



## WOOD FIRED PIZZAS – 11.95

Gluten Free Option Available 3.00

### MARGHERITA (Vegetarian)

Fresh Mozzarella, Parmesan, Garlic, Tomato, Basil

### MUSHROOM (Vegetarian) Pairing: Merlot

Mushroom Blend, Mozzarella, Feta, Caramelized Onion, Oregano, Truffle Oil

### CHICKEN PARMESAN

Mediterranean Spread, Wood Fired Chicken, Parmesan, Red Pepper Cream

### SUPREME Pairing: Moscato

Pepperoni, Sausage, Green Pepper, Onion, Mushroom

### CHICKEN BLT

Chicken, Tomato, Bacon, Mozzarella, Parmesan, Mixed Greens, Garlic Ranch

### POTATO ARUGULA (Vegetarian)

Garlic butter, Garlic Ranch, Sliced Potatoes, Peppadew, Green Olives, Arugula, Parmesan

### PEPPERONI Pairing: Nero D'Avola

Pepperoni, Mozzarella, Parmesan, Tomato Sauce

### SMOKEY PORK CHIPOTLE

Braised Pork, Smoked Gouda, Peach, Bacon, Chipotle BBQ, Pineapple

### BBQ CHICKEN Pairing: Zinfandel

Sweet BBQ, Wood Roasted Chicken, Bacon, Smoked Gouda, Pickled Red Onion

### REUBEN

Garlic Butter, Corned beef, Swiss Cheese, Sauerkraut, Sriracha 1000 Island

### HAWAIIAN Pairing: Riesling

Ham, Roasted Pineapple, Peppadew, Mozzarella, Tomato Sauce

### THREE LITTLE PIGS

Italian sausage, Ham, Bacon, Tomato Sauce, Mozzarella

### BUFFALO CHICKEN

Buffalo Sauce, Wood Fired Chicken, Bacon, Mozzarella, Parmesan, Ranch, Celery

### DESSERT PIZZA

Nutella S'Mores 8.75

## ENTREES

### PESTO CHICKEN

Chicken, Basil Pesto, Caramelized Onions, Peppered Bacon, Smoked Gouda, Roasted Baby Potatoes, Wood Fired Vegetables, Balsamic Reduction Glaze 13.95

### MAC AND CHEESE Pairing: Chardonnay

Shell Pasta, White Cheddar, Smoked Gouda 10.95  
Add Chicken 2.00

### SALMON

Salmon, Quinoa Couscous Blend, Wood Fired Vegetables, Dijon Apricot Sauce 14.95

### SPAGHETTI SQUASH

Wood Fired Squash, Mushrooms, Brown Sugar, Toasted Almonds, Herb Oil, Quinoa Cous Cous with choice of House or Caesar salad 12.95

### BOURBON MARINATED STEAK

Bourbon Marinated Steak, Roasted Baby Potatoes, Wood Fired Vegetables, 15.95

### BAKED PENNE

Penne Pasta, Marinara, Green Pepper, Mushroom, Peppadew, Red Onion, Mozzarella, Parmesan with Garlic Bread 12.95 Add Sausage or Chicken \$2.00

### WOOD-FIRED MEATLOAF

Beef and Sausage blend, Gouda, Peppers, Smokey Tomato Sauce, Spicy Ketchup, Wood Fired Vegetables, Mac & Cheese 13.95

## SALADS

### ROASTED VEGETABLES

Fire Roasted Vegetables, Mixed Greens, Feta, Balsamic Reduction and Vinaigrette 10.95

### WALDORF

Chopped Brussels Sprouts, Dried Cherries, Gorgonzola, Red Apple, Candied Walnuts, Apple/Sherry Vinaigrette 12.95

### ROAST SALMON Pairing: Sauvignon Blanc

Salmon, Mixed Greens, Dried Cherries, Smoked Gouda, Red Onion, Tomato, Sunflower Seeds, Creamy Lemon Dill 13.95

### STEAK SALAD

Steak Medallions, Rainbow Kale, Brussels Sprouts, Cabbage, Carrots, Tomato, Gorgonzola, Red Onion, Creamy Roasted Garlic Dressing 14.95



## SANDWICHES/WRAPS

*With Your Choice of House or Caesar Salad  
Sub Vegetables or Quinoa Cous Cous for 1.00 More  
Gluten Free Option Available 2.0*

### MEDITERRANEAN CHICKEN SALAD SANDWICH

Wood Fired Chicken, Dried Cherries, Mediterranean Spread, Lettuce, Tomato, Ciabatta Fold 10.95

### CUBANO NUEVO Pairing: Pinot Noir

Chipotle Braised Pork, Pickle, Prosciutto, Ham, Gouda, Apricot Dijon, Ciabatta Fold 10.95

### CHICKEN BALSAMICO

Wood Fired Chicken, Pesto Aioli, Provolone, Mozzarella, Greens, Tomato, Balsamic Reduction, Multi Grain Ciabatta 10.95

### SALMON BLT Pairing: Chardonnay

Wood Roasted Salmon, Greens, Tomato, Peppered Bacon, Creamy Lemon Dill, Multi Grain Ciabatta 11.95

### WOOD FIRED VEGETABLE WRAP

Roasted Squash, Zucchini, Mediterranean Spread, Tomatoes, Greens, Feta, Sun Dried Tomato Wrap 9.75

