



### WOOD FIRED PIZZAS – 12.99

### STUFFED PIZZAS – 14.99

Gluten Free Crust - 3.00

#### MARGHERITA (Vegetarian)

Fresh Mozzarella, Parmesan, Garlic, Tomato, Basil

#### MUSHROOM (Vegetarian) Pairing: Merlot

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

#### PEPPERONI Pairing: Nero D'Avola

Pepperoni, Mozzarella, Parmesan, Tomato Sauce

#### CHICKEN PARMESAN

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

#### BREAKFAST

Sausage Gravy, Scrambled Eggs, Bacon, Mexican Cheese blend

#### 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

Braised Chicken, Jalapenos, Cilantro Cream, Bacon, Mexican cheese blend, Pico de Gallo

#### HAWAIIAN Pairing: Industry 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

#### POTATO ARUGULA (Vegetarian)

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

#### DESSERT PIZZA

Nutella S'Mores 9.99

## ENTREES

#### PESTO CHICKEN

Chicken, Basil Pesto, Caramelized Onions, Bacon, Gouda, Roasted Baby Potatoes, Wood Fired Vegetables, Balsamic Reduction 14.99

#### SALMON

Salmon, Quinoa Couscous Blend, Wood Fired Vegetables, Dijon Apricot Glaze 15.99

#### SPAGHETTI SQUASH

Wood Fired Squash, Mushrooms, Brown Sugar, Toasted Almonds, Quinoa, Cous Cous with choice of House or Caesar salad 13.99

#### WOOD-FIRED MEATLOAF

Beef and Sausage blend, Gouda, Peppers, Smokey Tomato Sauce, Spicy Ketchup, Wood Fired Vegetables, Mac & Cheese 14.99

## PASTA

#### BUFFALO CHICKEN MAC & CHEESE

Chicken, Buffalo Sauce, White Cheddar, Gouda 14.99

#### BBQ PORK MAC & CHEESE

Pork, BBQ Sauce, White Cheddar, Gouda 14.99

#### MAC & CHEESE Pairing: Industry Comp It

Shell Pasta, White Cheddar, Smoked Gouda 11.99

#### BAKED PENNE

Penne Pasta, Marinara, Green Pepper, Mushroom, Peppadew, Red Onion, Mozzarella, choice of sausage or chicken with Garlic Bread 14.99

## SALADS

#### ROASTED VEGETABLES

Fire Roasted Vegetables, Mixed Greens, Feta, Balsamic Reduction and Vinaigrette 11.99

#### WALDORF

Chopped Brussels Sprouts, Dried Cherries, Gorgonzola, Red Apple, Candied Walnuts, Apple/Sherry Vinaigrette 12.99

#### ROAST SALMON Pairing: Sauvignon Blanc

Salmon, Mixed Greens, Dried Cherries, Smoked Gouda, Red Onion, Tomato, Sunflower Seeds, Creamy Lemon Dill 14.99



## SANDWICHES/WRAPS

*With Your Choice of House or Caesar Salad*  
*Sub Vegetables or Quinoa Cous Cous - 1.00*  
*Gluten Free Bread - 2.00*

### MEDITERRANEAN CHICKEN WRAP

Wood Fired Chicken, Dried Cherries, Mediterranean Spread, Lettuce, Tomato, Ciabatta Fold 11.99

### CUBANO NUEVO    *Pairing: Pinot Noir*

Chipotle Braised Pork, Pickle, Prosciutto, Ham, Gouda, Apricot Dijon, Ciabatta Fold 11.99

### CHICKEN BALSAMICO

Wood Fired Chicken, Pesto Aioli, Provolone, Mozzarella, Greens, Tomato, Balsamic Reduction, Multi Grain Ciabatta 11.99

### SALMON BLT    *Pairing: Chardonnay*

Wood Roasted Salmon, Greens, Tomato, Peppered Bacon, Creamy Lemon Dill, Multi Grain Ciabatta 12.99

