

Please notify your server of any allergies you may have.

SNACKS, SMALLS & HANDHELDS

Seasonally-Inspired Soup ⇒ Served with <i>House Focaccia Bread</i>	Bowl \$14/ Cup \$7.5
Traditional Warmed, Bavarian Soft-Baked Pretzel (DF) – Served with <i>Creamy Dijon Mustard</i>	\$10
Hardy Buoys Salmon Jerky (DF)	\$12.5
Warm Sausage Rolls (2 per order)	\$12
Chips & Guacamole (GF, DF)	\$14
Caprese Salad (Veg) ⇒ Fresh Basil, Tomatoes, Bocconcini & Balsamic Reduction	\$15.5
Focaccia Taster (Vegan) ⇒ House-Made Focaccia with Olive Oil & Balsamic Reduction	\$8
PIZZA by the SLICE ⇒ Rotating Vegetarian and Meat options	\$6
Pulled Pork Sammy	\$21
⇒ Beer-Braised Pulled Pork, Creamy Coleslaw & Chipotle Mayo on a Pretzel Hoagie served with Kettle Chips	
Beef Dip Sammy	\$21
⇒ Beer-Braised Beef, Wasabi Mayo, Mozzarella, Pickled Radishes & Arugula on a Pretzel Hoagie and served with Kettle Chips	
TACOS (DF)	
⇒ \$8 for one Taco (\$6 for each additional)	
⇒ All tacos are made on corn tortillas (Available in 1's, 2's or 3's & Mix & Match!)	
Beef	⇒ Beer Marinated BBQ Beef, Onion, Cilantro & Lime
Pork	⇒ Beer-Braised Pulled Pork, Pineapple, Coleslaw & Chimichurri
Chicken (GF)	⇒ Jerk Chicken, Cabbage, Guacamole & Chipotle-Lime Dressing
Veggie (Vegan, GF)	⇒ Black Beans, Corn, Yam, Guacamole, Mango & Chipotle-Lime Dressing

Veg ⇒ Vegetarian

GF ⇒ Gluten Free

DF ⇒ Dairy Free

PIZZAS

Our 13" Pizzas can be made vegan or dairy-free! ***Vegan Cheese** & Goat feta available*

Add Dip (\$3) – Try one of our GF, Vegan House Made dips! (Garlic Aioli, Chipotle-Lime Aioli, Ranch, Gochujang)

Fun Guy (Veg)	\$28
⇒ Pesto, Mozzarella, Mushrooms, Toasted Walnuts & Goat Feta	
Margherita (Veg)	\$28
⇒ Marinara, Bocconcini, Tomatoes & Basil Olive Oil	
Mediterranean (Veg)	\$28
⇒ Marinara, Mozzarella, Artichokes, Red Onion, Spinach, Tomatoes, Kalamata Olives, Capers & Goat Feta	
Dilly-Lish (Veg)	\$28
⇒ Garlic Aioli, Mozzarella, Fresh Dill, Pickled Onions, Dill Pickles, Capers, Miss Vicky's Spicy Dill Pickle Crumble & Ranch Drizzle	
Blue Garden Pear-Adise (Veg)	\$30
⇒ Garlic Aioli, Mozzarella, Mushrooms, Caramelized Onions, Roasted Rosemary Honey Pears, Blue Cheese & Balsamic Glaze Drizzle	
Figgy Piggy	\$30
⇒ Olive Oil Base, Mozzarella, Bacon, Figs, Arugula, Candied Walnuts, Goat Feta & Balsamic Glaze Drizzle	
Dracula's Lament	\$30
⇒ Marinara, Mozzarella, Caramelized Onions, Garlic Confit, Chorizo & Goat Feta	
Shred the Gnar	\$30
⇒ Marinara, Mozzarella, Cheddar, Pulled Beer-Braised Pork, Pickled Jalapeños & Green Onions	
Bulgogi	\$30
⇒ Gochujang Aioli, Mozzarella, Beer-Braised Beef, Kimchi, Green Onions, Pickled Radishes & Toasted Sesame Seeds	
Jamaican Me Crazy	\$30
⇒ Marinara, Mozzarella, Jerk Chicken, Red Peppers, Pineapple, Green Onions & Chili Flakes	
Aloha	\$30
⇒ Marinara, Mozzarella, Ham, Green Peppers, Pineapple, Chili Flakes & Goat Feta	
PepOniMush	\$30
⇒ Marinara, Mozzarella, Pepperoni, Onions, Mushrooms, Green Peppers & Goat Feta	
Cheese or Pepperoni	\$19/\$23

⇒ **Meat Add-Ons** OR **Half & Half Pizzas** - \$5

⇒ **Veggie Add-Ons** - \$3-\$5

Nachos (They Are **BIG** & Shareable!)

⇒ Heaps of chips, piled high and layered with Nacho Cheese, Tomatoes, Black Beans, Corn, White & Green Onions, Sour Cream & House-Made Pico de Gallo

⇒ **Add Guacamole** \$4

⇒ **Meat Add-ons** (Beer-Marinated BBQ Beef, Beer-Braised Pulled Pork OR Jerk Chicken) \$6