

APPETIZERS, SALADS & PLATES

Add Chicken, prosciutto or pesto: \$4. 1/2 salads available

STUFFED BEBE PEPPADEW PEPPERS \$9.95

Mild peppers stuffed with NY style ricotta. Served chilled

MEDITERRANEAN ROASTED RED PEPPER HUMMUS \$9.95

With garlic wedges, olive oil, Kalamata olives, sea salt & fresh lemon.

GARLIC WEDGES \$9.95

Wood oven baked, garlic slivers, olive oil & sea salt. Served with a side of house-made Romesco

WOOD FIRED CHICKEN WINGS \$12.95

6 wood oven roasted wings, lemon-pepper seasoning, caramelized onions, rosemary.
Choose One Dip: Mike's Hot Honey, Sweet Baby Ray's BBQ, Blue Cheese or Ranch

TOMATO BASIL BRUSCHETTA \$9.95

With balsamic drizzle on toasted crostini

CHARCUTERIE BOARD \$19.95

Features soppressata, mortadella, prosciutto, & Genoa Salami. Served with mustard & crostini

AVOCADO PESTO BURRATA \$14.95

Fresh Avocado served with house-made pesto. Burrata filled with cream & mozzarella served on a bed of arugula, topped with truffle oil & sea salt. (Keto Macros: 61%F, 31%P, 4%C)

WOOD FIRED MEATBALLS \$12.95

Italian style in Wood Fired tomato sauce, house-made mozzarella & NY style ricotta

WOOD FIRED VEGETABLES & PANCETTA \$11.95

Wood Oven kettle roasted artichoke hearts, Brussels sprouts, olives, pancetta, rosemary.
Seasoned with cracked black pepper, sea salt & olive oil

HOT ARTICHOKE SPINACH DIP \$14.95

Wood oven roasted. Served with garlic wedges. Serves 2+

SAUSAGE PEPPERS & ONIONS \$10.95

Wood Oven fire roasted Italian sausage with roasted red peppers & caramelized onions

CLASSIC CAESAR \$8.95

Served with shaved parmesan & croutons

PROSCIUTTO ARUGULA SALAD \$11.95

Shaved parmesan, lemon, cured tomatoes & balsamic vinaigrette

ICEBERG WEDGE \$9.95

Bacon crumbles, blue cheese dressing & shaved parmesan

WOOD FIRED HOUSE SALAD \$8.95

Romaine, vinaigrette dressing with Feta, black olives & tomatoes

TUSCAN SALAD \$9.95

Spinach, arugula, balsamic vinaigrette, pumpkin seeds & shaved parm

ARTISANAL CHEESE & PROSCIUTTO PLATE \$19.95

Selection of our best cheeses, crostini & wildflower honey

CAPRESE SALAD \$9.95

House-made fresh mozzarella, tomato, basil, & balsamic vinaigrette

BEVERAGES

\$2.95

Mexi Coke, Orange

Mexi Pineapple, Grape

Mexi Strawberry, Sprite

Snapple Sweet Teas

Fountain Sprite

Fountain Sweet Tea

Fountain Coke, Diet Coke

Fountain Pink Lemonade

Fountain Orange Juice

Unsweet Tea, Hot Tea

Apple Juice, Chocolate Milk

Topo Chico Mineral Water

Vintage Pop \$3.5

Root Beer, Birch Beer

Ginger Ale, Crème Soda

Orange Cream Soda

Black Cherry Soda

Black Cherry Cream Soda

Sprecher Pop \$3.95

16oz Cherry Soda

Italian Waters \$5.95

Pellegrino, Acqua Panna

Italian Pop \$5

Cola, Orange, Lemon,

Apple/Ginger

Coffees

Americano \$2.95

Espresso \$2.95

Cappuccino \$3.95

Desserts

Peanut Butter Explosion Mousse Brownie \$9.95

Bananas Foster Cheesecake \$6.95

Pint of Ben & Jerry's \$10

Nanna's Cannoli \$5.95

Tiramisu \$6.95

Nutella Calzone \$10.95
(feeds 2+)

