



SALADS

CAESAR SALAD chilled hearts of romaine
brioche croutons creamy lemon dressing / \$15
add-on grilled chicken / \$4

BABY LETTUCES SALAD
radish, feta, dill, green goddess / \$12

TAKE & BAKE PIZZA

PEPPERONI smoked mozzarella, red sauce
sweet oregano / \$11

MEAT WORKS DELUXE pepperoni, fennel sausage
sopresatta, olives, mushrooms mozzarella, red sauce
oregano / \$13

MARGHERITA napolitana tomatoes, red sauce, basil
mozzarella, fontina, parmesan / \$10

PIZZA DOUGH BALL \$5

BEERS

JOHNNY UTAH PALE \$6

BODIZAF A IPA \$6

PUBLIC COAST BLONDE \$6

PILSNER URQUELL 16.9OZ \$7

MADE TO ORDER PIZZA

AUTUMN HARVEST

ricotta cheese, olive oil, mozzarella, roasted fall squashes
brussel sprouts, beet, red onion, roasted garlic, arugula
parmesan / \$25

BBQ CHICKEN

sweet and spicy grilled chicken, bbq sauce, cilantro
red onion, roasted garlic, smoked mozzarella / \$23

MARGHERITA

napolitana tomatoes, red sauce, basil, mozzarella, fontina
parmesan / \$20

WILD MUSHROOM

creamy delice, white sauce, caramelized onions
aged balsamic, fresh thyme / \$25

FENNEL SAUSAGE & MUSHROOM

red sauce, mozzarella, fennel pollen / \$22

PEPPERONI

smoked mozzarella, red sauce, sweet oregano / \$20

MEAT WORKS DELUXE

pepperoni, fennel sausage, sopresatta, olives
mushrooms, mozzarella, red sauce, oregano / \$26

HOT & SPICY

spicy sopresatta, spicy fennel sausage, mama lil's peppers
red sauce, mozzarella, chili flake / \$24

DESSERT

SEASONAL FRUIT CRISP \$12

COCKTAILS

SAZARAC

azarac rye, house-made lemoncello, peychaud's bitters
absinthe mist, splash of sunshine / \$10

PALOMA

libelula tequila, house made bay leaf bitters
grapefruit rose ketel one botanical, lime juice / \$10