

PATIO

BAR & PIZZA



SCAN HERE TO VIEW OUR UPCOMING EVENTS!

SALADS

Kale Caesar Chopped Kale, Parmesan Cheese, Herb Seasoned Croutons, Caesar Dressing	15
Mediterranean Salad Crisp Romaine, Cucumber, Garbanzo Beans, Red Onions, Mild Pepper Drops, Feta Cheese, Black Olives, Campari Tomatoes, Pepperoncini, Italian Dressing	16
Heirloom Tomato & Mozzarella Heirloom Tomatoes, Fresh Mozzarella, Red Onion, Cucumber, Sea Salt, Balsamic Vinaigrette, Black Pepper & Basil	16
Burrata Salad Burrata cheese, heirloom tomatoes, lemon vinaigrette, balsamic drizzle	18

APPETIZERS

Brick Oven Chicken Wings (never frozen or fried) (6 pc) Marinated, Oven Roasted, served with side buffalo sauce and choice of ranch or blue cheese.	14
Broccoli Rabe & Sausage Bitter Greens, Italian Sausage, Caramelized Onions, Roasted Garlic, Red Pepper, Salt & Pepper Finished w/ Parmesean, Served w/ Foccacia	13
Oven Baked Meatballs Ground Beef, Pork, Ricotta and Romano, house made marinara, finished w/ Calabro Ricotta and Fresh Basil	16
Oven Baked Chicken Meatballs All Natural Ground Chicken w/ Garlic, Onion, Salt, House made marinara sauce, Finished w/ Calabro Ricotta, Parmesan, Parsley, and Basil	16

P I Z Z A

All Pies are 14"

Signature Cheese 18

Natural Sourdough Crust, Shredded Mozzarella & Parmesan, Organic Tomato Sauce finished w/ Basil, Black Pepper, Oregano, Pecorino Cheese, Extra Virgin Olive Oil

WHY OUR PIZZA ROCKS

Dough handmade fresh daily with unbromated, unbleached American-milled flour and an heirloom sourdough culture —our dough is always fresh, never frozen. Our sauce uses organically grown plum tomatoes from legendary pizza maker Chris Bianco's farm. We finish with all-natural aged Wisconsin cheese from premium dairy farms, with no additives or fillers and all pizzas are seed oil free.

Margherita 19 Fresh Mozzarella, Organic Tomato Sauce, finished w/ Fresh Basil, Extra Virgin Olive Oil	Artichoke 21 Shredded Grande Mozzarella, Parmesan, Calabro Ricotta, Artichoke Tapenade, Shallots, finished w/ Parsley, Oregano, Olive Oil, Black Pepper
Vegetable 21 Shredded Grande Mozzarella, Organic Tomato Sauce, Red Pepper Drops, Red Onions, Mushrooms, Shallots, Fresh Basil	Soppressata & Peppers 25 Shredded Grande Mozzarella & Parmesan, Organic Tomato Sauce, Italian Dry Salami, Mild Pepper Drops, Shallots
White Pizza 21 Shredded Grande Mozzarella, Parmesan, Calabro Ricotta, finished w/ Black Pepper, Oregano, Balsamic Crema, Mesquite Infused Oil, Pecorino Cheese	Sausage & Broccoli Rabe 24 Shredded Grande Mozzarella & Parmesan, Organic Tomato Sauce, Broccoli Rabe, Sausage, finished w/ Black Pepper, Oregano, Pecorino & Calabro Ricotta
Spicy Hawaiian 24 Shredded Grande Mozzarella, Parmesan, Calabro Ricotta, Spicy Capicola Ham, Pineapple, finished w/ Black Pepper, Oregano, Calabrian Chile	Meatball & Ricotta 26 Beef, Pork, Ricotta & Romano Meatballs, Organic Tomato Sauce, Calabro Ricotta, finished w/ Black Pepper & Fresh Basil

TOPPINGS

Spicy Honey Drizzle	3	Shallots	2
Ezzo Italian Sausage	5	Red Onion	2.5
Ezzo Pepperoni	5	Calabrian Chile	2
Roasted Mushrooms	4	Jalapeno	2
Black Olives	2	Pepperoncini	2

