

COCKTAILS

SEASONAL

Summer Daiquiri \$11

Rum, Pink peppercorn, Passion Fruit, Lime, Peach

Fun Crush \$11

Vodka, Matcha cucumber, Lime, Italicus, Bubbles

Goose Gimlet \$11

Gin, Basil, Lime, Simple syrup

Yellow Bull \$11

Tequila, Yellow Red Bull, Soda

FANCY

Hopa Cupa \$12

Tito's Vodka, St. Germain, Blackberry Shrub, Lemon, Ginger, Pineapple

The Silly One \$12

Gin, Rhubarb, Blood Orange, Lime, Bubbles

The Millionaire \$12

Riverset Rye, Rosemary Maple, Aperol, Lemon

El Lobo Loco \$12

Tequila, Apple Agave, Ginger, Lemon, All Spice

The Heart Breaker \$12

Mezcal, Ancho Reyes, Orange, Lemon, Tajin

SIGNATURE

Catching Smoke \$11

Mezcal, Pineapple, Fig Agave, Ancho Verde, Lemon, Banana

Cholo Love \$11

Tequila, Ancho Verde, Agave, Peach, Lime, Bitters, Chili Spray

Game Changer \$11

Pisco, Lychee, Chamomile, Honey, Grapefruit, Lemon, Sparkling Yuzu

Blue Flower \$11

Bourbon, Blueberry, Lime, Elderflower

Penicillin \$11

Blended Scotch, Lemon, Ginger, Laphroaig

Tunnel Vision \$11

Gin, Rosemary, Genepey 16, Chamois, Lime, Prosecco

Star Power \$11

Bourbon, Strawberry Jalapeño, Lime, Soda

MOKTEL

Mosa \$5

Mint, Ginger, Lemon, Pineapple, Soda

Honeychrips \$5

Basil, Apple, Cranberry, Honey, Lime

DOMESTIC BEER

Michelob Ultra	\$4
Miller Light	\$4
Memphis Fireside	\$6
Tiny Bomb	\$6
Ghost River Golden Ale	\$7
The Godhopper IPA	\$6

IMPORTED BEER

Angry Orchard	\$5.5
Blue Moon	\$5.5
Corona	\$5.5
Dos Equis	\$5.5
Guinness	\$5.5
Heineken	\$5.5
Modelo	\$5.5

SELTZER

High Noon	\$7.5
Might Swell	\$6
White Claw	\$6
Nutrl	\$7.5

VINO & CHAMPAGNES

House Bubbles	\$8/\$30	Imagery Cabernet Sauv	\$10/ \$40
House Red/White	\$8/\$30	Predator Old Vine Zinfandel	\$9/ 35
La Crema	\$12/\$50	Etude Lyric Pinot Noir	\$11/40
Murphy Goode Sauv. Blanc	\$8/\$30	Meiomi Pinot Noir	\$13/50
Barone Fini Pinot Grigio	\$8/\$30	Trapiche Broquel Malbec	\$9/35
Peter Martes Riesling	\$8/\$30	Veuve Cliquote	\$160
Lunetta Prosecco	\$9	Moet & Chandon Imperial Black	\$160
		Moet & Chandon Ice Rose	\$200
		Dom Perignon	\$480

Grab a Cold Can of Red Bull \$ 3.50

PASTA

Cacio e Pepe \$14

Spaghetti Pasta served with Rich Pecorino Cheese, Garlic Cream Sauce and Fresh Cracked Pepper

Penne Bolognese \$16

Penne Pasta served with Silly Marinara Sauce with Meat

Chef Specialty Pasta \$18

Chicken, Andouille Sausage, Lunch Peppers, Red Onions, Green Onions, Garlic Cream and Arrabiata

White Sauce Pasta \$17

Penne Pasta served with White Cream Sauce and Wood Fire Chicken

Shrimp Pasta \$19

Penne Pasta served with White Cream Sauce and Wood Fire Shrimp

SALADS AND SNACKS

Caesar Salad \$10

Chopper Romaine, Shaved Grana Padano, Croutons with Caesar Dressing

Chopped Salad \$10

Seasonal Vegetables, Olives, Feta with Calabrian Pepper Vinaigrette

Wood Fire Herb Shrimp \$14

Wood Fire Shrimp, sautéed in Herb Butter, served with bread

Bread Service \$14

Garlic, Grana Padano, Ricotta, Mozzarella, Silly Marinara sauce and Herbs

Roni Roll \$16

Mozzarella, Ricotta, Peperoni, Silly Marinara sauce

Polo Roll \$16

Mozzarella, Ricotta, Wood Fired Baked Chicken

Charcuterie Board \$20

Chef's Selection of Meats + Cheeses, Mustard, Crostini, Olives, Sweet Peppers, Strawberry Jam

WOOD FIRED PIZZA

The Big Cheese \$16

Roasted Garlic Cream Sauce, Fresh Mozzarella, Parmesan, Ricotta, Feta, Smoked Bacon

The Money Pie \$16

Silly Marinara Sauce, Fresh Mozzarella, Ricotta Cheese, Baked Ham and Mushrooms

Margherita \$15

Silly Marinara Sauce, House-Made Mozzarella, Fresh Basil, and Extra Virgin Olive Oil

Shrimp Pizza \$19

Pesto, Smoked Mozzarella, Ricotta, Artichoke Hearts, Preserved Lemon, Radish and Pepper Flakes

Chicken Pie \$16

Roasted Garlic Cream, Shredded Mozzarella, Ricotta and Wood Fired Baked Chicken

SIGNATURE PIES

The Roni \$16

Silly Marinara Sauce, Grana Padano, Mozzarella and Peperonis

Spicy Mane \$17

Arrabiata Sauce, Soppresata, Calabrian Chili, Oregano, topped with Spicy Honey

Farm Daddy \$17

House-Made Roasted Garlic Cream Sauce, Shredded Mozzarella, Parmesan, Wood Fire Baked Chicken, Smoked Bacon, Mushrooms, Scallions

Chef Pie \$17

Garlic Cream, Arrabiata Sauce, Andouille Sausage, Lunch Peppers, Red Onions, Chicken and Fresh Oregano

Build Your Own Pie \$12

Shredded Mozzarella and Choice of Sauce: Arrabiata, Roasted Garlic Cream, or Silly Marinara Sauce (Add'l charged for added toppings)

TOPPINGS

Traditional (price per each) \$1.5

Banana Peppers, Green Onion, Jalapeño, Mozzarella, Olives, Radishes, Red Onion, Parmesan, Pepperoni Serrano Peppers, Lunch Peppers, Mushrooms, Cherry Tomatoes

Artisan (price per each) \$2.5

Artichoke Hearts, Bacon, Calabrian Chili, Feta, House-Made Mozzarella, Ricotta, Soppresata, Sweet Drop, Peppers, Chicken, Shrimp

Dessert \$11

Homemade cookie with Irish whiskey Ice cream made by Margie's 901 and Caramel topping