



WOOD FIRED PIZZAS – 16.99

STUFFED PIZZAS – 17.99

Gluten Free Crust - 4.00

MARGHERITA (Vegetarian)

Fresh Mozzarella, Parmesan, Garlic, Tomato, Basil

MUSHROOM (Vegetarian) Pairing: Merlot

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

PEPPERONI

Pepperoni, Mozzarella, Parmesan, Tomato Sauce

CHICKEN PARMESAN

Mediterranean Spread, Wood-fired Chicken, Parmesan, Red Pepper Cream

SOPRESSATA

Sopressata, Ricotta, Mozzarella, Tomato Sauce, Hot Honey

SMOKEY PORK CHIPOTLE

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

BBQ CHICKEN

Sweet BBQ, Wood-fired Chicken, Bacon, Smoked Gouda, Pickled Red Onion

JALAPENO POPPER

Chicken, Jalapeno, Cherry Tomato, Red Onion, Cilantro Cream, Bacon, Mexican Cheese Blend, Pico de Gallo

HAWAIIAN Pairing: Sunday Sidework

Ham, Pineapple, Peppadew, Mozzarella, Tomato Sauce

THREE LITTLE PIGS

Italian Sausage, Ham, Bacon, Tomato Sauce, Mozzarella

BUFFALO CHICKEN

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

SUPREME Pairing: Moscato

Pepperoni, Sausage, Green Pepper, Onion, Mushroom, Mozzarella

WHITE VEGGIE

Alfredo sauce, Mushroom, Pepper, Onion, Cherry Tomato, Mozzarella

ENTREES

PESTO CHICKEN

Chicken, Basil Pesto, Caramelized Onions, Bacon, Gouda, Roasted Baby Potatoes, Wood Fired Vegetables, Balsamic Reduction 16.99

SALMON

Salmon, Quinoa Couscous Blend, Wood Fired Vegetables, Dijon Apricot Glaze 17.99

SPAGHETTI SQUASH

Wood Fired Squash, Mushrooms, Brown Sugar, Toasted Almonds, Quinoa, Couscous with choice of House or Caesar salad 14.99

WOOD-FIRED MEATLOAF

Beef and Sausage Blend, Bacon, Gouda, Peppers, Smokey Tomato Sauce, Spicy Ketchup, Wood Fired Vegetables, Mac & Cheese 16.99

PASTA

BUFFALO CHICKEN MAC & CHEESE

Chicken, Buffalo Sauce, White Cheddar, Gouda 16.99

BBQ PORK MAC & CHEESE

Pork, BBQ Sauce, White Cheddar, Gouda 16.99

MAC & CHEESE Pairing: Comp It

Shell Pasta, White Cheddar, Smoked Gouda 14.99

PESTO ALFREDO

Penne Pasta, Alfredo, Mushrooms, Tomato, Pepper, Onion, Chicken with Garlic Bread 15.99

SALADS

ROASTED VEGETABLES

Fire Roasted Vegetables, Mixed Greens, Cherry Tomatoes, Feta, Balsamic Reduction and Vinaigrette 14.99

ROAST SALMON Pairing: Sauvignon Blanc

Salmon, Mixed Greens, Dried Cherries, Smoked Gouda, Red Onion, Tomato, Sunflower Seeds, Creamy Lemon Dill 17.99



SANDWICHES/WRAPS

With Your Choice of House or Caesar Salad
Sub Vegetables or Quinoa Couscous - 2.00
Gluten Free Bread - 3.00

MEDITERRANEAN CHICKEN WRAP

Wood Fired Chicken, Dried Cherries, Mediterranean Spread, Lettuce, Tomato, Sun Dried Tomato Wrap 14.99

ITALIAN BEEF Pairing: No Call No Show
Shredded beef, Au Ju, Mozzarella, Giardiniera 15.99

CHICKEN BALSAMICO

Wood Fired Chicken, Pesto Aioli, Provolone, Mozzarella, Greens, Tomato, Balsamic Reduction, Everything Brioche Bun 15.99

SALMON BLT Pairing: Chardonnay
Wood Roasted Salmon, Greens, Tomato, Bacon, Creamy Lemon Dill, Everything Brioche Bun 16.99

WOOD FIRED VEGETABLE WRAP

Roasted Squash, Zucchini, Mediterranean Spread, Tomatoes, Greens, Feta, Balsamic Reduction, Sun Dried Tomato Wrap 14.99

