



cold, fresh draft beer

7 | 16 | 20 oz

		7	16	20 oz
Crisp	1. Bullpen Pilsner Baseball beer, Classic American Pilsner 4.7% 18 IBU	5	7	11
	2. District Common, <i>Craft Lager</i> Crisp Lager with Fruity Ale Notes 5.1% 20 IBU	5	7	11
	3. Ponzi, <i>West Coast IPA</i> Proprietary blend of 6 different hops 7.3% 62 IBU	5	7	11
Hop	4. Dance of Days, <i>Pale Ale</i> Heavy dry-hop of Citra and Mosaic 5.7% 30 IBU	5	7	11
	5. Capitol View IPA, <i>Session IPA</i> Light bodied w/ plenty of citrus & floral notes 4.9% 12 IBU	5	7	11
	6. Damn Good IPA Ekuanot & El Dorado hops 6.5% 36 IBU	5	7	11
	7. Giant Flaming Zombie Polar Bear, <i>Double IPA</i> Big hops and big malt 9.4% 70 IBU	7	10*	
Tart & Funk	8. Blood Orange Gose Fruited Sour with Himalayan Pink Salt 4.4% 2.8 IBU	5	7	11
	9. Level 5 Swimmer, <i>Belgian table beer</i> Light, fruity & funky 3.6% 15.3 IBU	5	7	11
	10. La Saison De Brett, <i>Barrel-Aged Farmhouse Ale</i> Dark, spicy, complex 7.1% 25 IBU	7	10*	
Roast Malt	11. Half St Hefeweizen Notes of clove & banana, clean & crisp 5.3% 13 IBU	5	7	11
	12. Tmave, <i>Czech Dark Lager</i> Dark & Roasty, yet light bodied and drinkable 5.3% 27 IBU	7	10*	
	13. Silent Neighbor, <i>Pumpnickel Stout</i> Roasted barley & black strap molasses 6.7% 36 IBU	5	7	11
	14. Atlas Seltzer, <i>Hard Seltzer - ask your server for flavors!</i> Hard Seltzer infused with fresh fruit in house 5.0%	7	11	

*13.5oz pour

brewers flights

\$15 for (3) 7oz pours

Build Your Own

Choose any 3 beers you like!

Hop Heads Delight

Ponzi, Dance of Days, Damn Good IPA

We Want the Funk

Blood Orange Gose, Level 5 Swimmer & La Saison De Brett

Head Brewer "V" drinks these for lunch.

Half St Hefe, Giant Flaming Zombie Polar Bear & La Saison De Brett

take beer home.

Our fresh beer is available in either 32oz Crowlers or 6-packs to-go.

Ask your server!

starters

- Brussels Sprouts 9
fried golden and finished with balsamic glaze
- Old Bay Fries 6
house cut shoestring fries

greens

house made dressings and fresh vegetables.

- Classic Caesar 9
romaine lettuce, Parmigiano Regianno, house made croutons
- Kale Salad 9
Kale, cranberries, toasted sunflower seeds, goat cheese, and a lemon vin

wings

10

- Fried Crispy
(7) jumbo wings, Old bay, buffalo, or barbecue
- House Smoked
(7) jumbo wings, smoked courtesy of our friends at Traeger Grills with pecan and hickory - only Available with the house dry rub

by the slice & whole pie

a 72-hour cold ferment gives our crust a unique crisp but soft bite with a touch of sourdough. Cut from our 18" pizza and served on a paper plate, slices come out fresh and hot.

Slice - 3.99 | Whole Pie - 20/24

Cheese

red sauce, mozzarella

Pepperoni

red sauce, mozzarella, pepperoni

Margherita

red sauce, mozzarella, fresh basil, parmigiano

Sausage & Pepper

red sauce, mozzarella, provolone, green bell pepper, Italian sausage

White

roasted garlic evoo, mozzarella, provolone, ricotta soprafina

Mushroom and Onion

roasted garlic evoo, mozzarella, provolone, roasted cremini mushrooms, caramelized onions

Toppings:

build your own whole pie - we request no more than 3 toppings

- starts at \$20 -

(no half red sauce/half white)

2

4

Mushroom

Pepperoni

Green Pepper

Sausage

Onion

Ricotta

Caramelized Onion

FREE: Fresh Basil

Jalapeño

whole pie only

- Burrata Margherita 28
The house favorite - red sauce, mozzarella, basil, parmigiano, and finished with Burrata and olive oil
- Diavolo 28
red sauce, provolone, mozzarella, pepperoni, ricotta, basil, calabrian chilis
- La Rosa 26
garlic olive oil, mozzarella, provolone, hickory smoked pork belly, calabrian chili ricotta, basil, finished with Mike's Hot Honey

Dessert:

espresso soaked lady fingers or fresh ricotta whipped with house made vanilla what tastes better with pizza?

Tiramisu

7

Cannoli

6

wine

La Vieille Ferme Rosé / Rhone Valley, France

Light, everyday rosé - 5oz \$11, 9oz \$16

