

LUNCH

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.

LUNCH SPECIAL

Personal 6" pizza served with a house salad and seasonal fruit.

Cheese	8.00
Veggie pickled onions, mushrooms, and cherry tomatoes	9.00
Meat sausage and pepperoni	10.00
gluten free crust or vegan mozzarella	1.50

SOUP OF THE DAY

Ask your server

Soup Only	6.00
Served with side salad and fresh baked bread	10.00

SANDWICHES

served on a fresh baked bun with a house salad

VEGGIE TAPROOM ITALIAN	9.00
smoked mozzarella, cucumber, marinated peppers, mixed greens, and Italian vinaigrette	
MEATBALL	12.00
sweet grass fed beef, veal, and kyzer pork, mozzarella, and San Marzano tomato sauce	
CAPICOLA	11.00
thinly sliced capicola, toasted fennel seed slaw, golden raisins, and dijon	
TAPROOM ITALIAN	12.00
pancetta, sopresatta, capicola, smoked mozzarella, marinated peppers, mixed greens and Italian vinaigrette	

INSALATA

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

KID'S MENU AVAILABLE-TAX NOT INCLUDED-20% GRATUITY ADDED FOR PARTIES OF 6 OR MORE

ANTIPASTI

ANITPASTO PLATTER

daily cheeses and meats, bread, and accompaniments

Small 8.00

Large 15.00

AHI TUNA CRUDO

capers, pickled peppers, chile oil, and lemon vinaigrette, on a bed of arugula with oven baked bread

12.00

CAULIFLOWER GRATIN

bianca sauce, parmesan, arugula, and basil pesto with your choice of mushrooms or chorizo

8.00

WOOD FIRED WINGS

hot honey, pickled peppers, and scallions

11.00

STUFFED MUSHROOMS

crimini mushrooms stuffed with chorizo, panko bread crumbs, and parmesan

9.00

PIZZA

12" crust = 6 slices

MARGHERITA (vegetarian)

San Marzano tomato sauce, mozzarella, basil, olive oil

13.00

PEPPERONI

San Marzano tomato sauce, mozzarella, oregano, Zoe's uncured pepperoni, olives, parmesan

17.00

SAUSAGE

Gosar Italian sausage, basil, cherry tomato, pickled onion, green chile, and mozzarella

17.00

CALABACITA (vegetarian)

San Marzano tomato sauce, pickled onion, green chile, squash, mozzarella, cilantro

16.00

NUEVO ALOHA

San Marzano tomato sauce, pineapple, prosciutto, pickled jalapeños, scallion, mozzarella

17.00

INFERNO

San Marzano tomato sauce, Gosar chorizo, chile peppers, taleggio, mozzarella, hot honey

17.00

SMOKEY QUARTZ

basil pesto, smoked prosciutto, sun dried tomato, smoked mozzarella, cherry tomato, Italian parsley

17.00

MUSHROOM (contains meat)

white sauce, pancetta, ricotta, shitake, oyster, and crimini mushrooms, mozzarella, arugula, pecorino

19.00

THE FARMER

white sauce, meatballs, ricotta, kale, lemon, mozzarella, hot honey

17.00

BUILD YOUR OWN 10.00

SAN MARCOS TOMATO SAUCE, BASIL PESTO, OR BIANCA SAUCE

VEGAN CHEESE 3.00

GLUTEN FREE CRUST 3.00 (contains dairy & eggs)

1.00 TOPPINGS

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

2.00 TOPPINGS

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

3.00 TOPPINGS

mozzarella, Italian sausage or chorizo, capicola, cherry tomato

4.00 TOPPINGS

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