

BROKEN TOOTH

◆ BREWING ◆

CLASSIC BEERS

Ales Glass 5.25 | Pint 6.50 | Pitcher 25.00

***Fruit Beers** Glass 6.25 | Pint 7.50 | Pitcher 28.00

Samplers 4 Sampler Flight** 6.00

Sample glass 2.25 | Sample fruit glass 2.50

Revolving Taps & specialty beers 3.00

**Classic Broken Tooth beers only

Chugach Session

SRM 4 | ~13 IBU | ABV 4.8%

Chugach Session is a cream ale; brewed cool like a lager, but with an ale yeast. Think of it as an American Kolsch: balanced and easy-drinking.

Moose's Tooth Hefeweizen

SRM 4 | ~16 IBU | ABV 5.2%

Our refreshing wheat beer is brewed in the American Hefeweizen style. It is unfiltered, which results in a cloudy cast that finishes clean and dry with a slight tartness from the wheat. Tastes great with a lemon and even better without.

Wild Country Raspberry Wheat*

SRM 5 | ~11 IBU | ABV 5.3%

Our popular raspberry beer is a hazy wheat beer that is easy-drinking and refreshing. Raspberry is the predominant flavor, but the mild sweetness of the fruit is balanced with the tartness of the wheat malt. *May vary slightly in appearance and taste from batch to batch.*

Arctic Apple Ale*

SRM 5 | 0 IBU | ABV 4.8%

One of our most popular beers, Arctic Apple Ale has a mellow apple aroma and a spicy, blended apple complexity – a surprisingly drinkable pseudo-psyder. *May vary slightly in appearance and taste from batch to batch.*

YellowEye P.A.*

SRM 6 | ~74 IBU | ABV 7.8%

The Yelloweye Rockfish can live to be 120+ years old, and is prized on Alaskan recreational charters for its size and clean meat. As a beer, the YellowEye is clean and big with tropical hop notes from apricot to mango to passionfruit to peach.

Polar Pale Ale

SRM 7 | ~19 IBU | ABV 5.6%

Polar Pale is honey-golden in color, with a high-hop flavor and tones of apricot, citrus, and spice. It finishes clean and dry with a lingering interplay of mild malt body and citrusy dry hops

Fairweather I.P.A

SRM 7 | ~64 IBU | ABV 6.4%

Our signature beer, Fairweather is big, balanced, and assertively hopped. It is full-bodied to balance the citrusy flavor, spicy finish, and pleasant lingering bitterness.

Pipeline Stout

SRM 74 | ~30 IBU | ABV 6.3%

A full-bodied, inky black American Stout. Roasted and chocolate malts are showcased in its aroma, with a luxurious maltiness that fades to a hop-balanced, chocolate fullness.

Northern Lights Amber

SRM 14 | ~17 IBU | ABV 5.4%

Northern Lights is a brilliant copper colored ale with a predominantly caramel flavor. The hops play a supporting role while keeping the caramel richness in check.

Prince William Porter

SRM 23 | ~25 IBU | ABV 5.5%

Prince William Porter is a roasty, medium bodied, highly drinkable American Brown Porter. In the glass it is rich brown in color with ruby red highlights and a light brown head.

WINE

BUBBLES

Sofia Blanc de Blanc Sparkling 8

California - Live passionately for the moment! This delicate sparkling wine is perfect for any occasion and bursting with seductive flavors of fresh tropical fruits, peaches, and honeysuckle. This famous pink can even come with its own straw. Cheers! (Make it a mimosa for an additional \$1)

WHITE

Chateau St. Jean Chardonnay 8 / 30

California - This Chardonnay has been a Moose's Tooth favorite from the beginning. Warm vanilla blended with creamy lemon and sweet pear. It includes apple and pineapple flavors with notes of toasted hazelnut. A delightful and rich mouthful.

Dr. "L" Loosen Riesling 9 / 34

Germany - Our sweetest option. Made by the Germans with finite precision. Lots of juicy, fruity notes with just enough acidity at the end to button it up.

J Pinot Gris 8 / 30

California - In the "crisp white" family. A sure bet, a crowd pleaser all around. Light, zippy and refreshing with hints of pear. No one will hate this wine, we promise.

Kim Crawford Sauvignon Blanc 9 / 34

New Zealand - This stunning wine is New Zealand in a glass! It is brimming with an unexpected array of tropical melon, pineapple, passion fruit and citrus to tempt your senses. Enjoy the mouth-watering acidity, fruit sweetness and a fresh, zesty, lingering finish. Unbeatable!

