

## White Wine By The Glass & Bottle

Segura Viuda **Brut Cava**, ES, 187ml g 7.99  
Luccio **Moscato**, IT g 7.99/b 19.98  
Bex **Riesling**, DE g 7.99/b 19.98  
Placido **Pinot Grigio**, IT g 6.99/b 17.48  
Kenwood **Sauvignon Blanc**, CA g 9.99/b 24.98  
Collevento 921 **Un-Oaked Chardonnay**, IT g 8.49/b 21.23  
Le Charmel **Rose**, FR g 8.49/b 21.23

## Red Wine By The Glass & Bottle

Rosa Regale **Brachetto**, 187ml, IT g 9  
Ned - **Pinot Noir**, NZ g 8.49/b 21.23  
Seven Falls, **Cabernet Sauvignon**, WA g 8.49/b 21.23  
Monti Garbi, **Valpolicella Superiore**, IT g 8.99/b 22.47  
Uno - **Malbec**, AR g 8.99/b 22.47  
Farmhouse **Red Blend**, CA g 8.99/b 22.47

## Wine Shop Bottles +\$20 corkage fee

### Bubbles

Acquesi - **Brachetto**, IT 17  
Nivasco - **Brachetto**, IT 14  
Conundrum - **Blanc de Blanc**, IT 19.5  
Abbey St. Hilaire - **Brut**, FR 15.5  
Toast - **Brut**, CA 20  
Lola - **Prosecco**, IT 10.25  
Gloria Ferrer - **Blanc de Noir Rose Brut**, CA 24

### White Wines

Stella Rosa - **Moscato D'Asti**, It 15  
Valamasca - **Moscato**, IT 13  
Liebfraumilch - **Riesling**, DE 10  
Curator - **Blend**, SA 12  
Farmhouse - **Blend**, CA 10  
Pannonica Blanc - **Blend**, AUS 14.5  
Paccamora - **Inzolia**, IT 14  
Anterra - **Pinot Grigio**, IT 9.5  
Pyjama - **Godello**, ES 20  
Lafayette - **Sauvignon Blanc**, FR 12.25  
Ned - **Sauvignon Blanc**, NZ 10.25  
Cupcake - **Sauvignon Blanc**, NZ 10.35  
Banfi "Fumaio" - **Sauv Blanc/Chardonnay**, IT 10.25  
Paris Valley - **Chardonnay**, CA 13.5  
Pams **Un-Oaked Chardonnay**, CA g 8.49  
Excelsior - **Chardonnay**, SA 10  
Hess - **Chardonnay**, CA 18.75

### Rose Wines

Henri Gaillard - **Cotes de Provence Rose**, FR 16.5

### Red Wines

Schlink Haus - **Sweet Red**, DE 12  
Vinum - **Pinot Noir**, CA 16  
Zestos - **Garnacha**, ES 9.5  
Shooting Star - **Merlot**, CA 14  
Milbrandt, **Merlot**, WA 14  
Tilia - **Merlot**, AR 16.5  
Pierre Rougan - **Cotes Du Rhone**, FR 14.5  
Blackbilly - **Shiraz**, IT 16  
Castle Rock - **Sirah**, CA 11  
Regina Viarum - **Mencia**, ES 20  
Steven Vincent - **Red Blend**, CA 12  
Illusion - **Red Blend**, CA 14  
MWC - **Cabernet Sauvignon**, CA 16  
Vina Robles - **Cabernet Sauvignon**, CA 20  
Catena - **Malbec**, AR 20  
Fabre Montmayou - **Malbec**, AR 16  
Cusamano - **Nero d'Avola**, IT 10.75  
Zin-PHOMANIAC - **Zinfandel**, CA 16



## Draft Beer 16 oz

Blue Moon Belgian Wit Beer 6.99  
Urban Chestnut **Zwickel** Bavarian Lager 6.99  
Angry Orchard Apple Cider (Gluten Free) 6.99  
Six Mile Bridge Southern German Lager 6.99  
Bud Light American Light Lager 5.99