NATURALLY LEAVENED WOOD FIRED PIZZA

THE CLOGGER 12" \$17.95, 14" \$22.95, 16" \$25.95
Sweet Baby Ray's BBQ sauce, WF fresh mozzarella, chicken & bacon crumbles

TAMPA VERDE 12" \$17.95, 14" \$22.95, 16" \$25.95
WF fresh mozzarella, ricotta, arugula, shaved parm, garlic, olive oil

PINEAPPLE PIE 12" \$17.95, 14" \$22.95, 16" \$25.95
Hawaiian style with pineapple, Canadian ham, WF fresh mozzarella, ricotta

PALOMBINO PIE 12" \$17.95, 14" \$22.95, 16" \$25.95
Brussels sprouts, prosciutto, WF fresh mozzarella, 4 cheese blend, garlic, olive oil

PESTO PIE 12" \$17.95, 14" \$22.95, 16" \$25.95
WF pesto, chicken, thinly sliced fresh tomatoes, ricotta, raw red onions

PISTACHIO PIE 12" \$17.95, 14" \$22.95, 16" \$25.95
Pistachios, WF fresh mozzarella, raw red onion, grana padano, rosemary, olive oil

SETTE FORMAGGI 12" \$17.95, 14" \$22.95, 16" \$25.95
WF fresh mozzarella, ricotta, parm, fontina, asiago, provolone, grana padano

BIG SEXY PIE 12" \$17.95, 14" \$22.95, 16" \$25.95
Brussels sprouts, artichoke, tomato, pistachio, spinach, ricotta, 4 cheese blend

PIZZA LYDIA 12" \$17.95, 14" \$22.95, 16" \$25.95
Spinach, WF fresh mozzarella, ricotta, tomato, red onion, garlic, 4 cheese blend

BIANCA 12" \$14.95, 14" \$19.95, 16" \$22.95
WF fresh mozzarella, ricotta, garlic, olive oil, cracked black pepper, sea salt

BEBE'S BURRATA PIE 12" \$25.95
Burrata, pancetta, fresh mozzarella, pistachios, garlic, truffle oil, pine nuts, pesto, ricotta, cremini mushrooms, asiago, fontina, provolone, parm, grana

DANTE'S INFERNO 12" \$17.95, 14" \$22.95, 16" \$25.95
Sriracha infused WF tomato sauce, meatballs, ricotta, grana padano

CARNIVORE 12" \$17.95, 14" \$22.95, 16" \$25.95
WF tomato sauce, WF fresh mozzarella, pepperoni, meatballs, sausage

TOMATO GARLIC PIE 12" \$11.95, 14" \$16.95, 16" \$19.95
WF tomato sauce, fresh basil, garlic slivers, olive oil. No Cheese

MICHAELANGELO 12" \$17.95, 14" \$22.95, 16" \$25.95
WF tomato sauce, WF mozzarella, pepperoni, mushrooms, caramelized onions

PIZZA SOPHIA 12" \$14.95, 14" \$19.95, 16" \$22.95
WF tomato sauce, provolone, asiago, fontina, parmesan, sliced garlic, olive oil

PIZZA RAQUEL 12" \$13.95, 14" \$18.95, 16" \$21.95
WF tomato sauce, WF fresh mozzarella & basil, olive oil, grana padano

I CARUSI 12" \$14.95, 14" \$19.95, 16" \$22.95
WF tomato sauce, WF fresh mozzarella, pepperoni

14" ACCOMPANIMENTS

12" \$1 Less, 16" \$1 More

Anchovies	2
Artichoke Hearts	3
Arugula	3
Avocado	4
4 Cheese Blend	4
Baby Clams	5
Bacon crumbles	3
Black Olives	2
Brie	3
Brussels Sprouts	3
Burrata	8
Canadian Bacon	3
Caramelized Onions	2
Chicken	4
Cured Tomatoes	2
Extra Virgin Olive Oil	2
Egg Fresh	2
Fire Roasted Red Peppers	4
Fire Roasted Sausage	3
Fresh Basil	2
Fresh Mozzarella, WF	3
Fresh Tomato	2
Garlic Slivers Roasted	2
Goat Cheese Crumbles	3
Grana Padano Grated	3
Ricotta, NY Style	3
Meatballs	3
Mushrooms, cremini	2
Pancetta (Italian pork belly)	5
Peppadew Peppers	5
Romesco	3
Pepperoni	3
Pesto, house-made	4
Pineapple	2
Pine Nuts	5
Pistachios	4
Prosciutto	4
Raw Red Onion	2
Shaved Parmesan	3
Side Dips: Blue Cheese, Ranch, BBQ	.50 ea
Spinach	2
Sriracha	2
Tomato Sauce, WF	2
Truffle Oil Emulsion	5