PINK

La Vieille Ferme Rosé 6 / 22

France - Hard to pronounce, but easy to drink. Made from Grenache and Syrah grapes, it is light salmon pink in color and drinks like a summer day, even in the cold winter.

Salmon Creek White Zinfandel 6 / 22

California - The same basic principle as the Rosé, but this classic blush is made with the notorious Zinfandel grape of California. It comes out softer, sweeter, fuller and more like the pinks of years past.

RED

Barnard Griffin Merlot 10 / 38

Washington - Merlot lovers and haters unite! We find this wine to be infinitely drinkable no matter where you stand on this classic grape. It's superbly balanced, with plenty of plum, cherry, and raspberry, finishing with notes of cocoa and spice.

Marietta Old Vine 8 / 30

California - From a family-owned winery in California, this staff favorite combines a union of Zinfandel, Syrah and Carignan. Full-bodied, broad cherry and currant flavors, with a touch of earthy spice. Ideal for pizza!

J. Lohr Cabernet 9 / 34

California - The house favorite Cabernet for many years because it's just so right. Full-bodied, packing heaps of berries; not too dry, not too soft. The Goldilocks of California Cabs.

Catena Malbec 9 / 34

Argentina - If this was a song, this would be 8 minutes long and full of scrumptious bass with only enough treble to hear the words. Bold, rich and powerful, it is jam-packed with spicy blackberry, ripe plum, and velvety raisin.

Lyric Pinot Noir 10 / 38

California - Let me take you down 'cause I'm going to Strawberry Fields, this wine is for real. Drinking like a raspberry beret bursting with notes of red cherry, macerated strawberry, and red currant accompanied by a trio of cinnamon, vanilla, and clove, with a grace note of floral perfume. I think I love her.


Can't finish the bottle? Ask your server about a "wine doggy bag."

BROKEN TOOTH


◆ BREWING ◆

REVOLVING TAP BEERS

 **Darth Delirium 2022** *Belgian Style Stout* | For the uninitiated, Darth is a big Belgian-style stout brewed with chocolate. We brew him once a year and mature him for a full year before his release. In 2001, the very first time we brewed him, Darth won a GABF gold medal and a World Beer Cup bronze. Since then, he's repeated with gold in 2008 and a bronze in 2014. Darth is not just a beer, he's an experience. **10.1% ABV**
-35 IBU

 **Barley Wine 2022** *Barley Wine* | Most barley wines are big and heavy, with deep flavors derived from long boils and heavy usage of specialty grains. We skipped all of that nonsense this year and did a big 180. This one is more like the Sauv Blanc of barley wines - tropical, pale and dry with a hint of oak. She's still pretty big, topping in at 11.1% ABV, but she won't weigh you down like most of her traditional counterparts. Cheers to the New Year!!! **11.1% ABV**
-60 IBU

Area 52 *Session IPA* | Area 52 is an IPA on a smaller scale. A light body gives way to delicious fruity hop notes, making this a very nice pint. **5.2% ABV**
-52 IBU

 **The Trip** *Tequila Barrel-Aged Belgian Tripel* | This beer began its life as an already delicious Belgian Tripel, complete with all the expected clove and spicy flavors. Back in January, we moved it into a handful of tequila barrels to age for as long as it took. Fast forward a couple of months and here we are. Oak and tequila notes complement the spicy, fruity Belgian character exceptionally. What a trip! **8.7% ABV**
-25 IBU

Bouquet *APA* | Spring has sprung, fall has fell, nonstop aroma for those who can still smell. Crisp and light, with plenty of malty might, this is a surefire spring delight. **5.4% ABV**
-49 IBU

Gilded Golden *Belgian Golden Strong* | The spicy Tettnanger hop is complemented well with the fruity phenols from the traditional Belgian yeast. Very crisp; very clean. And very deceptive in its strength. **7.8% ABV**
-15 IBU


Anchorage Premium *Pilsner* | This European pilsner is brewed with perfection from the frigid waters of Eklutna Lake. Crafted with classic German malts and yeast but with an added distinctly American flair of new Lotus hops. Soft, crisp, and easy drinking, this pilsner will have you asking for more! **6.1% ABV**
-38 IBU

Jack Straw Rye *Pale Rye* | An old favorite returns! This year's version of JSR is a bit drier than its predecessors. The rye malt gives a mild spiciness that is complimented well by the citrus notes from the Amarillo hops. **5.6% ABV**
-15 IBU

Rock Paper Citrus *APA* | Perfectly balanced for both casual drinkers and hop lovers alike. Rich, smooth malts paired with crisp citrus hop flavors make this beer ideal for any location, occasion, or celebration. **6.2% ABV**
-45 IBU

Rapple Seltzer *Hard Seltzer* | It's the best of both worlds: our favorite mix of sweet in a seltzer! **6.5% ABV**

.....
DON'T FORGET, WE HAVE MARGARITAS ON TAP!
ASK YOUR SERVER TO POUR YOU ONE TODAY!

