



Drink Menu



Crafty Chameleon

BREWERY PIZZERIA

EST. July 11th, 2013

636-220-9144

Salad

Side: Lettuce, tomato, red onion, and St. Louis cheese. Side of house-made vinaigrette. 5

Arugula Candied Bacon: Arugula, candied bacon, goat cheese, and walnuts. Asian sesame seed dressing. 7/13

Buffalo Chicken Salad: Lettuce, red onion, tomato, mozzarella, St. Louis cheese, savory chicken tossed in our buffalo sauce, and croutons. House-made ranch or blue cheese dressing. 7/13

Caesar: Lettuce, house-made Caesar dressing, parmesan, and croutons. 7/13 Add chicken for. 2

House: Lettuce, red onion, black olive, tomato, mozzarella, parmesan, and St. Louis cheese. House-made vinaigrette. 6/11

Italian Salad: Lettuce, red onion, black olive, tomato, pepperoni, mozzarella, parmesan and St Louis cheese, House-made vinaigrette. 7/13

Spinach: Spinach, candied bacon, hard boiled egg, tomato, red onion, crouton & house-made raspberry vin. 7/13

Taco Salad: Lettuce, Chihuahua cheese, chorizo & beef, pico de gallo, avocado cream and tortilla chips. 7/13

Dressing: Asian Sesame Seed, Avocado Cream, Blue Cheese, Caesar, House Vin., Ranch, Raspberry Vin., Honey Mustard

Crafty Stix

Parmesan 8

Parmesan & Mozzarella 9

Garlic Alfredo Parmesan & Mozzarella 9

Dry Rub 8

S-STL Stix Parmesan, garlic olive oil, St. Louis cheese, topped with more parmesan. 9

Weekly Specials Dine-In Only

Sunday: \$2 off all wing orders

Monday: 1-regular topping pizza. 9
(premium toppings will incur an up charge)

Tuesday: Calzone Tuesday.

Ricotta and mozzarella with a marinara side. 12
Up to 3 additional toppings \$1 Each.

Currently calzones are only available on Tuesdays

Mac & Cheese

Buffalo Chicken Mac: White cheddar mac, mozzarella, gouda, red onion, buffalo sauce, scallions, and a ranch drizzle. 9

3 Meat Mac: White cheddar mac, mozzarella, candied bacon, Italian sausage, pepperoni, and pizza sauce. 9

Cosmo Chicken Mac: White cheddar mac, diced chicken, Cosmo BBQ sauce, red onion, scallions, gouda and mozzarella. 9

Chicken Bacon Ranch Mac: White cheddar mac, diced chicken, candied bacon, mozzarella and a ranch drizzle. 9

Three Cheese Mac: White cheddar mac, mozzarella, and St. Louis style cheese. 7

Taco Mac: White cheddar mac, chihuahua and mozzarella, seasoned taco beef, pico de gallo, and tortilla chips. 9

Build your own Mac: starts at 7.
add additional toppings .50 per topping.

Wings

Brined in house & blasted in our wood fired oven.

1lb per order (Approx 8-9 Jumbo Wings) Includes 1 dipping sauce (extra sauces \$.75 each)

Dry Rub: House-made dry rub with a little sweetness. 15

Fire Rub: Our dry rub with LOTS of heat. 15 🔥🔥

Nuclear Rub: Our dry rub with an INSANE amount of heat. 15 🔥🔥🔥

Cosmo: House-made, sweet and a little spicy. 15

Carolina Mustard: Blend of barbecue sauce, yellow mustard, vinegar, sugar and spices. 15

Buffalo: House-made traditional buffalo sauce. 15 🔥

Honey Chipotle: House-made mix of honey & chipotle. 15 🔥

Olive Oil & Garlic: Dipped in olive oil & garlic. 15

Parmesan Ranch: Ranch sauce meets parmesan cheese. 15

Sweet Chili: Sweet, savory & tangy. 15

Teriyaki: Classic teriyaki sauce. 15

The Chameleon Wings: Changes Frequently – Please Ask your server for the latest Chameleon. 15

Have your wings Trashed +1

Sauces: Blue Cheese, Buffalo, Carolina Mustard, Honey Mustard, Carolina Heat (spicy), Ranch, Cosmo (spicy), Garlic Butter, Hot Honey, Honey Chipotle (spicy), Teriyaki, Sweet Chili, Olive Oil & Garlic.

