



## pizza night

wednesday, february 13

### salad

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

### pizzas

**pork** house smoked pulled pork / hoisin sauce /  
tomato relish / jalapeno / sautéed tatsoi and  
brussel sprouts / mozzarella / house baked dough  
13

**very veggie** squash, zucchini, sautéed onion,  
mushroom, cauliflower, grape tomato, roasted red  
peppers / provolone / marinara / house baked crust  
(v) 12

**buffalo shrimp** fried buffalo shrimp / mozzarella /  
grape tomato / tatsoi / bleu cheese cream /  
house baked crust 14

**steak** “never ever” angus beef / sautéed peppers  
and onions / provolone / bleu cheese dressing /  
house baked crust 14

**BBQ chicken** grilled chicken breast / squash /  
zucchini / grape tomato / hot pepper cheese /  
carolina style mustard BBQ / fried jalapenos /  
house baked crust 13

**taco** chorizo sausage / adobo sauce /  
pico de gallo / avocado / jalapeno / cabbage /  
provolone / house baked crust 13

**cheese** provolone, mozzarella, parmesan /  
naan bread crust 10

*gluten free* cauliflower and brown rice crust  
available for an additional \$4.50



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## vino

**Aperol spritzer \$6**  
aperol / champagne / soda

**Natura Sauvignon Blanc \$6**  
*Chile (organic)*  
Color: Transparent yellow. Nose: Complex blend of lime and grapefruit with herbs such as boxwood.  
Palate: Citrus and herb notes. Fresh, bright and pleasing, Well balanced acidity.

**Natura Carmenere \$6**  
*Chile (organic)*  
Color: Deep ruby red. 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

**Fin City Brewing Company**  
*Bimini Key Bahamian Lager*  
*Ocean City, MD*  
Nose: key lime. Palate: Mild hops and key lime.  
Smooth, sweet citrus and mouth feel.  
4% ABV, 20 IBU

**Misphillion River Space Otter Pale Ale**  
*Milford, DE*  
Nose: Apricot, citrus and melon. Palate: Crispy with a dry finish.  
5% ABV, 32 IBU

**Fordham Double D Double IPA**  
*Dover, DE*  
Nose: Guava, mango and tropical fruit.  
Palate: Light toasted malt and bittering hops.  
Smooth and warming.  
8% ABV, 90 IBU

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

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