

## SNACK

### PRETZEL BOARD // 14

noble pretzel, selection of meat & cheese, spicy mustard, green chile cheese sauce, grapes

### CHARCUTERIE BOARD // 18

selection of meats & cheeses, grapes, crackers, spicy mustard, pickled vegetables, fig jam

### GREEN CHILE CHEESE DIP // 12

new mexico green chiles, tomato, cilantro, tortilla chips

### NONO'S MEATBALLS // 16

spicy sicilian meatballs, pomodoro sauce, parmesan, basil, noble bread

### EVERYTHING HUMMUS // 14

crispy chickpeas, everything spice, olive oil, pickled vegetables, cucumber, carrot, bread puff

### BURRATA CAPRESE // 15

fresh burrata cheese, beefsteak tomatoes, basil, arugula, balsamic reduction – add bread puff \$3

## SALADS

add chicken \$5 / add bread puff \$3

### MEDITERRANEAN // 14

chopped romaine, goat cheese, crispy chickpea, roma tomato, greek olives, italian vinaigrette

### PIZZA SALAD // 13

iceberg, diced cheese, pepperoni, red onion, basil, roma tomato, pepperoncini, oregano vinaigrette

### SOUTHWEST WEDGE // 14

cherry tomato, bacon, gorgonzola, street corn, red onion, chipotle bleu cheese dressing

### SUMMER STRAWBERRY SALAD // 14

baby spinach, goat cheese, bacon, strawberry, candied pecan, mint, apple cider vinaigrette

### SIMPLE ITALIAN SALAD 7/10

romaine, roma tomato, red onion, greek olives, italian vinaigrette

## \$13 LUNCH SPECIAL

WEEKDAYS 11AM - 2PM

1/2 FLATBREAD PIZZA & 1/2 SALAD

## FLATBREAD PIZZA

add gluten free crust \$3.50

add vegan cheese \$2.50

### ELOTE // 15

white sauce, street corn, grilled chicken, poblano chile, cilantro, chipotle crema

### HEY MAMBO // 14

white sauce, pepperoni, sausage, ricotta, oregano

### PROSCIUTTO // 15

white sauce, ricotta, prosciutto, arugula, fig jam

### MEAT-ZA // 15

pepperoni, fennel sausage, italian salami, italian seasoning

### FORMAGGI // 13

white sauce, gorgonzola, parmesan, fresh basil

### MARGHERITA // 13

sliced mozzarella, cherry tomato, garlic, basil

### PEP CUPS // 14

spicy red sauce, pepperoni cups, italian seasoning

### BBQ CHICKEN // 16

white sauce, grilled chicken, bacon, red onion, pepperoncini, tomato, cilantro, bbq drizzle

### ROTATING FLATBREAD PIZZA

{see our specials menu}

## BETWEEN BREAD

served with simple italian salad or voodoo chips

### CRISPY CHICKEN // 14

brioche bun, crispy chicken, bbq sauce, cheddar cheese, green chile coleslaw, pickles

### THE PADRINO SUB // 13

hoagie roll, capicola, mortadella, salami, provolone, lettuce, italian dressing, pepperoncini, mustard aioli

### MEATBALL SUB // 15

sesame sub, provolone, pomodoro, parm, basil

### CHICKEN PARM // 13

brioche bun, crispy chicken, parmesan, pomodoro sauce, basil, provolone

## HAPPY HOUR SNACKS

WEEKDAYS 2PM - 6PM

### CASTELVETRANO OLIVES // 4

olive oil, smoked sea salt

### CAPRESE SKEWERS // 5

mozzarella, cherry tomato, basil, balsamic reduction

### WARM NOBLE PRETZEL // 5

with spicy mustard  
add green chile cheese sauce \$1

### MOZZARELLA STICKS // 6

\*limited availability\*  
housemade mozzarella sticks, marinara sauce, parm, basil

## KID'S

includes grapes, carrots, and ranch sauce

### CHICKEN TENDIES // 8

CHEESE PIZZA {add pepperoni for free} // 7

MAC & CHEESE {kraft white cheddar} // 7

## SWEETS

### CHOCOLATE THUNDER // 9

chocolate cake, raspberry sauce, fresh berries

### TODAY'S DESSERT // 8

rotating flavors baked by Pie Snob, fresh berries, raspberry sauce

Items listed in red are our favorites!