 *Our 8% and above beers are served in 10 oz. glasses*

CANS TO GO

Fairweather IPA
6.4% ABV | -64 IBU

Arctic Apple Ale
4.8% ABV | -0 IBU

YellowEye P.A IPA
7.9% ABV | -74 IBU

Challenger Deep *English Imperial IPA*
7.3% ABV | -77 IBU

Chugach Session *Cream Ale*
4.8% ABV | -13 IBU

Prince William Porter *Porter*
5.2% ABV | -52 IBU

Wild Country Raspberry Wheat **Area 52** *Session IPA*
5.3% ABV | -11 IBU 5.2% ABV | -52 IBU

Moon Juice
7.7% ABV | -69 IBU

Rock Paper Citrus
7.7% ABV | -69 IBU

SPECIALS

JUNE 8 - JUNE 21

The Bull Moose Supreme..... 15.95 / 28.50 / 34.95

Let's start this big pizza with marinara sauce and mozzarella and provolone cheeses. Top it with a feast of meat: rich salami, pepperoni, zesty blackened chicken. Add a handful of colorful veggies: bold red onions, fresh red peppers, black olives, fresh jalapeños, crimini mushrooms and a sprinkle of parmesan cheese.

The Club..... 13.95 / 26.50 / 31.95

This fantastic pizza begins with garlic and olive oil, mozzarella and provolone cheeses, turkey, smoked ham, and bacon. After baking it is topped with shredded lettuce, diced Roma tomatoes and Chef Aaron's delicious cilantro-jalapeño mayo.

Stawberry Summer Salad..... 7.50 / 11.95

Mixed greens are tossed in a house-made rice wine vinaigrette and topped with mandarin orange wedges, sliced strawberries, goat cheese, and almonds.

Cream Cheese Brownie 6.95

A decadent brownie swirled with sweet cream cheese. Served warm with chocolate sauce.

Add a scoop of Motley Moo vanilla ice cream for 3.25

Cheesecake of the Month:

Bananas Foster Cheesecake..... 6.95

A graham cracker crust is filled with a luscious banana cheesecake and served with rum caramel and toasted pecans.



LUNCH

Specials

MONDAY – FRIDAY



11AM - 2PM

PICK A SLICE

	Slice	+ Salad
Cheese	3.50	9.25
Pepperoni	4.00	9.75
Daily Special	4.75	10.50

MON: *Call of the Wild*

TUES: *Avalanche*

WED: *Chicken Ranch*

THU: *Santa's Little Helper*

FRI: *Carnivore*

ADD A SALAD*

Caesar

Mixed Green

Honey Ginger

Moose Ranch

Sesame Soy

Blackened Chicken Caesar +2.00

Buffalo Chicken +2.00

***ADD:**

Chicken 2.00

Salmon 4.00



MOOSE'S TOOTH

PUB & PIZZERIA

APPETIZERS

**Pro Tip: Add any pizza toppings to sticks for 2.00 each*

Bread Sticks 7.25

Basted with our Pipeline Stout, baked fresh and served hot with marinara – **or** – house sauce (contains nuts).
// without sauce 5.25

Mozzarella Bread Sticks 9.25

Baked fresh with mozzarella, provolone, and shake cheese; served with marinara – **or** – house sauce (contains nuts). // without sauce 7.25

Diablo Bread Sticks 9.95

Baked with cheddar, pepper jack cheese, and chili flakes; served with spicy Diablo sauce.

Chicken Wings 14.95

One lb. of chicken wings baked to perfection and tossed in house-made sweet & spicy Korean sauce – **or** – hot & spicy habanero sauce.

Homemade Chips & Salsa 6.95

Rich and spicy salsa surrounded by house-made tortilla chips. // with guacamole 11.95

Nashville Nachos 12.95

Our chips are layered with Diablo cheese, pickled jalapeños, red onions, slow-roasted barbeque pork and barbeque sauce, then cooked and garnished with sour cream, roma tomatoes, and cilantro.
Sorry, no substitutions.

