

## 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

SHINER LIGHT BLONDE // 8

REVOLVER BLOOD & HONEY ALE // 8

COMMUNITY MOSAIC IPA // 10

COMMUNITY TEXAS LAGER // 8

MANHATTAN PROJECT NECESSARY EVIL PILSNER // 8

PETICOLAS GOLDEN OPPORTUNITY KOLSCH // 9

MANHATTAN PROJECT HALF LIFE HAZY IPA // 9

THE BIG GERMAN // 8

TUPPS FULL GROWN MAN RUSSIAN STOUT // 10

PETICOLAS VELVET HAMMER IMPERIAL RED ALE // 9

FENRIS PARK HEFEWIZEN // 7

RAHR DADGUM IPA’ // 8

3 NATIONS TEXICAN MEXICAN LAGER // 7

BOTTLES + CANS

MILLER LIGHT // 5.5  
COORS LIGHTS // 5.5

DOS XX // 6  
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

|                                                              | 5 OZ | 8 OZ | CARAFE<br>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              |
| 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                                   | 11   | 17   | 55              |
| 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                                                   |     |
| 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  |