STARTERS

DRYWINDS WINGS... 8 PGS 8.00/10 PCS 14.00
SPICY SRIRACHA • HONEY CHILE • LEMON PEPPER • BBQ • GARLIC PARMESAN
Chicken wings tossed in one of our housemade sauces with a side of ranch or bleu cheese
*Stonewall or Smokey*

THE ITALIAN NACHOS* 8.00
Fresh pasta chips smothered in mozzarella cheese, marinara or alfredo, and basil
*Chicken, Beef, or Italian Sausage can be added for $2

MEATBALL APPETIZER 9.25
All Beef meatballs served with our housemade marinara sauce, mozzarella cheese, fresh basil, and garlic toast

CRISPAHÒNES WITH SPICY SRIRACHA SAUCE 6.25
Crispy pork skins with our signature Sriracha Sauce for dipping

SUPER CHEESY BREAD 7.50
Our made from scratch pizza dough stuffed to the max with our special cheese blend. Topped with basil pesto and served with ranch and marinara
*Add any meat and veggie and make it a calzone for $1*

HUMMUS 2.50
With garlic cloves, kalamata olives, veggies, and Naan bread

FRIED PICKLES 7.25
Pickle slices dipped in a spicy breading and served with cheese sauce and ranch

FRIED CHEESE CURDS 7.25
Bits of delicious cheese dipped in batter and fried

MEATBALLS
All Salads available as a Side Salad or Entrée

MEAN GREEN 4.50/8.00
Mixed greens, bell peppers, sliced red onions, tomatoes & cucumbers with your choice of dressing

CAESAR WHO? 5.50/8.50
Hand-tossed chopped romaine, housemade caesar dressing, croutons, and fresh shaved parmesan

GREEK GODDESS 6.50/9.90
Mixed greens, kalamata olives, sliced red onion, feta cheese, and Greek feta dressing

ITALIAN STALLION 6.50/9.90
Peppers, salami, served on a bed of mixed greens, bell peppers, sliced red onions, tomatoes & cucumbers with Italian dressing
*Add Garlic or Crispy Chicken Breast to any Salad for $4
*Spicy it up with Sriracha Glazed Chicken for $4 (Make with housefire for added credits)

HOMEMADE DRESSING OPTIONS:
Ranch, Italian, Greek Feta & Bleu Cheese

FRESH CAJUN CHICKEN SALAD 7.00
Garlicky, spicy goodness

PIZZAS

GLUTEN FREE OR CAULIFLOWER CRUST AVAILABLE UPON REQUEST

OIL, MARGHERITA 8.25/14.00
Fresh, basil, and fresh sliced mozzarella balls

THE TREE HUGGER 8.25/14.00
Savory onions, black olives, fresh bell peppers, diced tomatoes, and mushrooms topped with mozzarella cheese

THE OIL SGFACE 8.25/14.00
Alfredo sauce, pesto, and mozzarella

THE ZIA 8.25/15.00
Taco Pizza: seasoned taco meat, cheddar cheese, crispy lettuce, fresh diced tomatoes, onions and green chilies

LUCINDA 8.25/15.00
Spicy chorizo, sliced mushrooms, red chili flakes, and jalapeños

SABERGORDARI 12.25/18.00
Pepperoni, Italian sausage, beef, bacon, salami, loads of cheddar and mozzarella, served with a side of garlic bread

BUILD YOUR OWN PIZZA 10.25/16.00
Pick your 4 favorite toppings

Toppings 2.00 Each

MEATS
Pepperoni, Italian Sausage, Salami, Bacon, Chicken Breast, Beef, Chorizo, Canadian Bacon

VEGANES
Onions, Mushrooms, Green Olives, Black Olives, Green Chili, Bell Peppers, Jalapeños, Banana Peppers

 OTHER
Anchovies, Extra Cheese

For ADDITIONAL Sauces
DIPPING SAUCES FOR CRUSTS: BEER CHEESE, MARINARA, GARLIC OIL, RANCH
ANY PIZZA CAN BE MADE AS A FLATBREAD — ANY FLATBREAD CAN BE MADE AS A PIZZA

FLATBREADS

TATANKA 10.50
Ranch base sauce topped with sriracha chicken breast, mozzarella, and cheddar
diced red onions

DOG HOLIDAY 10.50
Basil pesto base topped with honey chipotle chicken, bacon, cheddar,
and diced red onions

