parmesan

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*
mixed greens, fennel, carrot, watermelon radish,
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, milanese chicken, 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, dressed arugula, bucatini

>>> **WAGYU SMASH BURGER // 16**
american cheese, pickled red onion, fresh jalapeno, pickle,
calabrian chili aioli, brioche bun, 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 + 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 habañero 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