



### 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

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: 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

#### 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 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, Couscous with choice of House or Caesar salad 13.99

#### WOOD-FIRED MEATLOAF

Beef and Sausage Blend, Bacon, 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 12.99

#### PESTO ALFREDO

Penne Pasta, Alfredo, Mushrooms, Tomato, Pepper, Onion, Chicken with Garlic Bread 14.99

### SALADS

#### ROASTED VEGETABLES

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

#### 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 Couscous - 1.00  
Gluten Free Bread - 2.00

### MEDITERRANEAN CHICKEN WRAP

Wood Fired Chicken, Dried Cherries, Mediterranean Spread, Lettuce, Tomato, Sun Dried Tomato Wrap 12.99

### ITALIAN BEEF Pairing: Pinot Noir

Shredded beef, Au Ju, Mozzarella, Giardiniera 12.99

### CHICKEN BALSAMICO

Wood Fired Chicken, Pesto Aioli, Provolone, Mozzarella, Greens, Tomato, Balsamic Reduction, Everything Brioche Bun 12.99

### SALMON BLT Pairing: Chardonnay

Wood Roasted Salmon, Greens, Tomato, Bacon, Creamy Lemon Dill, Everything Brioche Bun 13.99

### WOOD FIRED VEGETABLE WRAP

Roasted Squash, Zucchini, Mediterranean Spread, Tomatoes, Greens, Feta, Balsamic Reduction, Sun Dried Tomato Wrap 11.99

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

## KIDS MEALS - \$8.99

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 9.99

### STUFFED JALAPENOS

(7) 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, Naan bread 9.99

### BUFFALO CHICKEN DIP

Traditional dip, Naan bread 9.99

### WOOD FIRED CHICKEN WINGS

(8) Traditional wings with choice of Chipotle BBQ, Buffalo, or Sweet Chili Thai sauce 12.99

### ARTISAN STUFFED BREAD

House Made Dough, Prosciutto, Ham, Parmesan, Mozzarella, Basil Cream 11.99

### WOOD FIRED POTATOES

Seasoned Baby 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 5.99

### WOOD FIRED POTATOES

Baby Potatoes, Garlic Butter, Parmesan 4.99

### WOOD FIRED VEGETABLES

Squash, Zucchini, Red Onion 4.99

### QUINOA COUSCOUS BLEND

Fresh Herbs, Lemon Zest, Roasted Red Peppers 4.99



## BEER

### INDUSTRY HAPPY HOUR – Peoria, IL –

#### Kolsch

ABV 5.2% - \$6.25 Pint or \$21 hopper  
Light/Crisp

### INDUSTRY COMP IT – Peoria, IL –

#### Amber/Red Ale

ABV 6% - \$6.25 Pint or \$21 hopper  
Amber/Malty/Balanced Hop

### INDUSTRY SUNDAY SIDEWORK - Peoria, IL

#### – Hefeweizen

ABV 5% - \$6.25 Pint or \$21 hopper  
Banana/Clove/Wheat

### INDUSTRY I KNOW THE OWNER – Peoria,

#### IL – IPA

ABV 6.2% - \$6.25 Pint or \$21 hopper  
West Coast Style/Pine/Hop Forward

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

#### APA

ABV 5.8% - \$6.25 Pint or \$21 hopper  
New England Style/Hazy/Grapefruit

### INDUSTRY VHS DOUBLE FEATURE –

#### Peoria, IL – DIPA

ABV 8.5% - \$6.25 Pint or \$21 Hopper  
Hazy/Dry Hopped/Tropical

### INDUSTRY THE OPENER – Peoria, IL – Stout

ABV 6 % - \$6.25 Pint or \$21 hopper  
CxT Coffee/Hint of Vanilla/Malty

### ACE Perry – California – Cider

ABV 5 % - \$6.25 Pint or \$21 hopper  
Pear /Crisp/Tart

## WINE

**CASTELLO DEL POGGIO MOSCATO \$8  
Glass or \$30 bottle**

#### *ITALY*

Italian lightly sweet, with hints of peach, honey, and white flower.

**HARKEN CHARDONNAY \$8 Glass or \$30  
bottle**

#### *CALIFORNIA*

Refreshing aromas of butter, pear, and a hint of baking spice.

**TORRESELLA PINOT GRIGIO \$8 Glass or  
\$30 bottle**

#### *ITALY*

Crisp and dry, with hints of green apple, citrus, and floral aromas.

**GIESEN SAUVIGNON BLANC \$8 Glass or  
\$30 bottle**

#### *NEW ZEALAND*

Sweet and vibrant, with hints of tropical fruits and aromas of honeysuckle.

**WILLIAM HILL MERLOT \$8 Glass \$30  
bottle**

#### *CALIFORNIA*

Complex with aromas of blackberry, spices and ripe plum.

**SPELLBOUND CABERNET SAUV \$8 Glass  
or \$30 bottle**

#### *CALIFORNIA*

Bold dark fruit flavors with a slight hint of oak and spice.

**SMITH & PERRY PINOT NOIR \$8 Glass or  
\$30 bottle**

#### *OREGON*

Notes of bright red fruit and floral aromas, with a French oak influence.

**CRIS MALBEC \$8 Glass or \$30 bottle**

#### *ARGENTINA*

Medium-bodied and balanced with hints of cherry, blackberry and oak.