

SNACKS

HUMMUS // 12 *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 // 14.5 *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 // 10/16
mixed greens, calabrese salami, provolone, red
onion, roasted pepper, bacon, olive, tomato,
pepperoncini, balsamic vinaigrette

PASTAS

+ gluten free pasta // 3.5

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

CHICKEN PARM // 22
chicken milanese, organic tomato sauce, fontina, parmesan,
dressed arugula, fettuccine

ROTISSERIE FARM BIRD

HALF CHICKEN // 19 *GF*
cauliflower mash, spinach + broccolini + mushrooms,
lemon chardonnay sauce

BETWEEN THE BREAD

CHICKEN MELT // 15.5
rotisserie chicken, avocado, bacon, lettuce, pesto mayo,
tomato, fontina, house-made sourdough bread

>>> **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 habañero 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

MICH ULTRA // 6

MODELO // 8

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

MANHATTAN PROJECT HALF NECESSARY EVIL PILSNER // 8

MANHATTAN PROJECT HALF LIFE // 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

arnold palmer // 4

black iced tea // 3

saint arnold
root beer // 3.5

soft drinks // 2.5

topo chico // 4

HAPPY HOUR

DINE-IN ONLY

(TUES - THURS 4-6PM, FRI 11-6PM)



\$4 MIMOSA

\$4 FROSÉ

\$5 TAP BEER

\$8 SELECT WINES

\$9 COCKTAILS

\$8/\$9/\$10 SELECT 10" 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
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	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	
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