Smoked Alaskan Sockeye Salmon Spread 15.95

Traditional European baguette served with smoked salmon spread, red onions, and lemon wedges.
Capers 1.00 // Extra order of bread 3.95

Hummus 10.95

Sundried tomato – **or** – jalapeño-lime hummus with stone-baked flat bread; served with a side of cucumbers, roma tomatoes, kalamatas, and feta cheese. *Extra order of flatbread 3.95*

SOUPS

Homemade Soups Cup 5.95 // Bowl 7.95

We offer a rotating option every day, as well as our popular Hungarian mushroom.

SALADS

Caesar 6.75 / 10.25

Tender romaine tossed with our award-winning dressing, croutons, and parmesan.

Blackened Chicken Caesar 9.95 / 14.25

Romaine lettuce tossed in our house-made dressing and topped with sundried tomatoes; this salad is boldly spiced and perfectly balanced.

Mixed Green 6.75 / 10.25

Mixed greens tossed with house vinaigrette and garnished with roma tomatoes, red onions, kalamatas, and feta.

Honey Ginger 6.75 / 10.25

Romaine lettuce tossed in creamy honey ginger dressing with mandarin oranges and black sesame seeds.

Moose Ranch Salad 6.75 / 10.25

Romaine lettuce mixed with an array of croutons, cucumbers, red peppers, and Tillamook cheddar cheese; served with a side of our buttermilk ranch dressing.

Sesame Soy 7.50 / 11.95

Mixed greens tossed in sesame soy dressing with almonds, AK bean sprouts, red peppers, carrots, mandarin oranges, and cabbage.

Spicy Buffalo Chicken 9.25 / 14.95

Romaine lettuce and buffalo-style chicken covered with carrots, cucumbers, roma tomatoes, red peppers, and croutons; served with a side of our house-made blue cheese dressing.

Substitute balsamic and olive oil at no charge.

Add: **Chicken** 2.00 / 4.00 • **Blackened Chicken** 2.00 / 4.00
Smoked Salmon 4.00 / 6.00

OVEN-BAKED SANDWICHES

Wrapped in our famous pizza dough, our hot sandwiches are garnished with lettuce, roma tomatoes, shake cheese, and red onions. Same baking time as pizza.

The Philly Cheesesteak 14.95

Sliced steak and a sautéed mix of red & green peppers with yellow onions, melted with American cheese.

The Cuban 12.95

Layers of smoked ham, pulled pork, and Swiss cheese, with Boar's Head pickle chips baked inside; served with a side of yellow mustard.

Hot Turkey 13.95

Boar's Head turkey layered with bacon and cheddar cheese; served with a side of ranch dressing.

Add guacamole 2.00

Sauce Notes: Pesto and House Sauce contain nuts • Denali Sauce is a puree of spinach and ricotta • House Sauce is a blend of marinara and pesto

1/2 and 1/2 pizzas welcome, priced for more expensive half

BEVERAGES

Moose's Tooth Draft Sodas:

Root Beer or Cream Soda (no refills)
10 oz. 3.00 / 16 oz. 4.00 / Pitcher 10.95

Beach Tribe Sodaworks 12 oz. cans:

Jipping Ginger Beer 3.00
Red Dragon Punch 3.00

Kaladi Brothers Drip Coffee 2.50

Assorted Hot Teas from Indigo 2.50

Iced Tea 2.75

Bottled Tea & Juices Ask for current flavors 3.00

Fountain Sodas Pint 3.00 / Pitcher 10.50

Non Alcoholic Beer 5.25

DESSERTS

Add Motley Moo vanilla ice cream to any dessert for 3.25

Moose Pie 10.95

Our version of the classic mud pie with a chocolate cookie crust, Motley Moo coffee ice cream, fudge, roasted almonds, and fresh whipped cream – easily feeds two.

Melt Away Brownie 4.95

A decadent chocolate brownie topped with vanilla frosting then finished with a layer of chocolate and white chocolate. Served warm

Cheesecake of the Month 6.95

Ask about our current special.

Pipeline Stout Chocolate Cake 6.95

A moist chocolate cake infused with Broken Tooth Brewing Pipeline Stout is slathered with a decadent chocolate frosting. Sprinkled with powdered sugar and served warm.