Ask about our **Craft Beer Guest Taps!**  
**BYO Flights** choose any draft as 6oz pour - prices vary

## Bottles & Cans

Stella Artois 12oz bottle 5.82  
Modelo Especial 16oz can 5.82  
Budweiser 12oz bottle 5.37  
Bud Select 12oz bottle 5.37  
Miller Lite 12oz bottle 4.48  
PBR 16oz can 3.36  
Stag 16oz can 3.36  
Bells Two Hearted IPA 12oz can 5.82  
4Hands City Wide 16oz can 6.04  
Founders All Day IPA 12oz bottle 5.82  
Abbaye De Leffe Blonde 12oz bottle 5.82  
Urban Chestnut Schnickelfritz 16oz can 6.04  
Schlafly Hefeweizen 12oz bottle 4.93  
Six Mile Bridge Irish Red Ale 16oz can 6.04  
Charleville Tornado Alley 12oz can 5.82  
Founders Dirty Bastard 12oz bottle 5.82  
Civil Life Brown Ale 12oz can 5.82  
Old Bakery Porter 16oz can 6.04  
Left Hand Nitro Milkstout 12oz bottle 5.82  
Ace Pear Cider 12oz bottle 5.82  
Crown Valley Black Berry Cider 12oz can 5.82  
Truly Wild Berry Seltzer 12oz can 5.82  
Truly Strawberry Lemonade Seltzer 12oz can 5.82  
Heineken Buckler NA 12oz bottle 4.48  
Well Being Victory Wheat NA 12oz bottle 5.29

Managers- Kyrn Artis & Jon Miller  
Kitchen Manager - Efren Palomares



## Appetizers

- o **Baked Heartland Creamery Goat Cheese**  
marinara & crostini 10.99
- Buffalo Chicken Dip**  
warm pita or fresh veggies 10.99
- Pop's Meatballs (beef-pork-lamb)**  
marinara & parmesan 12.99
- o **3 Cheese Spinach-Artichoke Dip**  
warm pita or fresh veggies 10.99
- o **Soft Pretzel Sticks**  
whole grain honey mustard 5.99  
add extra sharp white cheddar cheese dip 1.99
- 1.5lbs Roasted Dry Rubbed BBQ Chicken Wings**  
(healthier version of fried wings) chipotle ranch 14.99
- Pepperoni Pinwheels**  
marinara sauce 9.99

## Soups

- White Chicken Chili** cup 3.99/bowl 5.99
- o **Farmer's Garden Soup** cup 3.99/bowl 5.99

## Salads

- add chicken for 2.59 or shrimp for 2.99
- Our House** (in the middle of the street)  
mixed greens, pepperoni, pepperoncini, tomato, red onion,  
parmesan & dad's vinaigrette small 6.99/large 9.99
- BLT** romaine, bacon, tomato, blue cheese crumbles  
& peppercorn ranch small 7.99/large 10.99
- o **Spinach**  
red onion, spiced pecans, dried cranberries, goat cheese  
& raspberry vinaigrette small 7.99/large 10.99
- o **Strawberry Fields**  
mix greens, strawberries, mandarin oranges, almonds, feta  
& honey balsamic vinaigrette small 7.99/large 10.99

## Roasted Oven Sandwiches

- add a cup of soup or small house salad for 2.99
- White on White**  
chicken, spinach, bacon, tomato, provolone  
& peppercorn ranch 9.29
- The Porky**  
pulled pork, slaw, caramelized onions, provolone  
& house-made bbq sauce 9.99
- Meatball**  
marinara & provolone 9.59
- Not Easy Being Cheesy**  
parmesan cream, gruyere, provolone, spinach  
& tomatoes 8.59
- Hot Italian**  
hot capicola, volpi salami, country ham, red onion,  
pepperoncini, mozzarella & whole grain mustard 9.99
- Calzone Zone** - served w/ marinara  
add a cup of soup or small house salad for 2.99
- Shrimpy**  
ricotta, roasted shrimp, tomatoes, spinach,  
caramelized onions, roasted garlic & mozzarella 12.99
- Meaty**  
ricotta, house-made sausage, pepperoni, caramelized  
onions, mozzarella & parmesan 12.99
- Veggie**  
ricotta, wild mushrooms, spinach, roasted red peppers,  
caramelized onions, mozzarella & parmesan 11.99
- Chickie**  
ricotta, roasted chicken, bacon, caramelized onion,  
spinach & mozzarella 11.99

