



## **pizza night**

sunday, january 14<sup>th</sup>

### **salad**

**grilled caesar salad** grilled romaine hearts /  
real caesar dressing / house croutons /  
shaved parmesan 8

### **pies**

**lakin's pizza** fried chicken / sausage gravy /  
sun dried tomato / red onion / mozzarella /  
house baked crust 12

**mediterranean** ground lamb / mint / goat cheese /  
onion / roasted red peppers / spinach / tzatziki /  
whole wheat naan bread crust 12

**flyin' hawaiian** lump crab / ham / pineapple /  
marinara / mozzarella / house baked crust 14

**martin's santa fe pie** chorizo sausage / bell pepper /  
tomato / tortilla chips / cilantro lime crème /  
whole wheat naan bread crust 12

**marlin's veggie pie** roasted fennel / brussels /  
sun dried tomato / garlic cream sauce /  
goat cheese / provolone / house baked crust (v) 12

**breakfast pizza** pimento cheese waffle crust /  
smoked cheddar / bacon / sausage / fried egg /  
maple syrup 12

**gordo's pie** roasted peppers / red onion / spinach /  
sun dried tomato / mushroom / mozzarella /  
vodka sauce / whole wheat naan bread crust (v) 12



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vino

**RED Shark Smooch** \$3  
cabernet / organic ginger brew / grapefruit rim

**WHITE Shark Smooch** \$3  
moscato / organic ginger brew / grapefruit rim

**Veramonte** Sauvignon Blanc \$6  
*Chile (organic)*  
Nose: Vibrant and aromatic / lime and tangerine with subtle floral notes. Palate: Smooth and fresh. Nice mouthfeel and long finish.

**Veramonte** Carmenere \$6  
*Chile (organic)*  
Deep ruby-red in color. Nose: light cherries with a spicy touch of black pepper. Palate: Sweet and round tannins, well balanced acidity and soft texture.

regional craft brews \$4 each

**Evolution Craft Brewing Company** *pine'hop'le IPA*  
*Salisbury, MD*  
Tropical take on classic American IPA.  
Tropical fruit with juicy hops.  
6.8% ABV, 65 IBU

**Honor Brewing Company** *golden ale*  
*Chantilly, VA*  
Smooth and full bodied American style golden ale.  
US grown pilsner and white whet malts. Hops from Washington and Oregon. Long and cold fermentation with Bavarian yeast. Herbal and citrus tones. Bready malt character.  
4.9% ABV, 17 IBU

**3<sup>rd</sup> Wave Brewing Co.** *sandstorm belgian tripel*  
*Delmar, DE*  
Smooth and creamy with a hazy light golden color.  
Hints of banana and clove along with spicy / woody hops flavors. Subdued sweetness on the finish.  
8.9% ABV, 33 IBU

**½ PRICE BOTTLES OF WINE**  
*flight wines excluded*

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