Mixed Berry Cobbler 7.95

This fruit dessert offers luscious mixed berries baked under an oatmeal crisp topping. Served warm

Lemon Love 6.95

A triple layer lemon cake filled with lemon curd, smothered in lemon cream cheese frosting, and drizzled with a mixed berry coulis.

Death By Peanut Butter 6.95

A rich cream cheese peanut butter filling on a graham cracker crust, topped with a chocolate ganache and sprinkled with peanuts.

AK Root Beer Float 6.50

Our homemade root beer, topped with Motley Moo vanilla ice cream.

PIZZA

CRUST OPTIONS

10" SMALL / 14" MEDIUM / 18" LARGE

Thick (sm +1.50, med +2.50, lg +3)

Thin (no extra charge)

Regular or **Vegan Whole Wheat** (sm or med)

Cauliflower Crust - Vegan & Gluten Free
(sm +4.50, med +6.50)

VEGGIE PIZZAS

Margherita 9.95 / 17.50 / 20.95

Roma Tomatoes, Fresh Basil, Parmesan, Garlic Oil
Mozzarella & Provolone add 1.00 / 2.00 / 3.00

White Pizza 11.25 / 20.50 / 25.95

Sundried Tomatoes, Artichoke Hearts, Feta,
Mozzarella, Provolone, Garlic Oil

La Cabrita 12.50 / 23.50 / 28.95

Marinated Roasted Roma Tomatoes, Spinach, Goat
Cheese, Herbs, Mozzarella, Provolone, Garlic Oil

Pesto Supreme 13.95 / 26.50 / 31.95

Sundried Tomatoes, Kalamata Olives, Artichoke
Hearts, Mozzarella, Provolone, Feta, and Pesto
(sauce contains nuts)

The Popeye 12.50 / 23.50 / 28.95

Spinach, Roasted Red Peppers, Red Onions,
Mushrooms, Mozzarella, Provolone, Feta,
Parmesan, Oregano, Garlic Oil

Wild Mushroom 12.50 / 23.50 / 28.95

Portabella & Crimini Mushrooms, Sundried Tomatoes,
Goat Cheese, Mozzarella, Provolone, Denali Sauce

The Forager 13.95 / 26.50 / 31.95

Roasted Garlic, Spinach, Portabella & Crimini
Mushrooms, Oyster Mushrooms, Truffle Oil, Goat Cheese,
Roma Tomatoes, Mozzarella, Provolone, Garlic Oil

The Backpacker 13.95 / 26.50 / 31.95

Spinach, Roasted Garlic, Sundried Tomatoes, Kalamata
Olives, Artichoke Hearts, Feta, Mozzarella, Provolone,
Garlic Oil

Veggie Delight 13.95 / 26.50 / 31.95

Crimini Mushrooms, Artichoke Hearts, Kalamata Olives,
Broccoli, Roasted Garlic, Green Peppers, Roma
Tomatoes, Feta, Mozzarella, Provolone, Marinara

MEAT PIZZAS

Pepperoni 9.95 / 17.50 / 20.95

Pepperoni, Mozzarella, Provolone, Marinara

The Napoleon 12.95 / 24.50 / 29.95

Prosciutto, Roma Tomatoes, Fresh Mozzarella,
Arugula, Extra Virgin Olive Oil, Mozzarella,
Provolone, Marinara

Elf on the Shelf 12.95 / 24.50 / 29.95

Pepperoni, Bacon, Fresh Pineapple, Jalapeños,
Cilantro, Mozzarella, Provolone, Cream Cheese

Mac N Cheese 12.50 / 23.50 / 28.95

Reindeer Sausage, Macaroni Noodles, Parsley,
American Cheese, Cheddar, Mozzarella, Provolone,
Garlic Oil

Fire House 13.95 / 26.50 / 31.95

Pepperoni, Bacon, Chili Flakes, Black Olives,
Jalapeños, Fresh Red Peppers, Mozzarella, Provolone,
Chipotle Sauce, House Sauce (contains nuts)

The Classic 11.25 / 20.50 / 25.95

Pepperoni, Italian Sausage, Mushrooms, Mozzarella,
Provolone, Marinara

Carnivore 15.95 / 28.50 / 34.95

Bacon, Canadian Bacon, Pepperoni, Ground Beef,
Italian Sausage, Mozzarella, Provolone, Marinara

