



pizza night

sunday, february 11th

salad

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

pies

gordo's santa fe pizza chorizo / roasted peppers /
tomato relish / spinach / smoked cheddar /
roasted red pepper and sun dried tomato coulis** /
house baked crust 12 **contains pistachio

peruvian beef pie beef tenderloin / creamy brie /
pickled onion / peruvian salsa verde / scallion /
whole wheat naan bread crust 13

crab imperial pizza lump crab / imperial sauce /
old bay cheddar / red onion / grilled lemon /
scallion / house baked crust 14

buffalo flatbread pizza grilled chicken /
buffalo sauce / crumbled bleu / smoked bacon /
caramelized onion and celery / whole wheat naan
bread crust 12

BBQ shrimp pizza gulf shrimp / smoky bacon /
tomato relish / smoked cheddar / BBQ sauce /
micro cilantro / whole wheat naan bread crust 13

very veggie oven roasted tomato / onion / broccoli /
shiitake mushroom / roasted garlic cream sauce /
mozzarella / 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

Burley Oak Brewing Company
Homegrown Session IPA
Berlin, MD
Contains 100% local pale barley. Exclusively hopped with citra. Dank aroma with a clean finish.
4% ABV, 40 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

3rd 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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