

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

ARANCINI // 14 *VG*
crispy risotto, smoked mozzarella, mushrooms,
organic tomato, parmesan

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

>>> **CRISPY CHICKEN CHOP // 14.5**
mixed greens, milanese chicken, pepitas, corn,
tomato, cucumber, asiago, currants, red bells,
arugula pesto ranch

WORKSHOP // 10/14
mixed greens, calabrese salami, provolone, red
onion, roasted pepper, bacon, olive, tomato,
pepperoncini, balsamic vinaigrette

BETWEEN THE BREAD

choice of fries, simple salad, caesar, or daily soup

>>> **HOT HONEY TRUFFLE CHICKEN SANDWICH // 15**
crispy chicken, hot honey truffle, goat cheese,
pecan pepper jam, arugula, pickle, house-made
sourdough bread

CHICKEN MELT // 15
roasted chicken, avocado, bacon, lettuce, pesto mayo,
tomato, fontina, house-made sourdough bread

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

LUNCH SPECIALS

MON-FRI 11AM-3PM

choice of simple salad, caesar, or daily soup

SOUP + HALF SALAD // 10

HALF PIE + HALF SALAD // 12.5

HALF SANDWICH + HALF SALAD // 12
any half sandwich, sorry no burger

SPICY RIGATONI VODKA + HALF SALAD // 12

PASTAS

+ gluten free pasta // 3.5

>>> **CHICKEN PARM // 19.5**
chicken milanese, organic tomato sauce, fontina, parmesan,
dressed arugula, fettuccine

PAPPARDELLE + BOLOGNESE // 19
wagyu beef bolognese, parmesan

>>> **CRAZY ALFREDO // 19.5**
roasted chicken, house-made fennel sausage, bacon,
sundried tomato, mushrooms, red bell peppers, jalapenos,
parmesan, white wine, alfredo sauce

SPICY RIGATONI VODKA // 18
house fennel sausage, bacon, basil, grana padano

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