



# Pizza Menu Friday, July 26 2024

## Sourdough Crust

### 100% Wood-Fired Pizza

We are a licensed dine-in pizzeria with a seasonal outdoor patio offering sourdough crust  
100% wood-fired pizzas and local craft beers.

Groups of 6 or more may not be accommodated without notice. 18% auto gratuity on groups of 6 or more.  
All pizzas are one size 12" cut into 6 slices. We do not offer 'build your own' pizzas or "halves".

### PIZZAS

#### Bee Sting \$22

Tomato, salami, ricotta cheese, basil pesto, mozzarella, spiced honey  
\*vegetarian option available with mushrooms or arugula

#### Pepperoni \$20

Tomato, pepperoni, mozzarella  
Add green olives +\$1.50

#### Pepperoni & Mushroom \$22

Tomato, pepperoni, garlic roasted mushrooms, mozzarella

#### Margherita \$20

Tomato, fresh mozzarella, basil, olive oil  
Add Salami +\$3 Add Arugula +\$2

#### Cousin Vinnie \$23

Tomato, salami, Italian parsley, fresh mozzarella, side of spicy garlic chili crisp

#### The Wasp Sting \$22

Tomato, pepperoni 2x ways (sliced and cup & char), jalapenos, spiced honey

#### Summer Delight \$23

Roasted zucchini, red peppers & onions; confit tomatoes, sweet corn,  
basil, garlic, capers, red wine vinegar, fresh mozzarella,

#### Kimchi Sausage \$23

House fermented vegetable kimchi, sausage crumbles, mozzarella, spiced mayo,  
scallions, chili threads

\*vegetarian option available with roasted cauliflower

**Add a side!** Dip your crusts or spoon it on a slice.

**Garlic Chili Crisp** \$2 textural condiment with crispy onions, garlic, chilies, spices, sunflower oil

**Charred Scallion Ranch** \$2 house-made ranch with wood-fired charred scallions

**The Beery Italian** \$2 house-made Provolone cheese sauce with beer & oregano

**SWEETS** - Salted Dark Chocolate & Rye Flour Brownies \$3.25/ea

See in pizzeria for other sweets available.

**SALAD** - see in pizzeria for the salad(s) of the day.