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# DINNER

WOOD FIRED KITCHEN SOURCING ONLY THE FINEST AND FRESHEST INGREDIENTS

## OUR COMMITMENT TO QUALITY

Freshness, quality, and attention to detail are our benchmarks we use when crafting our food and beer. We take pride in serving exceptional meats such as Gosar handmade sausage and chorizo from southern Colorado, Sweetgrass co-op organic beef also from southern Colorado and northern New Mexico and Zoe's uncured pepperoni and prosciutto. We use only 100% certified organic unbleached wheat flour, grown and milled at Central Milling in Utah. When possible, we use locally grown barley and rye from Colorado Malting Co in Alamosa, CO. We are confident that you will taste the the difference that these quality ingredients impart in our products. SINCERELY, EXECUTIVE CHEF IAN KANE & HEAD BREWER MAX DAVIS.

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## INSALATA

<b>HOUSE SALAD</b>	9.00
pickled red onion, cucumber, tomato, olives, parmesan and housemade croutons with house dressing	
<b>ROMAINE AND KALE CAESAR</b>	10.00
parmesan, roasted pepper, and ricotta crostini	
<b>BEETS AND AVOCADO</b>	11.00
shaved fennel, arugula, and feta cheese served with balsamic vinaigrette	

## ANTIPASTI

<b>SPICY MARINATED OLIVES</b>	8.00
chile oil, chile piquin, garlic, and rosemary	
<b>ANTIPASTO PLATTER</b>	Small 8.00 Large 15.00
daily cheeses and meats, bread and accompaniments	
<b>CHEESY GARLIC BREAD</b>	8.00
with warm fresh made San Marzano tomato sauce	
<b>AHI TUNA CRUDO</b>	12.00
capers, pickled peppers, chile oil and lemon vinaigrette on arugula with house made bread	

## WOOD OVEN SKILLETTS

<b>STUFFED MUSHROOMS</b>	9.00
crimini mushrooms, stuffed with chorizo, panko bread crumbs, and parmesan	
<b>CAULIFLOWER GRATIN</b>	10.00
bianca sauce, parmesan, arugula, and basil pesto with your choice of mushrooms or chorizo	
<b>BEER BRAISED MEATBALLS</b>	12.00
grass fed beef, veal, and kyser pork, mozzarella, and Marzano tomato sauce	
<b>WOOD FIRED WINGS</b>	11.00
hot honey, pickled peppers, and scallions	
<b>QUESO FONDUTA</b>	10.00
wood fired cheese dip with cucumber pico and baked to order flatbread	
	Add Chorizo or Avacado 3.00

## SOUP OF THE DAY

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soup only 6.00  
served with fresh bread and a side salad 10.00

## PIZZA

12" Crust = 6 Slices

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<b>MARGHERITA (vegetarian)</b>	13.00
San Marzano tomato sauce, mozzarella, basil, olive oil	
<b>PEPPERONI</b>	17.00
San Marzano tomato sauce, mozzarella, oregano, Zoe's uncured pepperoni, olives, parmesan	
<b>THE FARMER</b>	17.00
bianca sauce, meatballs, ricotta, kale, lemon, mozzarella, hot honey	
<b>MUSHROOM (contains meat)</b>	19.00
bianca sauce, pancetta, ricotta, shitake, oyster, and crimini mushrooms, mozzarella, arugula, pecorino	
<b>SMOKEY QUARTZ</b>	17.00
smoked prosciutto, sun dried tomato, basil pesto, smoked mozzarella, cherry tomato, Italian parsley, lemon vinaigrette	
<b>SAUSAGE</b>	17.00
Gosar Italian sausage, basil, cherry tomato, pickled onion, green chile mozzarella	
<b>INFERNO</b>	17.00
San Marzano tomato sauce, Gosar chorizo, chile peppers, taleggio, mozzarella, hot honey	
<b>NUEVO ALOHA</b>	17.00
San Marzano tomato sauce, pineapple, Prosciutto, pickled jalapeños, scallion, mozzarella	
<b>CALABACITA (vegetarian)</b>	16.00
San Marzano tomato sauce, pickled onion, green chile, squash, mozzarella, cilantro	

## BUILD YOUR OWN 10.00

SAN MARZANO TOMATO SAUCE, BASIL PESTO, OR BIANCA SAUCE

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**VEGAN CHEESE 3.00**

**GLUTEN FREE CRUST 3.00 (contains dairy & eggs)**

**1.00 TOPPINGS**

green chile, pesto, pickled onions, grated parm, hot honey, sun dried tomatoes

**2.00 TOPPINGS**

olives, anchovy, arugula, mushrooms, pecorino, pickled jalapenos, pineapple, bacon

**3.00 toppings**

mozzarella, Italian sausage, chorizo, capricola, cherry tomato

**4.00 TOPPINGS**

meatballs, pancetta, Zoe's uncured pepperoni, prosciutto, soppressata

## ASK YOUR SERVER ABOUT DAILY DESERT SPECIALS

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