



STARTERS

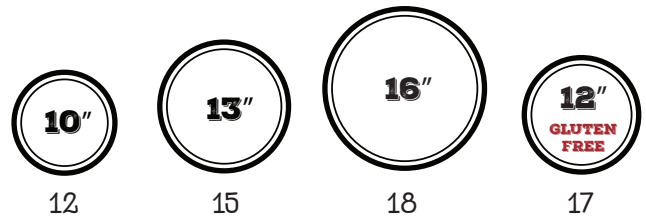
	SIDE	ENTREE
HOUSE	7	10
<i>Romaine, Black Olives, Cucumbers, Grape Tomatoes, Red Onions, Proulone, Champagne Vinaigrette</i>		
CAESAR	6	9
<i>Romaine, Shaved Parmesan, Croutons, Caesar Dressing</i>		
WEDGE	7	13
<i>Iceberg, Bacon, Grape Tomatoes, Gorgonzola, Parmesan Ranch</i>		
GREEK	8	12
<i>Romaine, Grape Tomatoes, Cucumbers, Red Onions, Green Peppers, Kalamata Olives, Feta, Greek Dressing</i>		
	ADD FRESH-BAKED CHICKEN	4
GARLIC BREAD		5
<i>Garlic, Butter, Side Marinara</i>		
	ADD CHEESE	1
AUNT VERONA'S MEATBALL		2
<i>(Beef, Pork, Veal)</i>		

SUBS

Baked - Served with Kettle Chips

ITALIAN	9
<i>Ham, Pepperoni, Salami, Proulone, Banana Peppers, Lettuce, Red Onions, Tomatoes, Champagne Vinaigrette</i>	
MEATBALL	9
<i>Aunt Verona's Meatballs (Beef, Pork, Veal), Parmesan, Proulone, Marinara</i>	
VEGGIE	9
<i>Proulone, Banana Peppers, Green Peppers, Lettuce, Mushrooms, Red Onions, Tomatoes, Champagne Vinaigrette</i>	
BAKED CHICKEN PESTO	10
<i>Baked Chicken, Fontina, Roasted Red Pepper, Pesto Mayo</i>	
BAKED CHICKEN	10
<i>Baked Chicken, Proulone, Banana Peppers, Lettuce, Red Onions, Tomatoes, Champagne Vinaigrette</i>	

BUILD YOUR OWN PIZZA



SAUCE

Marinara | BBQ | Olive Oil | Pesto

TOPPINGS

10" +1.00 each | **13"** +2.00 each | **16"** +2.50 each | **GF** +2.00 each

Feta	Pepperoni	Mushrooms
Gorgonzola	Sausage	Olives (black)
Parmesan	Artichokes	Olives (green)
Smoked Gouda	Banana Peppers	Olives (kalamata)
Vegan Cheese	Basil	Pineapple
Anchovies	Caramelized Onions	Red Onions
Bacon	Cilantro	Roasted Red Peppers
Baked Chicken	Garlic	Spinach
Ham	Green Peppers	Sundried Tomatoes
Meatball	Jalapeños (fresh)	Tomatoes
	Jalapeños (pickled)	

SPECIALTIES

10 Inch | 13 Inch | 16 Inch | 12 Inch **GF**

CORY'S CREATION	15 21 23 22
<i>Olive Oil, House Blend Cheese, Gorgonzola, Parmesan, Garlic, Caramelized Onions</i>	
BBQ	15 21 23 22
<i>BBQ Sauce, House Blend Cheese, Smoked Gouda, Baked Chicken, Cilantro, Red Onions</i>	
MEAT LOVERS	16 23 26 24
<i>Marinara, House Blend Cheese, Bacon, Ham, Meatball, Pepperoni, Sausage</i>	
DORI'S FAVORITE	15 21 23 22
<i>Marinara, House Blend Cheese, Banana Peppers, Mushrooms, Red Onions, Tomatoes</i>	
PESTO	15 21 23 22
<i>Pesto, House Blend Cheese, Artichokes, Black Olives, Red Onions, Tomatoes</i>	
THE BRETT	14 17 20 18
<i>Marinara, House Blend Cheese, Feta, Bacon, Meatball</i>	
BUFFALO CHICKEN	15 21 23 22
<i>Olive Oil, House Blend Cheese, Gorgonzola, Baked Buffalo Chicken, Garlic</i>	

TREATS

NANNY'S HOUSE MADE PEANUT BUTTER BUCKEYES Six for 5

*While we offer gluten-free menu options, we are not a gluten-free kitchen
Cross contact could occur and our restaurant is unable to guarantee that any item can be completely free of allergens*

BOTTLES/CANS

BUD LIGHT	3
MICHELOB ULTRA	4
SAN TAN HEFEWEIZEN	5
SAN TAN SEASONAL	5
CORONA	5
SIERA NEVADA PALE ALE	4
STELLA ARTOIS	5
HEINEKIN 0.0 NA	5
GUINNESS CAN	6
BON & VIV SPIKED SELTZER	4
ANGRY ORCHARD	5

DRAFT

GLASS | PITCHER

COORS LIGHT	4 14
MICHELOB ULTRA	4 14
PAPAGO ORANGE BLOSSOM	6 23
SAM ADAMS SEASONAL	6 23
SAN TAN JUICY JACK IPA	6 23
DOS EQUIS SPECIAL LAGER	5 20
PERONI	6 23
LAGUNITAS IPA	5 20



DRINKS

FOUNTAIN	3
<i>Coke, Diet Coke, Dr Pepper, Fanta Orange, Fresh-Brewed Iced Tea, Lemonade, Root Beer, Sprite</i>	
SODAS WITH REAL SUGAR	3
<i>Coke De Mexico, IBC Black Cherry, IBC Cream Soda</i>	
ORGANIC MILK	2
<i>Chocolate or Regular</i>	
MARTINELLI'S APPLE JUICE	2
PELLEGRINO SPARKLING	3

A ROUND OF BEERS FOR THE KITCHEN STAFF.....6

They work hard making your food, so if you like what you had and want to say thanks to our kitchen staff, this is how you can do it

WINE BY THE GLASS

CUSTARD, CHARDONNAY	9	CHOP SHOP, CABERNET	10
MOHUA, SAUVIGNON BLANC	8	THE PINOT PROJECT, PINOT NOIR	8
GAZERRA, PINOT GRIGIO	8	EL REDE, MALBEC	7
POGGIO ANIMA, ROSE	7	GAZERRA, NERO D' AVOLA	8
SCARPETTA FRICO PROSECCO		8	