



312 E. Congress St. Tucson, AZ 85701 | (520) 849-5908 | www.TucsonJaimes.com

NOT PIZZAS

SALADS

Sm | Lg

Jaime's House Salad

\$7 | \$13

- PETITE LETTUCE BLEND, BABY HEIRLOOM TOMATOES, RED BELL PEPPERS, RED ONION, HOUSE-MADE CROUTONS, RANCH DRESSING, SHREDDED GRANA

Caesar Salad

\$7 | \$13

- PETITE LETTUCE BLEND, HOUSE-MADE CROUTONS, SHREDDED GRANA, CAESAR DRESSING*

Garden Herb Salad (v,gf)

\$7 | \$13

- PETITE LETTUCE BLEND, SPINACH, ROASTED TOMATOES, KALAMATA OLIVES*, CHOPPED BASIL AND CHIVES, WHITE LEMON VINAIGRETTE DRESSING

Mama's Classic Caprese (gf)

\$13

- BALSAMIC DRIZZLED, HAND-PULLED MOZZARELLA, TOPPED WITH BABY HEIRLOOM TOMATOES, TOSSED IN WHITE LEMON VINAIGRETTE, CHIFFONADE BASIL

NEW: Cashew 22 (gf)

\$7 | \$13

- PETITE LETTUCE BLEND, ARUGULA, CASHEWS, GOAT CHEESE, BABY HEIRLOOM TOMATOES, RED ONION, WHITE LEMON VINAIGRETTE

NEW: Bacon Gorgonzola Salad

\$7 | \$13

- PETITE LETTUCE BLEND, BABY HEIRLOOM TOMATOES, RED ONION, GORGONZOLA, BACON, CROUTONS, CREAMY GORGONZOLA DRESSING

N/A BEVERAGE

Fountain Drink

\$3.50

- COKE, DIET COKE, SPRITE, DR. PEPPER, LEMONADE, UNSWEETENED ICE TEA

Jaime's House Lemonade

\$4

- A BLEND OF ORGANIC BLACKBERRY, STRAWBERRY, BLUEBERRY, BASIL, LEMON JUICE, SWEETENED ONLY WITH HONEY

Topo Chico Sparkling Mineral Water

\$4

Jarritos Grapefruit

\$4

Mexican Coke

\$4

De La Calle Tepache

\$4

- GRAPEFRUIT LIME or TAMARIND CITRUS

KNOTS & BREADS

Half Dozen \$5 | Dozen \$8

Served with a side of Jaime's Pizza Sauce

Garlic Grana Knots

- SLOW FERMENTED PIZZA DOUGH KNOTS, TOSSED IN GARLIC INFUSED EVOO, GRANA, AND FRESH HERBS

Salted Knots (v)

- SLOW FERMENTED PIZZA DOUGH KNOTS, TOSSED IN GARLIC INFUSED EVOO, AND SEA SALT

Bread

\$8

- SLOW FERMENTED PIZZA DOUGH, TOPPED WITH GARLIC INFUSED EVOO AND FRESH HERBS.

Comes with your choice of:

- OLIVE TAPENADE
- CASHEW-BASIL PESTO
- WARM RED SAUCE

OR ALL 3 add \$4

CHICKEN WINGS

Half Dozen \$14

Jaime's Seasoned, Slow Cooked, No Fry, Gluten Free, Chicken Wings. Served with a House-Made Dressing

- NAKED
- LEMON PEPPER
- GARLIC GRANA
- SWEET BBQ
- SPICY BBQ
- BUFFALO

HOUSE-MADE DRESSINGS

Additional dressing \$1.50

- RANCH
- CAESAR
- CREAMY GORGONZOLA
- WHITE LEMON VINAIGRETTE

DESSERTS

NEW: Please see our specials for rotating desserts.

