

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)** 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
- PETITE SIRAH // BOGLE FAMILY** 9/27
berry cobbler, boysenberry, vanilla – 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

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

JAPANESE WHISKEY

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| AKASHI // 9 | SUNTORY TOKI // 13 |
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SCOTCH

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| DALMORE 12YR // 17 | MONKEY SHOULDER // 9 |
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VODKA

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

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| HENDRICKS // 9 | ISLE OF HARRIS // 10 |
| EMPRESS 1908 // 9 | BOMBAY SAPPHIRE // 10 |

RUM

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| APPLETON // 9 | MT. GAY // 8 |
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TEQUILA

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| DON JULIO BLANCO // 12 | CASAMIGOS // 14 |
| DON JULIO REPO // 15 | 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

Bulleit Bourbon, Amarena Syrup, Old Fashioned Bitters, Luxardo Cherry, Orange

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

WINE & COCKTAILS