## ACCOMPANIMENTS

### CHEESY BREAD

Garlic Butter, Ricotta, Parmesan, Mozzarella, served with Pesto Cream and Marinara for dipping 8.95

### WOOD FIRED CHICKEN WINGS

(8) Traditional wings with choice of Chipotle BBQ, Buffalo, or Sweet Chili Thai sauce 11.95

### ARTISAN STUFFED BREAD

House Made Dough, Prosciutto, Ham, Parmesan, Mozzarella, Basil Cream 9.95

### WOOD FIRED POTATOES

Seasoned Baby Baked Potatoes, Parmesan Truffle Aioli 8.95

## SIDES

### SIDE SALAD

House Salad or Caesar 4.95

### MAC AND CHEESE

Shell Pasta, White Cheddar, Smoked Gouda, Parmesan 4.95

### WOOD FIRED VEGETABLES

Squash, Zucchini, Red Onion 4.95

### QUINOA COUS COUS BLEND

Fresh Herbs, Lemon Zest, Roasted Red Peppers 4.95

## KIDS MEALS - \$6.95

*Drink Included*

### CHEESE, SAUSAGE OR PEPPERONI PIZZA

### MAC AND CHEESE

### GRILLED CHEESE

**CHECK OUT OUR WEEKLY PIZZA SPECIAL  
\$12.95**



## BEER

### INDUSTRY BREWERY-HAPPY HOUR – Peoria,

IL (ABV 5.8%) \$5.25 gl \$19 hp

This Kolsch is light and crisp. It will surely make you lose track of time, brewed locally by our sister location, INDUSTRY BREWERY.

### INDUSTRY BREWERY-COMP IT – Peoria,

IL (ABV 5.8%) \$5.25 gl \$19 hp

A flavorful Dark Red Ale with great taste chocolate malt color, brewed locally by our sister location, INDUSTRY BREWERY.

### LEFT HAND MILK STOUT NITRO – Longmont, CO (ABV 6%)

\$5.50 gl \$21 hp

With aromas of brown sugar and vanilla cream, hints of roasted coffee and mocha flavors rise up, with slight hop & roast bitterness in the finish.

### ACE PERRY – Sebastopol, CA - CIDER (ABV 5%) \$5.25 gl \$19 hp

Made from a base of 100% pure, local apple juice, pear essence is added to give its distinctive pear taste. Gluten Free!!

### INDUSTRY BREWERY- PULLING A DOUBLE –

Peoria, IL (ABV 8.6%) \$6.50 gl \$23 hp

A Double IPA with tastes of pine, berry, malt, sweetness and dry bitters.

### INDUSTRY BREWERY- SUNDAY'S SIDE WORK–

Peoria, IL (ABV 5.0%) \$5.25 gl \$19 hp

Hefeweizen with notes of bubble gum banana and clove.

### VAN DIEST FRULI – Melle, Belgium – FRUIT BEER (ABV 4.1%)

\$8.75 gl \$34hp

A delicious fruit beer brewed with Strawberries

### INDUSTRY BREWERY- NO CALL NO SHOW–

Peoria, IL (ABV 5.5%) \$5.25 gl \$19 hp

New England Double IPA. An American Pale Ale with fruity, floral and grape fruit.

## WINE

### 14 HANDS MOSCATO \$7 gl \$28 bt

Columbia Valley, WA

Flora and lightly sweet, with hints of peach and honeydew melon.

### CHATEAU ST. MICHELLE RIESLING \$7gl 28bt

WASHINGTON

A unique combination of mandarin orange aromas, melded with mineral, spiced apple and slate notes.

### PEDRONCELLI CHARDONNAY \$7 gl \$28 bt

California

Refreshing lemongrass, honeydew melon and pear aromas and flavors highlighted by bright acidity.

### TERRA D'ORO PINOT GRIGIO \$7 gl \$28 bt

Santa Barbara, CA

Floral aromas and unique minerality from premier region for Pinot Grigio.

### NOBILO SAUVIGNON BLANC \$7 gl \$28 bt

NEW ZEALAND

Juicy, with an elegant display of ripe pear, nectarine and citrus flavors.

### POMELO ROSE' \$7 gl \$28 bt

CALIFORNIA

Made for Pomelo, a giant citrus fruit native to Malaysia. Coral pink, aromatic and tart.

### OAK VINEYARDS MERLOT \$7 gl \$28 bt

CALIFORNIA

Aromas of plum with hints of coffee and dark chocolate build up to bold fruity flavors of fresh cherries, ripe raspberries, and currant.

### ESSER CABERNET SAUVIGNON \$7 gl \$28 bt

CALIFORNIA

Fills the nose with aromas of red and dark cherry and coriander.

### PARDUCCI PINOT NOIR \$7 gl \$28 bt

CALIFORNIA

Offers aromas of juicy, ripe raspberries and strawberries. Its berry flavors are full and rich on the palate, picking up a hint of cedar on the finish.

### CUSUMANO NERO D'AVOLA \$7 gl \$28 bt

ITALY

Medium-bodied and balanced offering a mix of boysenberry, plum sauce, grilled herb and smoky notes.

### OLD ZIN VINES ZINFANDEL \$7 gl 28 bt

CALIFORNIA

Deep purple with raspberry, milk chocolate and mocha lead to a medium finish.