

SNACKS

>>> GLAZED CINNAMON ROLLS // 9.5
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 // 12 VG
seasonal hummus, fresh veggies, house-made
sourdough bread

SALADS

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

>>> WORKSHOP // 10/16
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

FROZEN ESPRESSO
MARTINI // 4

MIMOSA // 4
oj, blackberry, pineapple
- MIMOSA CARAFE // 14
800ml // 5.5 glasses

SANGRIA // 6

ESPRESSO MARTINI // 6

BLOODY MARY // 6

IRISH NITRO // 6

BRUNCH

CHICKEN + WAFFLES // 19.5
belgian waffle, crispy chicken tenders, sunny side farm
egg, house sausage gravy, bourbon syrup

>>> BREAKFAST SANDWICH // 15
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 // 14.5
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 // 13.5
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

>>> 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 VG

chocolate chip pancake //6 VG

eggs + bacon // 6

cheese pizza // 8 VG
- pepperoni pizza // 9

crispy strips with fries // 7

mac + cheese // 7

pasta butter or red sauce // 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	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 // roasted 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 habañero puree, pineapple juice, lime juice
- ESPRESSO MARTINI // 13.5

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

frozen, 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

- MODELO // 8

MICH ULTRA // 6

REVOLVER BLOOD & HONEY ALE // 8

COMMUNITY MOSAIC IPA // 10

COMMUNITY TEXAS LAGER // 8

COMMUNITY CITRA SLICE // 7

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

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

black iced tea // 3

saint arnold root beer // 3.5

canned soft drinks // 2.5

topo chico // 4

HAPPY HOUR

DINE-IN ONLY

(MONDAY- FRIDAY // 11AM-6PM)

\$4 MIMOSA

\$4 FROZEN ESPRESSO MARTINI

\$4 FROSÉ

\$5 TAP BEER

\$8 SELECT WINES

\$9 COCKTAILS

\$8/\$9/\$10 SELECT 10” PIES



WINE FROM THE CASK

	50Z	80Z	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
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