

SNACKS

HUMMUS // 12 *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 // 14.5 *GF*
choice of: hot honey garlic or lemon pepper,
served with blue cheese

FONDUE // 13.5 *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 // 13.5 *GF/VG*
seasonal hummus, tomatoes, cucumbers, olives,
red onions, capers, feta, red wine vinaigrette,
house-made sourdough bread

CRISPY CHICKEN CHOP // 16.5
mixed greens, milanese chicken, pepitas, corn,
tomato, cucumber, asiago, currants, red bells,
arugula pesto ranch

>>> **WORKSHOP // 16**
mixed greens, calabrese salami, provolone, red
onion, roasted pepper, bacon, olive, tomato,
pepperoncini, balsamic vinaigrette

PASTAS

+ gluten free pasta // 3.5

CARBONARA // 19.5
+ milanese chicken // 5
bacon, white wine cream sauce, soft poached farm egg,
parmesan, bucatini

CRAZY ALFREDO // 22
rotisserie chicken, house-made fennel sausage, bacon,
sundried tomato, mushrooms, red bell peppers, jalapenos,
parmesan, white wine, alfredo sauce

>>> **PAPPARDELLE + BOLOGNESE // 21.5**
wagyu beef bolognese, parmesan

RICOTTA GNOCCHI (non-potato) // 19 *VG*
+ rotisserie chicken // 5
mushrooms, spinach, roasted garlic, pine nuts, lemon,
goat cheese cream sauce

>>> **SPICY RIGATONI VODKA // 21**
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 // 22
chicken milanese, organic tomato sauce, fontina, parmesan,
dressed arugula, bucatini

>>> **WAGYU SMASH BURGER // 17**
american cheese, pickled red onion, fresh jalapeno, pickle,
calabrian chili aioli, brioche bun, fries

HOT HONEY TRUFFLE CHICKEN SANDWICH // 15.5
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

18

PEPPERONI // biellese pepperoni, organic tomato sauce, fresh mozzarella

20

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

21

>>> **PROSCIUTTO** // prosciutto pronto panino, medjool dates, date sauce, pistachio, arugula, house ricotta,
parmesan, balsamic

21

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,
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

HUGO SPRITZ // 14
st. germain, ramazzotti rosato, prosecco, lime, soda

FROSÉ // 12
gin, aperol, rosé, fresh strawberries, rosemary, lemon

SANGRIA // 13
sangria, vodka, gin, roasted rosemary lemonade

>>> PINEAPPLE HABAÑERO MARGARITA // 14.5
hornitos plata tequila, cointreau, pineapple habañoero puree, pineapple juice, lime juice

ESPRESSO MARTINI // 13.5
new amsterdam vodka, espresso, kahlúa, bailey’s

>>> BLACKBERRY SMASH // 14.5
tito’s vodka, blackberry, lemon, mint, soda

ITALIAN SWIRL MARGARITA // 13
tequila, cointreau, fresh lime + lemon juice, palladio rosso swirl

CLASSIC ROCKS MARGARITA // 14
espolón blanco tequila, cointreau, agave, lime

RASPBERRY LEMONADE // 14
western son blueberry vodka, fresh raspberries, house-made roasted rosemary lemonade, elderflower liqueur

SMOKED OLD FASHIONED // 15
bulleit rye, raw sugar cube, house bitters, maple bourbon syrup

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

MODELO // 8

MICH ULTRA // 6

COMMUNITY MOSAIC IPA // 10

COMMUNITY TEXAS LAGER // 8

DEEP ELLUM DALLAS BLONDE // 9

MANHATTAN PROJECT NECESSARY EVIL PILSNER // 8

PETICOLAS GOLDEN OPPORTUNITY KOLSCH // 9

MANHATTAN PROJECT HALF LIFE HAZY IPA // 9

THE BIG GERMAN // 8

OAK CLIFF HEFEWEIZEN // 8

TUPPS FULL GROWN MAN RUSSIAN STOUT // 10

PETICOLAS VELVET HAMMER IMPERIAL RED ALE // 9

3 NATIONS ROYAL BLOOD BELGIAN 7 // 7

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 ALL COCKTAILS

\$7 SELECT HALF PIES



WINE FROM THE CASK

	5OZ	8OZ	CARAFE 5.5GL
WHITE			
PINOT GRIGIO, SCARPETTA // FRIULI	11	17	55
SAUVIGNON BLANC, MOHUA // NEW ZEALAND	11	17	55
SAUVIGNON BLANC, ST. SUPERY // NAPA	15	23	70
CHARDONNAY, SEAGLASS // SANTA BARBARA	12	17	55
CHARDONNAY, AUSTIN HOPE // PASO ROBLES	15	23	70

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	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	
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