About The Wood Fired One Hundred+ Wine Program

Wood Fired's By-The-Glass Selections utilize a breakthrough pouring device called Coravin. Coravin pours are an exciting way to experience single pours of any wine including prestige bottles on our list.

Discover something new or sample an iconic label without paying the full bottle price. It allows us to pour you wine from bottles without ever pulling the cork. So you get a fresh glass of wine indistinguishable from untouched bottles.

Available in 3, 6, or 9oz pours or bottles. The Wood Fired One Hundred+ list's strength is with curated Italian & California wines with particular focus in Tuscany, Napa & Sonoma Valley.

WINE GIFTS

Zalto Champagne Crystal Glass	59
Zalto Universal Crystal Glass	59
Zalto Cab Sauvignon Crystal Glass	61
Zalto Chardonnay Crystal Glass	63
Zalto Pinot Noir Crystal Glass	63
Riedel Cabernet Crystal Decanter	59
Riedel Microfiber Polishing Cloth	16
Vinturi Red Wine Aerator	30
Champagne Stopper Stainless	9
Wine Key Double Knuckle	10

The Wood Fired One Hundred. 100+ Wines by-the-glass or Bottle

<u>Old World Italia Coravin Selections by-the-glass</u>	<u>Bin#</u>	<u>3oz</u>	<u>6oz</u>	<u>9oz</u>	<u>Bottle</u>
Amarone Della Valpolicella Classico, Recchia 2014	53	12	24	36	85
Barolo, Dogliotti, DOCG 2014	17	14	28	42	99
Bianco Chara Feudo Disisa, Insolia Cataranto 2019	C	4	8	12	31
Bianco Enrico IV Etna, Valenti, Sicily 2018	C	6	12	18	45
Bianco Roero Arneis DOCG, 2018	C	5	10	15	39
Bianco Semis, Collefrisio, IGT 2014	C	6	12	18	52
Brunello Di Montalcino, Pian delle Vigne, Antinori, 2014	77	10	20	30	73
Cabernet Sauvignon, Mezzo 2017	42	4	8	12	36
Chardonnay Lodali 2018	C	5	10	15	40
Chardonnay Cervaro della Sala, Antinori 2018	C	13	26	39	99
Chianti Classico, Vallepiciola 2017	21	6	12	18	48
Chianti Classico Gran Selezione, Lapina, 2016	39	9	18	27	72
Chianti Classico Riserva, Marchese Antinori 2016	49	8	16	24	67
Confronto Rosso Blend, Collefrisio, Abruzzo, 2014	73	7	14	21	68
Guado al Tasso, Bolgheri Bordeaux, Antinori 2017	34	21	42	63	157
IL Bruciato, Tenuta Guado al Tasso, Antinori 2018	33	6	12	18	49
Montepulciano d' Abruzzo, Carletto, 2017	13	5	10	15	36
Montepulciano d' Abruzzo, Collefrisio, DOC 2017	15	5	10	15	39
Montepulciano d' Abruzzo, In & Out, Collefrisio 2014	11	8	16	24	68
Montepulciano Reserva, Semis, Collefrisio 2012	27	8	16	24	66
Moscato Corvo, Vendemmia, Sicily 2018	C	6	12	18	41
Nebbiolo D'Alba, Reva, DOC 2015	29	10	20	30	65
Pinot Grigio, Santa Margherita 2018	C	6	12	18	49
Prosecco Treviso Brut, DOC, Setteanime NV	C	8	12	16	38
Rosso Appassimento, Collefrisio, Abruzzo, 2016	74	8	16	24	68
Rosso Di Montalcino, Corte Deiventì "Baby Brunello" 2017	80	7	14	21	49
Rosso O Norma Etna, Valenti 2013	82	4	8	12	30
Rosso Di Montalcino, Pian della Vigne, Antinori 2018	76	6	12	18	39
Bianco Feudo Disisa, Insolia Cataranto 2019	C	4	8	12	31
Setteanime Semis Bianco Blend, Collefrisio 201x	C	6	12	18	54
SottoSopra Sour Cherry Dessert Wine, Collefrisio	C	7	14	21	48
Super Tuscan, Le Terre, Corte Dei Venti 2016	81	6	12	18	40
Super Tuscan Ricasoli, IGT 2017	73	4	8	12	37
Super Tuscan, Sassacaia, 2017	75	38	76	114	275
Super Tuscan, Solaia, Antinori 2008	54	57	114	171	411
Super Tuscan, Solaia, Antinori 2009	69	57	114	171	411
Super Tuscan, Solaia, Antinori 2011	70	57	114	171	411
Super Tuscan, Tignanello, Antinori 2017	47	21	42	63	157
Valpolicella Ripasso, Le Muraie, Recchia, 2014	61	7	14	21	44
Vermentino, Tenuta Guado Al Tasso, Antinori, 2019	74	6	12	18	43