**CHECK OUT OUR WEEKLY PIZZA SPECIAL
\$15.99**

KIDS MEALS - \$9.99

Drink Included

CHEESE, SAUSAGE OR PEPPERONI PIZZA

MAC AND CHEESE

GRILLED CHEESE

APPETIZERS

CHEESY BREAD

Garlic Butter, Ricotta, Parmesan, Mozzarella, served with Pesto Cream and Marinara for dipping 11.99

STUFFED JALAPENOS

(7) Jalapeno "boats" loaded with Cilantro cream, Bacon, Mexican style Cheese, Pico de Gallo 12.99

BLT QUESADILLA

Chicken, Bacon, Lettuce, Tomato, Mozzarella, pressed in our House-made pizza crust served with Garlic Ranch 12.99

HUMMUS PLATTER

Hummus, Peppadew, Naan bread 12.99

BUFFALO CHICKEN DIP

Traditional dip, Naan bread 12.99

WOOD FIRED CHICKEN WINGS

(8) Traditional wings with choice of Chipotle BBQ, Buffalo, or Sweet Chili Thai sauce 15.99

ARTISAN STUFFED BREAD

House Made Dough, Prosciutto, Ham, Parmesan, Mozzarella, Basil Cream 14.99

WOOD FIRED POTATOES

Seasoned Baby Potatoes, Parmesan Truffle Aioli 10.99

SIDES

SIDE SALAD

House Salad or Caesar 6.99

MAC AND CHEESE

Shell Pasta, White Cheddar, Smoked Gouda, Parmesan 7.99

WOOD FIRED POTATOES

Baby Potatoes, Garlic Butter, Parmesan 5.99

WOOD FIRED VEGETABLES

Squash, Zucchini, Red Onion 5.99

QUINOA COUSCOUS BLEND

Fresh Herbs, Lemon Zest, Roasted Red Peppers 5.99



BEER

ALL BEERS BREWED
WITH PRIDE IN PEORIA BY



- **NO CALL NO SHOW** \$6.25 Pint \$21 Hopper
New England APA – 5.8% ABV
Brewed with flaked oats, wheat, and late addition Mosaic hops for a smooth and hazy bodied citrus forward pale ale.
- **I KNOW THE OWNER** \$6.25 Pint \$21 Hopper
West Coast IPA – 6.2 % ABV
IPA brewed with Centennial, Cascade, and Simcoe hops for a piney and dank classic West Coast IPA.
- **HAPPY HOUR** \$6.25 Pint \$21 Hopper
Kolsch – 5.2% ABV
Kolsch style ale. Smooth, light and crisp.
- **COMP IT** \$6.25 Pint \$21 Hopper
Red Ale – 6% ABV
Malty and rich classic American Red Ale.
- **SUNDAY SIDEWORK** \$6.25 Pint \$21 Hopper
Hefeweizen – 5.5% ABV
Classic German Hefeweizen. Notes of banana and clove.
- **BERRY BREAK TIME** \$6.25 Pint \$21 Hopper
Strawberry Wit – 5.5% ABV
Refreshing Belgian Wit brewed with fresh strawberry.
- **INDUSTRY SEASONAL** \$6.25 Pint \$21 Hopper
Ask about our rotating seasonal beer!
- **ACE CIDER** \$6.50 Pint \$23 Hopper
Rotating cider from our friends from Ace cider in San Francisco, CA.

RED WINE

- Fox Brook ***Cabernet Sauvignon***
\$8 Glass / \$30 Bottle California
Jammy berries, rich ripe plum and a touch of spice, this Cabernet Sauvignon is made to please.
- Fox Brook ***Merlot***
\$8 Glass / \$30 Bottle California
This medium-bodied Merlot has touches of vanilla, chocolate, and spice.
- Crios ***Malbec***
\$9 Glass / \$32 Bottle Argentina
Medium-bodied South American wine with notes of oak and vanilla.

WHITE WINE

- Fox Brook ***Chardonnay***
\$8 Glass / \$30 Bottle California
Fruit forward with only a touch of oak, this wine has aromas of apple and pear with the sweetness of honey.
- Fox Brook ***Pinot Grigio***
\$8 Glass / \$30 Bottle California
Smooth, crisp, medium-bodied wine with fresh fruit aromas of apple and pear accompanied by a hint of candied caramel.
- Kim Crawford ***Sauvignon Blanc***
\$11 Glass / \$42 Bottle New Zealand
The Gold Standard of Sauvignon Blanc. Notes of tropical fruits, melon, and length on the palate make this wine absolutely brilliant.
- iColliRossi ***Moscato D' Asti***
\$8 Glass / \$30 Bottle Italy
Not your average Moscato. iColloRossi is a sweet and lightly sparkling crowd pleaser.