ALL PIZZAS START WITH OUR SLOW, COLD
FERMENTED DOUGH

FINISHED WITH GRATED GRANA AND FRESH CHOPPED
HERBS

MAKE ANY 10" PIZZA A GLUTEN FREE* CAULIFLOWER CRUST FOR AN ADDITIONAL \$3

PIZZAS

CREATE YOUR OWN 10" or 16"

Step 1: Choose Your Style

- Classic Cheese** \$10 | \$21
• JAIME'S SCRATCH PIZZA SAUCE, EAST COAST BLEND SHREDDED MOZZARELLA, GRANA, FRESH HERBS
- White** \$11 | \$22
• GARLIC INFUSED EVOO, GARLIC, EAST COAST BLEND SHREDDED MOZZARELLA, SAVORY RICOTTA, GRANA, FRESH HERBS
- Old World** \$13 | \$22
• GARLIC INFUSED EVOO, GARLIC, HAND CRUSHED TOMATO, HAND PULLED MOZZARELLA, GRANA, FRESH HERBS
- Calzone** \$13
• GARLIC INFUSED EVOO, GARLIC, EAST COAST BLEND SHREDDED MOZZARELLA, SAVORY RICOTTA, GRANA, FRESH HERBS. SERVED WITH JAIME'S PIZZA SAUCE ON THE SIDE

Step 2: Choose Your Toppings

- Cheeses** 10" \$2.50ea | 16" \$4.50ea
• CASHEW-BASIL PESTO | FETA | GOAT CHEESE | GORGONZOLA | HAND-PULLED MOZZARELLA | SHREDDED EAST COAST BLEND MOZZARELLA | SAVORY RICOTTA
- Veggies** 10" \$1.50ea | 16" \$2.75ea
• ARTICHOKE | ARUGULA | BASIL | GARLIC | JALAPENO | KALAMATA OLIVE* | MAMA LIL'S PEPPERS | MUSHROOM | RED BELL PEPPER | RED ONION | BABY HEIRLOOM TOMATO | ROASTED TOMATO | SPINACH
- Meats** 10" \$2.50ea | 16" \$4.50ea
• ANCHOVY | BACON | HOUSE-MADE CHICKEN SAUSAGE | HOUSE-MADE SAUSAGE | HOUSE-MADE MEATBALL | PANCETTA | PEPPERONI

SPECIALTY PIZZAS 10" or 16"

- Festa del Formaggio** \$15 | \$29
• GARLIC INFUSED EVOO, GARLIC, EAST COAST BLEND SHREDDED AND HAND-PULLED MOZZARELLA, SAVORY RICOTTA, FETA, GRANA, FRESH HERBS
- Pepperoni** \$12 | \$24
• JAIME'S SCRATCH PIZZA SAUCE, EAST COAST BLEND SHREDDED MOZZARELLA, PEPPERONI, GRANA, FRESH HERBS
- Margherita Timoteo** \$14 | \$23
• GARLIC INFUSED EVOO, GARLIC, HAND CRUSHED TOMATO, HAND PULLED MOZZARELLA, BASIL, GRANA
- Papa's Pizza** \$15 | \$27
• GARLIC INFUSED EVOO, GARLIC, HAND CRUSHED TOMATO, HAND PULLED MOZZARELLA, HOUSE-MADE SAUSAGE, RED ONIONS, GRANA, FRESH HERBS
- Jaime's Favorite** \$17 | \$32
• JAIME'S SCRATCH PIZZA SAUCE, EAST COAST BLEND SHREDDED MOZZARELLA, PEPPERONI, HOUSE-MADE SAUSAGE, MUSHROOMS, RED ONIONS, RED BELL PEPPERS, GRANA, FRESH HERBS
- Los Tres Cerditos** \$18 | \$34
• JAIME'S SCRATCH PIZZA SAUCE, EAST COAST BLEND SHREDDED MOZZARELLA, PANCETTA, PEPPERONI, HOUSE-MADE SAUSAGE, GRANA, FRESH HERBS
- The Sweet Swine** \$18 | \$34
• GARLIC INFUSED EVOO, GARLIC, HAND-PULLED MOZZARELLA, PANCETTA, GOAT CHEESE, ROASTED TOMATOES, GRANA, FRESH HERBS, FINISHED WITH A DRIZZLE OF BALSAMIC REDUCTION
- NEW: Pesto Pancetta** \$17 | \$32
• HAND PULLED MOZZARELLA, ROASTED TOMATO, CASHEW-BASIL PESTO, PANCETTA LARDON, HAND CRUSHED TOMATO, GRANA, FRESH HERBS
- The 10-77** \$17 | \$29
• GARLIC INFUSED EVOO, GARLIC, HAND CRUSHED TOMATO, HAND PULLED MOZZARELLA, PEPPERONI, ANCHOVY, GRANA, FRESH HERBS
- The Vegetarian** \$15 | \$28
• JAIME'S SCRATCH PIZZA SAUCE, EAST COAST BLEND SHREDDED MOZZARELLA, RED BELL PEPPERS, MUSHROOMS, RED ONIONS, ARTICHOKE, GRANA, FRESH HERBS
- Feta-Choke** \$17 | \$30
• JAIME'S SCRATCH PIZZA SAUCE, EAST COAST BLEND SHREDDED MOZZARELLA, FETA, ARTICHOKE, KALAMATA OLIVES, RED ONIONS, ROASTED TOMATOES, GRANA, FRESH HERBS
- Paco's Blanco Chicken** \$15 | \$29
• GARLIC INFUSED EVOO, GARLIC, EAST COAST BLEND SHREDDED MOZZARELLA, SAVORY RICOTTA, SPINACH, HOUSE-MADE CHICKEN SAUSAGE, BABY HEIRLOOM TOMATOES, GRANA, FRESH HERBS
- Hot Mama** \$15 | \$30
• GARLIC INFUSED EVOO, GARLIC, EAST COAST BLEND SHREDDED MOZZARELLA, SAVORY RICOTTA, MAMA LIL'S PEPPER, HOUSE MADE MEATBALL, RED ONION, GRANA, FRESH HERBS, FINISHED WITH A DRIZZLE OF BUFFALO SAUCE
- NEW: The Guy Who Dances On Congress** \$17 | \$28
• GARLIC INFUSED EVOO, GARLIC, HAND PULLED MOZZARELLA, ARTICHOKE, ROASTED TOMATO, GOAT CHEESE, TOPPED WITH FRESH BABY ARUGULA AFTER BAKE, FINISHED WITH A DRIZZLE OF TRUFFLE OIL