The Wood Fired One Hundred. 100+ Wines by-the-glass or Bottle

<u>New World Coravin Selections by-the-glass</u>	<u>Bin#</u>	<u>3oz</u>	<u>6oz</u>	<u>9oz</u>	<u>Bottle</u>
<u>CABERNET SAUVIGNON</u>					
<i>Antica Mountain Select, Antinore, Napa, 2017</i>	58	13	26	39	99
<i>Austin Hope, Paso Robles 2018</i>	71	7	14	21	60
<i>Benziger Certified Sustainable, Sonoma, 2017</i>	30	5	10	15	36
<i>Cade Howell Mountain, Napa Valley 2017</i>	19	20	40	60	142
<i>Caymus Napa Valley, 2018</i>	20	17	34	51	126
<i>Caymus Special Select, Napa Valley 2016</i>	36	34	68	102	246
<i>Freakshow, Michael David, Lodi, CA 2017</i>	31	7	14	21	50
<i>Groth Oakville, Napa Valley 2017</i>	56	10	20	30	83
<i>Hill Family Estate, Napa Valley 2017</i>	51	8	16	24	65
<i>Insignia, Joseph Phelps, Napa Valley 2016</i>	14	47	94	141	337
<i>J Lohr Seven Oaks, Paso Robles, 2017</i>	05	6	12	18	39
<i>Krupp Bros Veraison, Napa Valley 2012</i>	41	20	40	60	148
<i>Cliff Lede, Napa Valley, Calistoga 2017</i>	37	15	30	45	117
<i>Chateau Montelena Estate, Calistoga, Napa Valley 2004</i>	79	36	72	108	248
<i>Chateau Montelena Estate, Calistoga, Napa Valley 2006</i>	78	34	68	102	238
<i>Chateau Montelena Estate, Calistoga, Napa Valley 2016</i>	85	32	64	96	230
<i>Odette Estate, Napa Valley 2016</i>	40	30	60	90	226
<i>Opus One, Napa Valley 2016</i>	18	51	102	153	366
<i>Orin Swift Mercury Head, St Helena, Napa Valley 2018</i>	90	21	42	63	147
<i>Orin Swift Palermo, St. Helena, Napa Valley 2018</i>	87	12	24	36	84
<i>Plumpjack Estate, Napa Valley 2017</i>	33	30	60	90	223
<i>Quilt Napa Valley, Caymus Family 2017</i>	45	7	14	21	55
<i>Round Pond Kith & Kin, Napa Valley 2018</i>	22	7	14	21	56
<i>Round Pond Rutherford, Napa Valley 2017</i>	28	8	16	24	67
<i>Silverado Geo, Napa Valley 2016</i>	57	16	32	48	99
<i>Silverado Solo, Napa Valley 2014</i>	48	25	50	75	149
<i>Silver Oak Alexander Valley 2016</i>	44	17	34	51	127
<i>Silver Oak Napa Valley, Napa Valley 2015</i>	43	28	56	84	206
<i>Silver Trident 27 Fathoms, Napa Valley 2016</i>	16	17	34	51	127
<i>Stag's Leap Cask 23, Napa Valley 2017</i>	55	49	98	147	332
<i>Stag's Leap Artemis, Napa Valley 2017</i>	60	13	26	39	99
<i>Stag's Leap, FAY, Napa Valley 2017</i>	38	32	64	96	235
<i>Stags' Leap, Napa Valley 2016</i>	32	11	22	33	87
<i>Tribute, Benziger Family, Paso Robles, CA 2017</i>	24	5	10	15	36
<i>Truchard Carneros, Napa Valley 2017</i>	59	6	12	18	49
<u>PINOT NOIR</u>					
<i>Belle Glos Clark & Telephone, Caymus Family, 2018</i>	65	9	18	27	65
<i>Belle Glos Dairyman Caymus Family, 2018</i>	02	9	18	27	65
<i>Elouan Klamath's Kettle Reserve, Caymus Family, Oregon 2017</i>	67	6	12	18	48
<i>Imagery, Benziger Family, Sonoma Cty 2018</i>	63	5	10	15	41
<i>J Lohr Falcon's Perch, Monterey County 2018</i>	01	5	10	15	39
<i>Orin Swift Slander, California 2018</i>	83	9	18	27	64
<i>Rainstorm, Willamette Valley, WA, 2017</i>	62	5	10	15	33
<i>Roar Rosella, Santa Lucia Highlands California 2018</i>	92	11	22	33	78
<i>Roar SLH, Santa Lucia Highlands California 2018</i>	91	9	18	27	65
<i>Silver Trident, Russian River Valley, 2017</i>	03	10	20	30	75
<i>Whole Cluster, Willamette Valley, Oregon 2019</i>	68	6	12	18	46