SUBSTITUTIONS

Cauliflower Crust	+ 6
Vegan Cheese	+ 4

DESSERTS

Mini Cannoli 3	Tiramisu 10	Creme Brulee 10
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WINE DOWN WEDNESDAYS

**HALF OFF ALL WINE
\$10 SALAD SPECIALS
7PM - CLOSE**

THURSDAYS

**BEER BUCKET SPECIALS
7PM - CLOSE**

SUNDAYS

**\$7 ESPRESSOTINIS
ALL DAY!**

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SPECIALTY COCKTAILS

Cool as a Cucumber 14

Victor George Vodka, fresh lime & lemon juice, agave, cucumber ribbon

Death by Coconut 12

Captain Morgan, fresh pineapple & lemon juice, coconut cream, orange bitters & cinnamon

Firecracker 13

Blanco Tequila, fresh lime juice, simple syrup, with jalapenos & strawberries

Berry Thunder 13

Milagro Silver Tequila, lemon juice, pineapple juice, with mixed berries, simple syrup. Sub Reposado +2

Bourbon Smash 12

Bourbon, Aperol, pineapple & lime juice, simple syrup, dehydrated lemon wheel

Filthy Flamingo 12

Gin, Aperol, pineapple juice, agave, fresh lemon juice

Smokey the Bear 14

Bourbon or Tequila, simple syrup, orange bitters, Angostura bitters, fresh lemon juice, Filthy Cherries

Nitro Cold Brew Espresso 14

Tropical Distillers Vodka, cold brew, simple syrup

Sub Cantera Negra Tequila \$16.00

\$7 All day Sunday!

Prickly Pear Margarita 14

Silver Tequila, lime, prickly pear puree

Rock N Roll Mango Margarita 14

Rock N Roll Mango Tequila, mango puree, agave nectar, fresh lime juice

Frozen Watermelon Margarita 12

Blanco Tequila, lemon juice, simple syrup, watermelon puree syrup

WINES

White

Juliette Rose	9	32
Santa Marina Pinot Grigio	10	36
13 Celsius Sauvignon Blanc	13	48
Sonoma Cutrer Chardonnay	14	52
Whispering Angel Rose	14	52

Red

Franciscan Cabernet	12	44
Banfi Chianti	12	44
Meomi Pinot Noir	12	44
Terrazas Malbec	14	52
Juggernaut Cabernet	15	55

SPARKLING

Mionetto Prosecco Split	12
Moet Chandon	95

HARD SELTZER

High Noon Hard Seltzer	8
Mango, Watermelon, Passion Fruit, Pineapple	
Surfside	8
Lemonade, Green Tea, Peach Tea, Ice Tea Lemonade	

HAPPY HOUR

\$5 OFF PIZZA

\$1 OFF BEER

\$2 OFF WINE

\$3 OFF SPIRITS

ROCK N ROLL
TEQUILA SHOTS
PLATINUM SILVER
STRAWBERRY
MANGO

TUE - FRI 5PM-7PM SAT & SUN 3PM-7PM

WINE DOWN WEDNESDAYS

HALF OFF ALL
GLASSES & BOTTLES
OF WINE

\$10 SALAD SPECIALS

7PM - CLOSE

BOTTLED BEER

Budweiser	5	Heineken	6
Michelob Ultra	6	Heineken 0.0 n/a	6
Corona	7	Modelo Especial	7
Corona Light	7	Peroni	7
		Seasonal Pick	7

DRAFT BEER

Miller Lite	6	Modelo Negra	6
Yuengling	6	Stella Artois	8
Blue Moon	7	Sierra Nevada	7
Peroni	7		

Local Drafts

Hop Gun, IPA 8

ABV 7%, Funky Buddha Brewery, Oakland Park, Florida

Jai Alai, IPA 8

ABV 7.5%, Cigar City Brewing, Tampa Bay, Florida

La Rubia, American Blonde Ale 8

ABV 5.0 %, Wynwood Brewing, Miami, Florida

THURSDAYS

BEER BUCKET SPECIALS

7PM - CLOSE

SUNDAYS

\$7 ESPRESSOTINIS

ALL DAY!