(v) Vegan (gf) Gluten Free (df) Dairy Free

NOT PREPARED IN AN EXCLUSIVELY FREE ENVIRONMENT

*Although Kalamata Olives are pitted, they may contain pits or pit fragments.

*Consuming raw egg may increase your chance of food borne illness.

*Items sold as Gluten Free do not contain wheat flour, however they are not prepared in an exclusively gluten free environment.

ALL PIZZAS START WITH OUR SLOW, COLD FERMENTED DOUGH
FINISHED WITH GRATED GRANA AND FRESH CHOPPED HERBS

ALL PIZZA'S START WITH OUR SLOW, COLD FERMENTED DOUGH
FINISHED WITH GRATED GRANA AND FRESH CHOPPED HERBS

PIZZA BY THE SLICE

Only Classic Cheese Style Available After 5pm

STEP 1: CHOOSE YOUR STYLE

Classic Cheese \$4.00

- JAIME'S SCRATCH PIZZA SAUCE, EAST COAST BLEND SHREDDED MOZZARELLA, GRANA, FRESH HERBS

White \$4.75

- GARLIC INFUSED EVOO, GARLIC, EAST COAST BLEND SHREDDED MOZZARELLA, SAVORY RICOTTA, GRANA, FRESH HERBS

Old World \$4.75

- GARLIC INFUSED EVOO, GARLIC, HAND CRUSHED TOMATO, HAND PULLED MOZZARELLA, GRANA, FRESH HERBS

LUNCH SPECIAL

TUESDAY - FRIDAY 11AM TO 3PM

1 Topping Slice, Side Salad, Soda for \$10

Choose Your 1 Topping Slice:

- Classic Cheese
- White
- Old World

Choose Your Side Salad:

- Jaime's House Salad
- Caesar Salad
- Garden Herb Salad (v,gf)

Choose Your Fountain Drink:

- Coke, Diet Coke, Dr Pepper, Sprite, Lemonade or Iced Tea

***No Modifications or Substitutions on Lunch Specials**

STEP 2: CHOOSE YOUR TOPPINGS

Chef's Recommendation: Slices are best with no more than 3 toppings.