## MONDAY & TUESDAY SPECIAL

\$25 BOTTLE OF WINE & FLATBREAD PIZZA



# WINE LIST (HAPPY HOUR // \$7 Glass)

## SPARKLING

- PROSECCO // GAMBINO** 9 | 27  
dry, white peach, honey – Italy
- SPARKLING ROSÉ // CHANDON\*** 11  
strawberry, cherry, pomegranate – Napa
- CHAMPAGNE // VEUVE CLICQUOT\*** 89  
vanilla, toasty, white fruits – France

## WHITE & ROSÉ

- ROSÉ // RYAN PATRICK** 10 | 30  
crisp, grapefruit, lemon – Washington
- MOSCATO // POGGIO** 11 | 33  
peach, honey, orange blossom – Italy
- RIESLING // KUNG FU GIRL** 10 | 30  
citrus blossom, lychee, lime – Washington
- PINOT GRIGIO // FOLONARI** 11 | 33  
floral, green apple, crisp fruit – Italy
- SAUVIGNON BLANC // GLAZEBROOK** 12 | 36  
passionfruit, mango, grassy – New Zealand
- SAUVIGNON BLANC // M-A-N** 11 | 33  
pineapple, tropical fruits – South Africa
- UNOAKED CHARDONNAY // ZOLO** 11 | 33  
tropical fruit, peach, apple – Argentina
- CHARDONNAY // OLD SOUL** 11 | 33  
pineapple, vanilla, peach – California

## SANGRIA / MIMOSA

- MIMOSA** 9 | 27 Bottle Service
- FROZEN SANGRIA (ROTATING FLAVOR)** 10 Glass
- RED SANGRIA** 9 Glass
- WHITE SANGRIA** 9 Glass

## RED WINE

- PINOT NOIR // SEAGLASS** 12 | 36  
red cherry, strawberry, light – Central Coast
- BLEND // CA'MOMI** 11 | 33  
ripe berry, cherry, plum – Napa
- MERLOT // ALIAS** 9 | 27  
rasberry, violet, mulberry – Napa
- CABERNET // LOUIS MARTINI** 11 | 33  
plum, dark cherry, cassis – Napa
- BARBERA // BOEGER** 10 | 30  
red currant, cherry – California
- CABERNET FRANC // 'THE FRANC'** 11 | 33  
vanilla, cedar, black cherry – Lodi
- MALBEC // ASTICA** 11 | 33  
medium body, juicy berry – Argentina
- ZINFANDEL // GEN 5** 10 | 30  
chocolate, blackberry, jammy – Lodi

# SPIRITS

## BOURBON

- ANGELS ENVY // 11**
- BASIL HAYDEN // 14**
- BULLEIT // 9**
- BULLEIT RYE // 10**
- FOUR ROSES // 11**
- MICHTERS // 19**
- MAKERS MARK // 13**
- WOODFORD RSV // 14**
- WOODFORD MALT // 14**
- WOODFORD RYE // 14**
- WOODFORD DOUBLE OAKED // 20**

## JAPANESE WHISKEY

- AKASHI // 9**
- SUNTORY TOKI // 13**

## SCOTCH

- DALMORE 12YR // 17**
- MONKEY SHOULDER // 9**

## VODKA

- TITO'S // 9**
- KETEL ONE // 9**
- GREY GOOSE // 10**
- SMIRNOFF FLAVORS // 8**

## GIN

- HENDRICKS // 9**
- EMPRESS 1908 // 9**
- ISLE OF HARRIS // 10**
- BOMBAY SAPPHIRE // 10**

## RUM

- APPLETON // 9**
- MT. GAY // 8**

## TEQUILA

- DON JULIO BLANCO // 12**
- DON JULIO REPO // 15**
- CASAMIGOS // 14**
- CASAMIGOS MEZCAL // 15**

# COCKTAILS (HAPPY HOUR // \$4 Off)

## ROCKS // 12

### MANGO MARGARITA

Tequila, Mango Purée, Lime Juice, Orange Liqueur, Tajin Rim

### GINGER MULE

Vodka, Fresh Pressed Ginger Juice, Lime Juice, Ginger Ale

### OLD FASHIONED

Four Roses, Amarena Syrup, Old Fashioned Bitters, Luxardo Cherry, Orange Peel

### BLOODY MARY

Vodka, Housemade Bloody Mary, Fresh Lime, Pickled Cauliflower

## UP // 13

### ESPRESSO MARTINI

Fresh Brewed Espresso, Bailey's, Hazelnut Liqueur, Kahlua Coffee Liqueur

### BEES KNEES

Gin, Local Mesquite Honey, Lemon Juice, Lavender Bitters

### RASPBERRY MARTINI

Vodka, Mint, Lemon Juice, Simple Syrup, Raspberry Purée

### FRENCH LINEN

Vodka, Lemon Juice, Elderflower Liqueur, Prosecco, Mint

# WINE & COCKTAILS