## Dessert

- Gooey Butter Cake 4.99
- Peanut Butter Satin Pie  
w/ chocolate ganache 5.29
- Vanilla Bean Cheesecake (Gluten Free)  
w/ espresso caramel 5.99
- House-Made Vanilla Ice Cream 4.29

## Pick Your 12" Crust PW Original or Gluten Free

## Paul's Picks

- The Wolf**  
tomato sauce, house-made fennel sausage,  
pepperoni, bacon, caramelized onion, green pepper,  
roasted garlic & mozzarella 17.99
- Big Balls**  
tomato sauce, house-made meatballs, caramelized onions,  
green pepper, fresh basil, provolone & parmesan 16.99
- Buffalo**  
roasted garlic olive oil, spicy chicken, red onion,  
monterey jack, mozzarella & ranch dressing 16.59
- Hawaii Five O**  
tomato sauce, schubert's country ham, fresh hawaiian  
pineapple, red onion, basil & mozzarella 16.99
- Shrimpy Shrimpy Bang Bang**  
garlic oil, shrimp, bacon, roasted jalapeno, corn,  
mozzarella, monterey jack & cilantro-avocado drizzle  
(add sriracha for an extra bang!) 16.99
- Tasty Taco**  
house salsa, taco seasoned ground beef, olives, tomatoes,  
shredded lettuce, monterey jack & cilantro cream 16.59

## Wendy's Favs

- Gimmie the Greek**  
basil pesto, chicken, marinated artichoke hearts,  
red onion, kalamata olive & fat free feta 15.99
- Chicken Caprese**  
garlic oil, roasted chicken, tomato, fresh mozzarella,  
parmesan, basil & balsamic drizzle 15.99
- o **Vegged Out 2.0**  
basil pesto, mushroom mix, black olives, red peppers,  
marinated artichoke hearts, caramelized onions,  
mozzarella & goat cheese 15.29
- Pulled Piggy**  
house bbq sauce, pulled pork, caramelized onion,  
slaw & gruyere 16.29
- Chicken BLT**  
garlic oil, roasted chicken, spinach, bacon,  
provolone, tomato & ranch dressing 15.99

## Classics

- o **Margherita**  
tomato sauce, fresh basil & fresh mozzarella 13.89
- Pepperoni**  
tomato sauce, extra pepperoni & mozzarella 14.99
- Sausage**  
tomato sauce, extra fennel sausage & provolone 14.99
- o **Mushroom**  
roasted garlic olive oil, wild mushrooms, red onions,  
parmesan & mozzarella 14.99

## Build a Pie 13.99

includes one sauce, one cheese & one topping  
additional items 1.99 each

### Sauce

tomato  
marinara  
house bbq  
basil pesto  
parmesan cream  
roasted garlic olive oil  
whole grain honey mustard

### Cheese

mozzarella  
goat  
blue  
gruyere  
parmesan  
provolone  
monterey jack  
fresh mozzarella  
fat free feta

### Meats

chicken  
pepperoni  
volpi salami  
hot capicola  
pulled pork  
country ham  
bacon  
shrimp  
house-made meatballs  
taco seasoned ground beef  
fennel sausage

### Veggies & More

red onion  
green pepper  
black olive  
button mushrooms  
roasted jalapeno  
fresh basil  
fresh tomato  
spinach  
marinated artichoke heart  
caramelized onion  
roasted red pepper  
kalamata olive  
wild mushrooms  
roasted garlic  
pepperoncini  
hawaiian pineapple

### Vegan

daiya cheese add \$1.59  
match italian sausage add \$2.99

o denotes vegetarian item