The Wood Fired One Hundred. 100+ Wines by-the-glass or Bottle

<u>New World Coravin Selections by-the-glass</u>	<u>Bin#</u>	<u>3oz</u>	<u>6oz</u>	<u>9oz</u>	<u>Bottle</u>
<u>CHARDONNAY</u>					
Cakebread Cellars, Napa Valley 2017	C	10	20	30	64
Chateau Montelena, Napa Valley 2012	C	14	28	46	106
Chateau Montelena, Napa Valley 2017	C	11	22	33	86
Imagery, Benziger Family, Sonoma Cty 2018	C	5	10	15	36
Kendall Jackson Vintners Reserve, CA 2017	C	6	12	18	37
Mer Soleil, Caymus Family, Monterey 2018	C	7	14	21	58
Orin Swift Mannequin, St Helena, Napa Valley 2018	C	8	16	24	54
Silverado Carneros, Napa Valley 2018	C	6	12	18	55
Truchard Carneros, Napa Valley 2018	C	6	12	18	48
<u>MALBEC & MERLOT</u>					
Alexander Valley Merlot, Sonoma 2018	46	5	10	15	40
Emmolo Merlot, Caymus Family, Napa 2018	50	7	14	21	59
Red Schooner Malbec, Caymus Family Voyage 8	07	7	14	21	60
Stags' Leap Merlot, Napa Valley 2016	52	7	14	21	68
Sterling Vineyards Merlot, Napa Valley, 2015	26	7	14	21	54
Trivento Malbec Reserve, Argentina 2018	25	5	10	15	36
<u>RED & WHITE BLENDS</u>					
Conundrum Red, Caymus Family, CA 2018	08	8	16	24	46
Conundrum White, Caymus Family, CA 2018	C	6	12	18	48
Michael David Petite Petit, Lodi, CA 2017	64	5	10	15	39
Orin Swift Abstract, Grenache, Petite Sirah, Napa Valley 2018	88	8	16	24	56
Orin Swift Machete, Petite Sirah, Syrah, Grenache, California 2018	84	12	24	36	84
Orin Swift Papillon, Cab/Merlot/P Verdot/Malbec/C Franc 2018	90	15	30	45	107
Stags' Leap Investor, Napa Valley, 2017	35	9	18	27	78
Truchard Shepherd Red Blend, Napa Valley '15	06	5	10	15	41
<u>PETITE SIRAH, ROUSSANE & ROSE</u>					
Caymus Suisun Grand Durif, Petite Sirah, 2017	66	7	14	21	59
Stags' Leap Petite Sirah, Napa Valley 2016	04	8	16	24	62
Kendall Jackson Rose, California	C	3	6	9	22
Santa Margherita Rose, Italian Alps 2019	C	5	10	15	39
Truchard Roussane, Napa Valley 2017	C	5	10	15	41
<u>SAUVIGNON BLANC</u>					
Benziger, Sonoma County, 2019	C	4	8	12	31
Emmolo, Caymus Family, Napa County 2017	C	5	10	15	46