### WOOD FIRED VEGETABLE WRAP

Roasted Squash, Zucchini, Mediterranean Spread, Tomatoes, Greens, Feta, Sun Dried Tomato Wrap 10.99

**CHECK OUT OUR WEEKLY PIZZA SPECIAL**  
**\$13.99**

## KIDS MEALS - \$7.95

*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 9.99

### STUFFED JALAPENOS

Jalapeno "boats" loaded with Cilantro cream, Bacon, Mexican style Cheese, Pico de Gallo 9.99

### BLT QUESADILLA

Chicken, Bacon, Lettuce, Tomato, Mozzarella, pressed in our House-made pizza crust served with Garlic Ranch 10.99

### HUMMUS PLATTER

Hummus, Peppadew, Ciabatta bread 9.99

### WOOD FIRED CHICKEN WINGS

(8) Traditional wings with choice of Chipotle BBQ, Buffalo, or Sweet Chili Thai sauce 11.99

### ARTISAN STUFFED BREAD

House Made Dough, Prosciutto, Ham, Parmesan, Mozzarella, Basil Cream 10.99

### WOOD FIRED POTATOES

Seasoned Baby Baked Potatoes, Parmesan Truffle Aioli 9.99

## SIDES

### SIDE SALAD

House Salad or Caesar 4.99

### MAC AND CHEESE

Shell Pasta, White Cheddar, Smoked Gouda, Parmesan 4.99

### WOOD FIRED VEGETABLES

Squash, Zucchini, Red Onion 4.99

### QUINOA COUS COUS BLEND

Fresh Herbs, Lemon Zest, Roasted Red Peppers 4.99



## BEER

### INDUSTRY HAPPY HOUR – Peoria, IL – Kolsch

ABV 5.8% - \$5.25 Pint or \$19 hopper

Light/Crisp/Pilsner Malts

### INDUSTRY COMP IT – Peoria, IL – Amber/Red Ale

ABV 6.9% - \$5.25 Pint or \$19 hopper

Amber/Malt/Balanced Hop

### INDUSTRY GOT ROOM – Peoria, IL – Stout

ABV 6% - \$6.25 Pint or \$21 hopper

Chocolate/Peanut Butter

### INDUSTRY PATIO POPPIN – Peoria, IL - Shandy

ABV 5% - \$6.25 Pint or \$21 hopper

Raspberry/Lemonade

### INDUSTRY SUNDAY SIDEWORK - Peoria, IL – Hefeweizen

ABV 5% - \$6.25 Pint or \$21 hopper

Coriander/Clove/Bubblegum

### INDUSTRY DAYSHIFT – Peoria, IL – Wheat Ale

ABV 5% - \$6.25 Pint or \$21 hopper

Apricot/Tangerine/Banana

### INDUSTRY I KNOW THE OWNER – Peoria, IL – IPA

ABV 6.2% - \$6.25 Pint or \$21 hopper

West Coast Style/Pine

### INDUSTRY NO CALL NO SHOW– Peoria, IL – IPA

ABV 5.8% - \$6.25 Pint or \$21 hopper

New England Style/Hazy/Juicy

## WINE

### **14 HANDS MOSCATO \$8 Glass or \$30 bottle**

WASHINGTON

Floral and lightly sweet, with hints of peach and honeydew.

### **VINTAGE OAKS CHARDONNAY \$8 Glass or \$30 bottle**

CALIFORNIA

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

### **TERRA D'ORO PINOT GRIGIO \$8 Glass or \$30 bottle**

CALIFORNIA

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

### **NOBILO SAUVIGNON BLANC \$8 Glass or \$30 bottle**

NEW ZEALAND

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

### **OAK VINEYARDS MERLOT \$8 Glass \$30 bottle**

CALIFORNIA

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

### **VINTAGE OAKS CABERNET SAUV \$8 Glass or \$30 bottle**

CALIFORNIA

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

### **PARDUCCI PINOT NOIR \$8 Glass or \$30 bottle**

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.

### **VILLA POZZI NERO D'AVOLA \$8 Glass or \$30 bottle**

ITALY

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