

10" THIN CRUST PIZZAS

AVAILABLE AFTER 11AM

- Plain Jane** \$10
tomato sauce, mozzarella
- Pepperoni** \$11
tomato sauce, mozzarella, pepperoni
- Margherita** \$12
tomato sauce, basil, garlic infused olive oil, mozzarella
- Bianca** \$13
herb infused olive oil, ricotta, roasted garlic, arugula, mozzarella, grated parmesan
- Greek** \$13
tomato sauce, kalamata olives, feta, red onion, pepperoncini, mozzarella
- Clifton** \$13
pesto, blue cheese, walnuts, mozzarella
- Sweet & Savory** \$13
granny smith apples, candied walnuts, blue cheese, mozzarella, local honey
- The Local** \$14
tomato sauce, goat cheese, red onion, roasted sweet peppers, basil, mozzarella

- Funghi** \$14
cashew alfredo, sauteed crimini mushrooms, shiitake "bacon", mozzarella
- Hawaiian** \$14
tomato sauce, pork bacon or shiitake "bacon", pineapple, candied jalapenos, mozzarella
- BBQ** \$14
barbecue sauce, chicken or tempeh, red onion, cheddar, mozzarella, cilantro
- Buffalo** \$14
buffalo sauce, chicken or tempeh, red onion, blue cheese, mozzarella, diced celery
- Curry** \$14
coconut curry sauce, seasoned idaho potatoes, chicken or tempeh, red onion, mozzarella, cilantro
- Berliner** \$14
garlic infused olive oil, seitan or pork bratwurst, red onion, spicy beer mustard, sauerkraut, mozzarella
- Old Fashioned** \$15
tomato sauce, local sausage, pepperoni, roasted sweet peppers, red onion, mozzarella

TOPPINGS

\$.50 - \$3

Arugula	Chicken	Pepperoncini	Sauteed Mushrooms
Bacon	Curry Potatoes	Pepperoni	Seitan Bratwurst (V)
Basil	Pesto (V)	Pineapple	Shiitake "Bacon" (V)
Blue Cheese	Feta	Red Onion	Spinach
Bratwurst	Garlic Olive Oil	Ricotta	Tempeh (V)
Candied Jalapenos	Goat Cheese	Roasted Garlic	Tofu "Ricotta" (V)
Candied Walnuts	Honey	Roasted Sweet Peppers	Tomato Slices
Cashew Alfredo (V)	Kalamata Olives	Sauerkraut	Vegan "Mozzarella"
Cheddar	Parmesan	Sausage	Walnuts

HOUSE MADE SIDE SAUCES (V)

\$1 - \$3

Balsamic Reduction	Green Goddess
BBQ Sauce	Greek Dressing
Beer Mustard	Kale Dressing
Buffalo Sauce	Local Honey
Cashew Caesar	Pesto
Coconut Curry	Ranch
Garlic Butter	Tomato Sauce

DESSERTS

Please see the dessert case for current options

House Made Vanilla Ice Cream (V)
Add to a warmed brownie or cookie!

One Scoop \$3
Two Scoops \$5

Affogato (espresso & a scoop of ice cream) \$6

ANYTHING CAN BE MADE VEGAN (V) OR GLUTEN-FREE (GF) UPON REQUEST

SALADS

Caesar \$6 / \$11

romaine lettuce, focaccia croutons, grated parmesan, cashew caesar dressing

Caprese (GF) \$7 / \$13

fresh mozzarella layered with basil, roma tomato, balsamic reduction, and extra virgin olive oil

Greek (GF) \$6 / \$11

lettuce, feta, red onion, pepperoncini, kalamata olives, greek dressing

House (V/GF) \$6 / \$11

mixed greens, red cabbage, shredded carrot, sliced almonds, sunflower sprouts, green goddess dressing

Tuscan Kale \$6 / \$11

kale, lemon pepper garlic dressing, focaccia croutons, grated parmesan

SIDES & CALZONES

Garlic Knots (V) 3 for \$7.50 / 6 for \$14

served with a side of tomato sauce

Fried Mozzarella Bites 5 for \$5 / 10 for \$10

served with a side of tomato sauce

Buffalo Tempeh (V/GF) \$9.50

local organic tempeh deep fried and tossed with buffalo sauce; served with carrots, celery, and a side of ranch

Arancini 3 for \$9

risotto mixed with parmesan and mozzarella then deep fried; served with tomato sauce and balsamic reduction

Calzone \$18

filled with herbed ricotta and mozzarella, includes 3 ingredients; served with a large side of tomato sauce

Vegan Calzone (V) \$19

filled with herbed tofu "ricotta" and Follow Your Heart "mozzarella", includes 3 ingredients; served with a large side of tomato sauce

BEER, WINE, & MORE

AVAILABLE ALL DAY

DRAFTS

Ravenous Pig

Acadia Hazy IPA, 16oz, 7%

\$7

Sparkling Red Sangria (GF)

House made, 8oz

\$7

Sparkling White Sangria (GF)

House made, 8oz

\$7

First Magnitude

72 Pale Ale, 16oz, 5.5%

\$6

Sweetwater Branch Booch (GF, N/A)

Organic Kombucha, Rotating Flavors, 8 / 12oz

\$4.50 / \$6

Untitled Art (GF)

Blood Orange Hard Seltzer, 16oz

\$7

First Magnitude

Vega Blonde Ale, 16oz, 5%

\$6

BOTTLES & CANS

Dogfish Head

Seaquench Session Sour, 4.9%

\$5

Guinness

Irish Dry Stout, 4.2%

\$5

Lagunitas

A Little Sumpin' Sumpin' IPA, 7.5%

\$6

Nastro Azzuro

Peroni Italian Lager, 5.1%

\$4.50

Schilling

Grapefruit & Chill Cider, 6% (GF)

\$5

First Magnitude

Vega Blonde Ale, 5%

\$5

Sierra Nevada

Celebration IPA, 6.8%

\$6

First Magnitude

72 Pale Ale, 5%

\$5

Untitled Art

Assorted N/A Beers, 0%

\$5

Cigar City

Margarita Gose Sour, 4.2%

\$5

Cypress & Grove

Crane Song Japanese Rice Lager, 4.5%

\$6

Nastro Azzuro

Peroni Italian Lager N/A, 0%

\$4

WINES

Broadbent - Vinho Verde

\$7 / \$25

Di Majo Norante - Cabernet Sauvignon

\$9 / \$32

Gran Passione - Rosso Italiano

\$9 / \$32

Palladio - D.O.C.G. Organic Chianti

\$9 / \$32

Scaia - Garganega Chardonnay

\$9 / \$32

Stella - D.O.C. Delle Venezie Pinot Grigio

\$7 / \$25

Tilia - Malbec

\$7 / \$25

Zardetto - D.O.C. Brut Prosecco

\$9 / \$32