Matua, Marlborough, New Zealand 2018	C	5	10	15	36
Round Pond Rutherford, Napa Valley 2018	C	4	8	16	35
Silverado Miller Ranch, Yountville, Napa, 1L '18	C	5	10	15	42
Silver Trident Symphony No, 9, Napa Valley 2018	C	7	14	21	49
<u>RIESLING, ROSADO & SPARKLING</u>					
Bex Riesling, Nahe, Germany 2018	C	4	8	12	35
Schrambsberg Blanc de Blancs, Napa Valley 2016	C	7	14	21	59
Silverado Rosado, Napa Valley 2019	C	5	10	15	43
<u>ZINFANDEL</u>					
Michael David Earthquake, Lodi, CA 2017	09	5	10	15	42
Seghesio Sonoma, Healdsburg, Sonoma 2018	10	6	12	18	48
Seghesio Old Vine, Healdsburg, Sonoma 2018	12	7	14	21	53
Orin Swift 8 Years In The Desert, California 2018	86	10	20	30	70

WOOD FIRED HOUSE POURS by-the-glass

6oz 9oz 1/2 1
Pour Pour Liter Liter

RED:

Cabernet Sauvignon,
Chianti,
Merlot,
Montepulciano,
Pinot Noir,
Rose,
Super Tuscan,
Sangria

WHITE:

Chardonnay,
Pinot Grigio,
Prosecco,
Sauvignon Blanc,
White Zinfandel

\$8 \$12 \$21 \$39

WOOD FIRED HOUSE FLIGHTS

Select Any Four House Pours From Above:

Four 2oz Pours \$15

Four 4oz Pours \$25

Four 6oz Pours \$30

15 Draft Handles

Babble To The Nag IPA 12oz \$6, 16oz \$8, 20oz \$10

Local. Clear honey color, nice balanced Belgian hop bitterness. Unique vanilla flavor topped with a hint of rosemary

Birra Moretti L'Autentica Lager 12oz \$6, 16oz \$8, 20oz \$10

Traditional Italia Lager. Golden straw color. Medium bodied with light notes of breadcrumbs. Balanced flavor

Brugse ZOT Blond Ale 12oz \$8, 16oz \$10, 20oz \$12

Limited release. Medium bodied & well rounded. Sterling example of a true Belgian Blonde. Served in Zot crystal

Coppertail Free Dive IPA 12oz \$6, 16oz \$8, 20oz \$10

Rolls Royce example of a local IPA. Clean malts, heavy citrus & pine. Hoppy, with a crisp malt backbone

Delirium Tremens 10oz \$7, 12oz \$9, 16oz \$11, 20oz \$14

Belgian strong ale. Light orange, pear, lemon at the fore, with a bunch of banana on the back

Genesee Cream Ale 12oz \$5, 16oz \$6, 20oz \$7

Vintage. First beer I stole from my dad growing up...