All-American 13.95 / 26.50 / 31.95

Pepperoni, Ground Beef, Green Peppers, Crimini
Mushrooms, Black Olives, Red Onions, Mozzarella,
Provolone, Marinara

Avalanche 14.95 / 27.50 / 33.95

Pepperoni, Blackened Chicken, Bacon, Red Onions, Parsley, Cheddar, Mozzarella, Provolone, Barbeque Sauce

Santa's Little Helper 15.95 / 28.50 / 34.95

Pepperoni, Blackened Chicken, Grilled Steak, Bacon, Red Peppers, Cilantro, Mozzarella, Provolone, Marinara

Brewhouse Favorite 12.50 / 23.50 / 28.95

Italian or Chorizo Sausage, Sundried Tomatoes, Red Onions, Mozzarella, Provolone, Parmesan, Denali Sauce

Greek Gyro 12.95 / 24.50 / 29.95

Gyro Sausage, Feta, Cucumber Yogurt, Red Onions, Roma Tomatoes, Parsley, Garlic Oil

Chipotle Steak 15.95 / 28.50 / 34.95

Grilled Steak, Chipotle Sauce, Red Onions, Roma Tomatoes, Zesty Sour Cream, Cilantro, Lime Wedge, Mozzarella, Provolone

Call of the Wild 15.95 / 28.50 / 34.95

Reindeer Sausage, Steak, Bacon, Portabella & Crimini Mushrooms, Red Peppers, Green Onions, Garlic Cream Sauce, Mozzarella, Provolone, Garlic Oil

Aloha Escape 10.50 / 18.50 / 22.95

Canadian Bacon, Pineapple, Mozzarella, Provolone, Marinara

Lu-Wow 11.25 / 20.50 / 25.95

Smoked Ham, Fresh Pineapple, Mozzarella, Provolone, Marinara

CHICKEN PIZZAS

Spicy Chicken Picante 11.25 / 20.50 / 25.95

Blackened Chicken, Jalapeños, Cream Cheese, Chili Flakes, Mozzarella, Provolone

Chicken Parmesan 13.95 / 26.50 / 31.95

Breaded Chicken, Marinara, Parmesan, Fresh Basil, Mozzarella, Provolone, Garlic Oil

Solstice 12.95 / 24.50 / 29.95

Roasted Chicken, Portabella & Crimini Mushrooms, Roasted Garlic, Sundried Tomatoes, Oregano, Mozzarella, Provolone, Parsley, Marinara

Chicken Ranch 13.95 / 26.50 / 31.95

Roasted Chicken, Parsley, Roma Tomatoes, Red Onions, Bacon, Cheddar, Mozzarella, Provolone, Ranch Dressing

Jake's Mistake 12.95 / 24.50 / 29.95

Blackened Chicken, Smoked Ham, Broccoli, Cheddar, Mozzarella, Provolone, Roma Tomatoes, Cilantro, Caesar Dressing

Spicy Thai Chicken 11.95 / 22.50 / 28.95

Roasted Chicken, Red Onions, AK Bean Sprouts, Carrot Threads, Cilantro, Mozzarella, Provolone, Thai Peanut Sauce

Garlic Lover's 13.95 / 26.50 / 31.95

Blackened Chicken, Bacon, Broccoli, Roasted Garlic, Roma Tomatoes, Mozzarella, Provolone, Parmesan, Garlic Cream Sauce

Amazing Apricot 12.95 / 24.50 / 29.95

Blackened Chicken, Cream Cheese, Apricot Sauce, Red Peppers, Carrot Threads, Green Onions, Cilantro, Mozzarella, Provolone

Chicken Rockefeller 13.95 / 26.50 / 31.95

Roasted Chicken, Bacon, Spinach, Roasted Garlic, Red Onions, Cream Cheese, Mozzarella, Provolone, Parmesan, Roma Tomatoes

Buffalo Chicken 13.95 / 26.50 / 31.95

Fried Buffalo Chicken, Buffalo Sauce, Mozzarella, Provolone, Ranch Dressing, Carrot Threads, Green Onions

CREATE YOUR OWN PIZZA

Design an original or modify any of our specialties.

	Sm	Med	Lg
Marinara or Garlic & Olive Oil	8.50	14.95	17.95
Gourmet Sauces	9.50	16.95	20.95
Cheeses	1.00	2.00	3.00
Additional Toppings	1.50	2.50	3.50
Steak	3.00	5.00	7.00
Vegan Cheese	3.00	6.00	8.00
Fresh Mozzarella	2.00	4.00	6.00