PINTHOUS 30°19'N PIZZA 97°44'W

APPETIZERS

BEER MATES
DAS PRETZEL \$7.00 House made Bavarian style pretzel with choice of dipping sauces.
PIZZA ROLL \$4.00 Roll with house cheese blend, garlic, and pepperoni with choice of dipping sauce.
EL QUESO \$6.75 Chips and house made beer queso with roasted salsa.
HOUSE NACHOS

Ranch, Jalapeño Ranch, Tomato Basil Sauce,

DIPPING SAUCES

SALADS	
CLASSIC HOUSE SALAD	
Organic mixed greens, campari comatoes, shaved Parmesan cheese, nouse made croutons and	\$11.50 FUL
ranch dressing.	\$16.25 FAM. SIZE
CAESAR SALAD	\$ 7. 25
Chopped romaine, house made Caesar dressing and croutons,	\$11.50
shaved Parmesan cheese.	\$16.25 FAM. SIZ
THE PINTHOUSE SALAD	\$7.75
Baby spinach, red onions, candied pecans, cranberries, house made	\$12.50
poppy seed dressing, blue cheese.	\$17.50 FAM. SIZ
SUNDANCE SALAD	\$7.75
Baby arugula, roasted and fresh shaved cauliflower, roasted pepitas, golden	\$12.50
aisins, shaved Parmesan, house made emon vinaigrette.	\$17.50 FAM. SIZ
ITALIAN CHOP SALAD	\$7. 75
Chopped lettuce, house made Parmesan vinaigrette, chopped	\$12.50
pepperoni, cheese blend, marinated garbanzo beans, dried herbs.	\$17.50 FAM. SIZ

PIZZAS

TRY OUR PIES OR BUILD YOUR OWN

CLASSIC PIES

PEPPERONI & BASILs \$12.50

Red sauce, house cheese blend, pepperoni, basil.	м \$17.50 ь \$21.75
CANNONBALL Red sauce, house cheese blend, pepperoni, bacon, local crumbled sausage, Canadian bacon.	s \$13.50 M \$18.50 L \$23.00
MARGHERITA Red sauce, house cheese blend, fresh mozzarella, tomatoes, basil.	**************************************
THE WORKS Red sauce, house cheese blend, pepperoni, Canadian bacon, local crumbled sausage, green peppers, garlic, mushrooms, red onions.	s \$13.50 M \$18.50 L \$23.00

SPECIALTY PIES

BANH MI Crème fraîche, house cheese blend, Molocal sausage, jalapeños, pickled onions and carrots, cucumbers, cilantro, Sriracha.	44000
	\$13.00 \$18.00 \$22.50
	\$13.00 \$18.00 \$22.50
OOH LA LA	440.00
la la mali ana mita i mana atanah manya la mana aman	\$13. ⁵⁰ \$18. ⁵⁰ \$23. ⁰⁰
	\$13.50 \$18.50 \$23.00

BUILD YOUR OWN

CLASSIC CHEESE	S	\$10. 50
Add any of the following toppings:	M	\$14. 50
	т.	\$18 00

TOPPINGS

Basil, cilantro, mushrooms, arugula, red onions, tomatoes, garlic, jalapeños, poblano peppers, green peppers, red bell peppers, banana peppers, black olives, pineapple.

SPECIAL TOPPINGS

Extra cheese, fresh mozzarella, ricotta cheese, bacon, crumbled sausage, artisanal sausage, Canadian bacon, pepperoni, prosciutto, chicken, anchovies, arugula pumpkin seed pesto.

VEGAN CHEESE

_{S +}\$2.00 _M\$4.00 _L\$6.00 (add)

PLANT-BASED SAUSAGE

Beyond Meat plant based protein prepared with house spices into a crumbled sausage (GF).

_S \$3.50 _M \$5.25 _L \$6.50

GLUTEN FREE

Smart Flour's gluten free and vegan ancient-grain cauliflower crust, available only on 10" pizzas.

S + \$3.50 (add)



DESSERTS

ROOT BEER FLOAT	\$4. 75
Root Beer from Maine Root Beverages wit	:h 2

scoops of Amy's Mexican Vanilla ice cream.

BROWNIE WITH ICE CREAM ... \$6.50

Hot chocolate fudge brownie with 2 scoops of Amy's ice cream and house made caramel drizzle.

ADD SCOOP OF ICE CREAM\$2.00

Add a scoop of Amy's ice cream to your brownie or PHP porter or stout.

SALAD DRESSINGS

Made fresh in-house! Poppy Seed*, Caesar*, Ranch, Lemon Dressing, Jalapeño Ranch, Parmesan Vinaigrette.

*NOTE: Consuming raw or undercooked eggs may increase your risk of foodborne illness.

pepper, arugula pumpkin seed pesto.