Guinness Stout 16oz Pint \$6, 20oz Guinness Imperial Pint \$8

Malty sweetness and a hoppy bitterness with notes of coffee and chocolate

Peroni Nastro Azzurro 12oz \$6, 16oz \$8, 20oz \$10

Classic Italian lager with a balance of bitterness & citrus aromatic notes with a crisp, dry finish

Ponga Imperial IPA 12oz \$6, 16oz \$8, 20oz \$10

Local. Copper orange gold color, nice balanced floral hoppy bitterness

Pumking Imperial Ale 12oz \$6, 16oz \$8, 20oz \$10

The best pumpkin ale anywhere. Pours clear copper with abundant graham cracker pumpkin aromas

Saint Bernardus ABT 12, 10.5oz \$7, 12oz \$9, 16oz \$11, 20oz \$14

Chestnut color. Huge meringue-like head & big aromas reminiscent of oloroso sherry. Dry front end, full body

Stella Artois 12oz \$6, 16oz \$8, 20oz \$10

Traditional Belgian lager, golden color with a floral, well balanced fruity sweetness & soft finish

Weihenstephaner Hefeweissbier 12oz \$6, 16oz \$8, .5L \$10

Classic German yellow wheat beer with white foam, cloves and refreshing banana flavor

Wood Fired Colorado Red Lager, 12oz \$6, 16oz \$8, 20oz \$10

Medium bodied roasted caramel maltiness. Pairs well with red sauced pies

Yuengling 12oz \$5, 16oz \$6, 20oz \$7

Iconic American traditional amber lager. Famous for its rich color & medium bodied flavor

Package Beer

Vintage, Macros & Interesting Beers

Blue Moon/Heineken/Genesee Cream Ale NA \$5

Michelob Ultra, Light Lager \$4

Budweiser/Bud Light/Coors Light/Miller Lite \$3.5

Pabst Blue Ribbon PBR, 16oz Can, CA \$5

St Pauli Girl, Low Alcohol, Germany \$5

Corona/Corona Light \$5

\$7

75 Minute Imperial IPA, DogFish Head, Del

90 Minute Imperial IPA, DogFish Head, Del

Kentucky Bourbon Barrel Ale, KY

Midnight Espresso, Motorworks, Local 16oz

\$8

La Fin Du Monde, Belgian Style Tripel, Unibroue

Chimay White, Belgium Tripel

\$13 Share Bottles

De Troch Kriek, Cherry Lambic, Belgium

120 Minute Imperial IPA, DogFish Head, Del, ABV 18%

Pere Jacques Ale, Dubbel, Goose Island, 765ml

Birra Italia

Birra Menabrea Bionda, Blonde \$6

Birra Menabrea Birra Ambrata, Amber \$6

Birra Moretti La Rossa, Italy, Doppelbock \$6

Pink Pepper 98 Italian IPA, bottle conditioned \$14

Peroni Nastro Azzurro, Italy, Euro Pale Lager \$6

Torrente Birra Fragrante Birrificio Del Ducato \$9

\$6

3 Daughters Key Lime Cider, LOCAL

Ballast Point Sculpin IPA, Calf

Cigar City Jai Alai IPA, LOCAL

Coppertail Night Swim Porter, Local

Coppertail Unholy Trippel, Local

Daura Gluten Free, Euro Pale Lager, Spain

Dogfish Head 60 Minute IPA, Delaware

Fat Tire Amber Ale, CO, New Belgium

Founders All Day IPA, Michigan

Founders Porter, Michigan

Franziskaner Weissbier, Munich

Funky Buddha Pineapple Beach, LOCAL, Blonde Ale

Hofbrau Hefeweizen, Germany

Hofbrau Maibock, Germany

Old Rasputin Imperial Stout, North Coast, CA

Paulaner Original Munich Lager, Germany

Paulaner Hefe-Weissbier, Germany, Hefeweizen

Rekorderlig Ciders, ask for current selection

Sam Adams Boston Lager, MA, Vienna Lager

Sea Dog Wild Blueberry, Maine, Shipyard

White Claw Seltzers, Various Flavors \$6

Wittekerke Belgian White

\$20 Limited Release

2017 Bourbon County Stout, Goose Is, Original or Barley Wine

Ten Fidy Bourbon Barrel Aged Stout, CO, ABV 12.9%

Please Do Your Share to Save Water • Drink Beer & Wine!