Cheeses: \$1.75 EA

- CASHEW-BASIL PESTO | FETA | GOAT CHEESE | GORGONZOLA | HAND-PULLED MOZZARELLA | SHREDDED EAST COAST BLEND MOZZARELLA | SAVORY RICOTTA

Veggies: \$0.75 EA

- ARUGULA | ARTICHOKE | BASIL | GARLIC | JALAPENO | KALAMATA OLIVE* | MAMA LIL'S PEPPERS | MUSHROOM | RED BELL PEPPER | RED ONION | BABY HEIRLOOM TOMATO | ROASTED TOMATO | SPINACH

Meats: \$1.75 EA

- ANCHOVY | BACON | HOUSE-MADE CHICKEN SAUSAGE | HOUSE-MADE SAUSAGE | HOUSE-MADE MEATBALL | PANCETTA | PEPPERONI

HAPPY HOUR

TUESDAY - FRIDAY 3PM TO 5PM

\$3 Slices

- Classic Cheese
- White
- Old World

\$3 Half Dozen Knots

- Garlic Grana or Salted(v)

\$6 Draft Pints

\$6 Spiked Jaime's Lemonade

1/2 off Bottles of Wine

(v) Vegan (gf) Gluten Free (df) Dairy Free

NOT PREPARED IN AN EXCLUSIVELY FREE ENVIRONMENT

*Although Kalamata Olives are pitted, they may contain pits or pit fragments.

*Consuming raw egg may increase your chance of food borne illness.

*Items sold as Gluten Free do not contain wheat flour, however they are not prepared in an exclusively gluten free environment.

(v) Vegan (gf) Gluten Free (df) Dairy Free

NOT PREPARED IN AN EXCLUSIVELY FREE ENVIRONMENT

*Although Kalamata Olives are pitted, they may contain pits or pit fragments.

*Consuming raw egg may increase your chance of food borne illness.

*Items sold as Gluten Free do not contain wheat flour, however they are not prepared in an exclusively gluten free environment.

DRINKS

BEER LIST

DRAFT

Mexican Lager: Crooked Light by Crooked Tooth (4.5%)	Pint	\$9
Amber: Batch 42 by Blackrock Brewers (4.6%)		\$9
Sour: Poquito Saladito by Crooked Tooth (4.5%)		\$12
Hazy IPA: Hipsterville Hazy IPA by Barrio (6.4%)		\$9

BY THE CAN

Barrio Blond Ale 12oz (5%)	\$6
Barrio Beach Ale 12oz (5%)	\$6
Dragoon IPA 12oz (7.3%)	\$7
Ray Ray's Spirit Tea 12oz (4.7%)	\$7
Athletic Lite (NA)	\$5
Calidad Cerveza 12oz (5%)	\$4
Nutrl Vodka Seltzer (4.5%)	\$7

COCKTAILS

Jaime's Spiked Lemonade \$9

- Jaime's House Lemonade with Kettle One Vodka

Margarita \$11

- Tequila, Curacao, Lime Juice, with Good Oak's Citrus Cordial & Simple Syrup

WINE LIST

1/2 OFF BOTTLES EVERY TUESDAY
& HAPPY HOUR TUE-FRI 3PM - 5PM

RED WINES

- Lapis Luna, Cabernet Sauvignon, 2021 \$6 Glass | \$24 Bottle
Lodi, California
- Vallevo, Montepulciano, 2021 \$33 Bottle
- Clos des Fous, Subsollum Pinot Noir, 2018 \$36 Bottle
Abruzzo, Italy
- Renzo Masi, Chianti, 2022 \$33 Bottle
Aconcagua Valley, Chile
- La Salita Barbera d'Asti 2021 \$27 Bottle
Rufina, Italy
- Milou, Rose, 2021 \$9 Glass | \$27 Bottle
Piedmont, Italy
- Pays d'Oc, South of France, France*

WHITE WINES

- Lapis Luna, Chardonnay, 2022 \$6 Glass | \$24 Bottle
North Coast, California
- BloodRoot, Chardonnay, 2021 \$45 Bottle
Sonoma Coast, California
- Wai Wai, Sauvignon Blanc, 2022 \$33 Bottle
Marlborough, New Zealand
- Giuseppe & Luigi, Pinot Grigio, 2022 \$27 Bottle
Friuli-Venezia Giulia, Italy