Signature Pizzas

Apple Bacon: Tomato sauce, candied bacon, apples, gouda, and mozzarella. 18

Buffalo Chicken: Buffalo sauce, mozzarella, chicken, onion, blue cheese crumbles, and a ranch drizzle. 18

Cosmo's Chicken: Cosmo sauce (sweet & spicy), smoked chicken, red onion, scallion, gouda and mozzarella. 18

Deluxe Pizza: Tomato sauce, mozzarella, pepperoni, sausage, green pepper, onion and mushroom. 19

Taco Pizza: Enchilada sauce, Chihuahua and mozzarella, chorizo, seasoned taco beef, pico de gallo, avocado cream and a side of tortilla strips. 19

Diavolo: Tomato sauce, pepperoni, scallion, serrano chilies, parmesan and mozzarella. 17 (spicy)

Gourmet Veggie: Tomato sauce, arugula, black olive, scallion, mushroom, roasted garlic, mozzarella and goat cheese. 18

Spinach Artichoke: Ranch sauce, mozzarella cheese, spinach, & artichoke. 16

3-Meat: Tomato sauce, mozzarella, sausage, pepperoni & candied bacon. 19

The Chameleon: Changes Frequently – Please ask your server for the latest Chameleon. 19

B.Y.O.P

Brew your own Pizza

Gluten Friendly Crust \$4

Sauces

Tomato
Cosmo (sweet & spicy)
Buffalo
Olive Oil & Garlic
Ranch
Carolina
Carolina Heat
Enchilada
Garlic Alfredo

Cheese

Mozzarella
STL Style
Parmesan
Blue Cheese
Smoked Gouda*
Goat Cheese*
Chihuahua*
Vegan/Dairy Free Cheese**

Meats

Pepperoni
Hamburger
Bacon
Candied Bacon**
Italian Sausage*
Canadian Bacon*
Smoked Chicken*
Chorizo*

Produce

Apples
Artichokes
Arugula
Banana Peppers
Black Olives
Green Peppers
Jalapenos
Mushrooms
Pineapple
Red Onions
Roasted Garlic
Scallions
Serrano Peppers
Spinach
Tomatoes

Drizzle

Avocado Cream
Balsamic Vinegar
Buffalo
Cosmo
Garlic Butter
Hot Honey
Olive Oil & Garlic
Ranch

Cheese Pizza: 1 sauce & 1 cheese 13
Additional Toppings: \$1 Each
***Premium Toppings:** \$2 Each
****Premium Toppings:** \$3 Each

Dessert

Cinnamon Stix: Our version of bread sticks, topped with cinnamon, icing glaze & caramel cream cheese 8

Dessert Calzone: Bourbon caramel sauce, apples, Twix chocolate topped with an icing glaze 12



Drink Menu

Signature Cocktails

Coop Deville: Vodka, grapefruit radler, & splash of cranberry.

Paloma: Tequila, triple sec, grapefruit radler, & lime juice.

Signature Old Fashion: Bourbon muddled with a sugar cube & an orange slice, orange & whiskey bitters, splash of club soda, garnished with Luxardo cherries, & orange twist.

Seasonal White Russian: See your server for seasonal selection.

Signature Bloody Mary: Vodka, Cosmo sauce, bloody Mary mix, pickle juice, splash of Winston's Brown Ale, rimmed with our house made dry rub, & garnished with pickles, olives, candied bacon, & pepperoni.

Seasonal Mule: See your server for seasonal mule selection.

Red Wine

Woodbridge Cabernet
Felino Cabernet
Woodbridge Pinot Noir
Ryder Pinot Noir
Shooting Star Pinot Noir
Castle Rock Merlot
Mano A Mano Tempranillo
Cantena Malbec
CMS Red Blend

White Wine

Woodbridge Chardonnay
Kendall Jackson Chardonnay
Sunny With A Chance of
Flowers Chardonnay
(low cal)
Sunny With A Chance of
Flowers Sauvignon Blanc
(low cal)
Wither Hills Sauvignon
Blanc
Riff Pinot Grigio
Gerard Bertrand Rose
Centorri Moscato
Selbach "Piesporter"
Riesling
Tarima Blanco
Cuvee Jean Paul
Ruffino Prosecco

**Ask your
server
about
our
brewery
made
beer**

BAKED IN A WOOD FIRED OVEN

We use a Marana Forni rotary wood fire oven made in Italy. This revolutionary oven always cooks at the ideal temperature, thanks to its rotating plate. Making for the perfect pizza every time.

WHAT IS NEAPOLITAN PIZZA Authentic Neapolitan pizza is 12", & very thin in the center, but has a nice puffy crust.

Neapolitan pizza has a varying degree of leoparding. This char on the sides & bottom is a subtle layer of flavor & texture. There is a careful balance of crust, sauce, & cheese. The liquid from the sauce & cheese create a hot molten area at the center.

KUNA Consuming raw or undercooked meats, poultry, seafood, shellfish, unpasteurized milk eggs or may increase your risk of foodborne illness.

WHAT MAKES OUR PIZZA GREAT

We are dedicated to using fresh seasonal ingredients & making as much of our products from scratch as possible. We take pride in all the food we create, that's why we have fresh dough, house made pizza sauce & quality toppings.

ASK FOR YOUR PIZZA "PARBAKED & UNCUT" TO FINISH IT AT HOME

- 1 Preheat oven to highest setting.
- 2 Place pizza directly on oven rack.
- 3 Cook for 1-2 Minutes.

We recommend that customers ordering pizza to go request that the pizza be "parbaked & uncut." We will leave any finishing toppings on the side so that you may dress your pizza after re-heating it at home.