

MENUS

Brick Oven Eats Cocktails Vegan Eats Desserts





BRICK OVEN



Eats

Substitutions or Add-ons may be limited

Menu=

Starters

Pizzas

Garlic Knots \$7.00

Our specialty brick oven dough, drenched in Kiki Butter and baked to perfection. Served with Marinara Sauce.

Farmers Greek \$9.00

Salad

Cucumbers, Tomatoes, Green Peppers, Red Onion, Kalamata Olives, Feta, Oregano, Drizzled in Extra Virgin Olive Oil. Served with Homeade Brick Oven Pita

Hot Chicken Fries \$9.00

French Fries, Grilled Chicken, Buffalo Sauce, Savory Smoky Melted Mozzarella

Try any of our subs or sandwiches on our homeade brick oven pita bread!

Margherita \$12.00

The classic, San Marzano Tomato Sauce, Fresh Mozzarella, Basil

Hot Chicken Bleu \$15.00

Buffalo Sauce, Grilled Chicken, Bleu Cheese Crumbles

Classico Pepperoni \$13.00

San Marzano Tomato Sauce, Mozzarella, Basil and Pepperoni

BBQ Chicken Bacon\$15.00

Fried BBQ Chicken, BBQ Sauce, Mozzarella and Bacon crumbles

Chicken Pesto

\$14.00

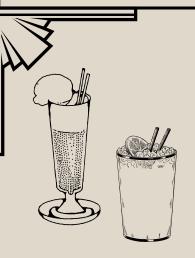
Grilled Chicken, House Made Pesto, Parmesan, and Fresh Mozzarella

Three Cheese

\$10.00

Cheddar, Parmesan, Fresh Mozzarella

Like Spicy?
Try a side of Calabrian Chili Paste
\$2.50



SPRING DRINKS

Sip into springtime sweetness!



\$11.00

COCKTAILS =

\$11.00

Ginger Orchid

House infused Ginger Vanilla Vodka, Elderflower, Fresh lime juice, topped with Prosecco

Apple Bourbon \$9.00

Sour

House infused Apple Bourbon, Licor 43, Lemon juice

Raspberry Lemon \$10.00 Bomb

Stoli Razberi, Lemon juice, topped with Prosecco

Strawberry Rose \$11.00 Margarita

House infused Strawberry Rose Vodka, Triple Sec, Housemade sour

Lavender Gin & \$9.00

Tonic

House infused Lavender Gin, Fever Tree tonic, dash of orange bitters

Sunset Margarita \$12.00

1800 Respado Tequila, Solerno, Housemade sour

Cucumber Mint Mojito

Cucumber Mint Rum, lime juice, mint leaves, splash of soda water

ON TAP

BOOMSAUCE IPA
BUD LIGHT
SAM SEASONAL
DOWNEAST CIDER
SEADOG BLUEBERRY
BLUE MOON

N/A Beer

Guinness "0" Heineken "00" Athletic Run Wild IPA



ZERO PROOF

Cocktails

All the indulgence, none of the quilt



:Menu:

Cocktails

Magic Margarita \$8.00

Zero Proof Tequila, zero proof house triple sec. house made sour mix

Mystical Mojito \$9.00

Zero Proof Rum, fresh lime juice, mint, and a splash of soda water

Lavender No-Gin & \$8.00 **Tonic**

Zero Proof Gin, N/A Lavender bitters, and Fever Tree Tonic

Capri Spritz \$9.00

Zero Proof Aperitif, Zero Proof Triple Sec, splash of orange juice

Sunday Bloody \$9.00 Sunday

Zero Proof Tequila, horseradish, Tabasco, worcestershire, and tomato juice

\$8.00 Rum Cherry Cola

Zero Proof Rum, Coca Cola, Amarena Cherry syrup

Whiskey

Baddie on the \$9.50 **Boulevard**

Zero Proof Whiskey, Zero **Proof Aperitif, Amarena** Cherry yrup, N/A Orange Bitters

Old Fashioned \$9.00

The classic, N/A aromatic bitters, sugar, Zero Proof Whiskey

Countryside Mule \$8.50

Zero Proof Whiskey, lime juice, ginger beer, N/A aromatic bitters

Shots

Ginger Crush

Zero Proof Whiskey, crushed ginger, orange juice

Cabio Punch

Zero Proof Rum, house punch, Amarena Cherry syrup

\$5.00

\$5.00





Refined Goodness

:Menu=

Pizzas

Served on a Cauliflower Crust

G's Vegan Cheese \$15.00

Simply Meatball \$17.00

Incogmeato \$17.00

"Chicken

Buffalo or BBQ Add... \$1.50

Sides

Incogmeato Chicken

5 Pc... \$9.00 10 Pc... \$13.50

Served BBQ or Buffalo \$1.50 Add...

5pc. with Fries \$13.00

Subs

Served on a 12" Sub Roll

Incogmeato \$14.00

Chicken N Veg

Vegan Cheese, Lettuce, Tomato, Onion, Pickle

Incogmeato \$14.00

Chicken Parm

Vegan Cheese, Marinara

Simply Meatball \$14.00

Parm

Vegan Cheese, Marinara













A life without sweetness, is just plain bitter!

Menu=

Sweets

Coffee & Tea

Molten Lava	\$8.00	Espresso	\$3.50
Warm Chocolate Lava cake with a molten chocolate center, drizzled with chocolate syrup and whip cream.		Americano	\$3.50
		Latte	\$4.50
		Cappuccino	\$4.50
Carrot Cake	\$7.50	Drip	\$2.50
Moist and flavorful carrot cake with cream cheese frosting. Served with whipped cream.		Hot Tea	\$2.50

\$7.50

\$6.25

Gluten Free Chocolate Chip Brownie

Warm double chocolatechocolate chip brownie. Drizzled with chocolate syrup.

Red Velvet Layer \$8.00 Cake

Layer upon layer of red velvet goodness. Served with whipped cream.

Baklava

Made in house, George's own family recipe!

After Dinner Drinks

Nonino Amaro	\$8.00
Quintessentia	
Bitter Orange Digestif	
Carajillo	\$8.00
Espresso and Liquor 43 shaken and served frothy	
Espresso Martini	\$9.50
The classic after dinner pick	

me up! Irish coffee

Coffee, Baileys, Jameson, topped with whipped cream



\$9.50