CALL GIRL 10.50
Basil pesto base topped with mozzarella, chicken, bacon, fresh cilantro, tomato, and feta crumbles

GREAT DAMNING 10.50
Your choice of Alfredo or marinara base topped with meatball chunks, mozzarella, parmesan, and fresh basil

1/2 FLATBREAD = SMALL MEAN GREEN 10.50

KIDS MENU

12 and under and 65 over — Appetizers or entrée with kids meal

KIDS PIZZA 5.50
Choice of one topping

MINI CORNDOGS WITH MUSTARD OR KETCHUP 5.50

BEVERAGES

COKE, SPRITE, ORANGE CRANBERRY, RASPBERRY, LEMONADE 2.50
TEA — SWEET & UNSWEET 2.90

DESSERTS

CHEESECAKE 8.50
Choice of chocolate, caramel, or strawberry topping

SALTED CARAMEL BROWNIE 8.50
A warm chocolate brownie with a pretzel crust served with a scoop of vanilla bean ice cream

CHOCOLATE MOLTEN 8.50
Chocolate cake with warm chocolate fudge in the middle and served with a scoop of vanilla bean ice cream

GOOD BEER • GOOD FOOD • GOOD VIBES
# Handcrafted Beers

<table>
<thead>
<tr>
<th>Pints</th>
<th>Craft Beer Flight</th>
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<tbody>
<tr>
<td>5.50</td>
<td>Customize your own beer flight. Four 4 oz. pours of your choice</td>
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</tbody>
</table>

## Beer Types

### Ales

Brewed with top fermenting yeast at cooler temperatures, ales are fuller-bodied, with nuances of fruit or spice and a pleasantly hoppy finish. Generally robust and complex, ales range from rich gold to reddish amber. Top fermenting, and more hops in the mixture gives these beers a distinctive fruitiness, acidity, and pleasantly bitter seasoning. Ales also have a more assertive, individual personality than lagers, though their alcoholic strength is the same.

### Lagers

Lager originates from the German word lager which means “to store” - it refers to the method of storing it for several months in near-freezing temperatures. Crisp and refreshing with a smooth finish from longer aging, lagers are the world’s most popular beer (this includes pilsners). A lager, which can range from sweet to bitter and pale to black, is usually used to describe bottom-fermented brews of Dutch, German, and Czech styles. Most however, are a pale to medium colour, with high carbonation, and a medium to high hop flavor.

### Stouts & Porters

There’s very little distinction between a Porter and a Stout, but they do have their differences.

Porter is a dark, almost black, fruity, dry, top fermenting style. An ale porter is brewed with a combination of roasted malt to impart flavor, color and aroma. Stout is also a black, roast brew made by top fermentation.

Stout, not as sweet to the taste, features a rich, creamy head and is flavored and colored by barley. Stouts often use a portion of unmalted roasted barley to develop a dark, slightly astringent, coffee-like character.

## Beer Styles

### Amber

A very versatile beer. Amber beers are full-bodied malt aromas with hints of caramel, these beers could be either lager or ale.

### Blonde

Blonde ales are very pale in color and tend to be clear, crisp, and dry, with low-to-medium bitterness and aroma from hops and some sweetness from malt.

### Brown

Dark amber or brown in color. Brown ale have evidence of caramel and chocolate flavors and may have a slight citrus accent or be strong, malty or nutty, depending on the area of brewing.

### Cream

A very mild, sweetish, golden style of ale.

### India Pale Ale

A hoppy version of pale ale. Originally brewed in England with extra hops to survive the journey to British troops stationed in India.

### Fruit

Most fruit beers are ale however, they typically do not carry an ale character. In order to allow for the fruit flavor to come through nicely, the malt’s flavor is not dominant and there is a low bitterness level to the beer.

### Honey

A full-bodied beer with a creamy texture and copper color. Honey beers are slightly sweet with hints of caramel.

### Pale

Pale ale has a hazy, copper-colored style. It originated from England. Pale ales are robust beers that can be enjoyed with strongly spiced foods.

### Red

Red ales can either be red or light brown in color. They are moderate to heavy in flavor and contain hints of caramel that is offset by the predominant hop characteristic of the beer.

### Wheat

Light and easy to drink with very little aftertaste. Wheat provides a soft character to beer and is sometimes hazy or cloudy with a touch of spice notes.

## Growlers to Go

<table>
<thead>
<tr>
<th>Growlers</th>
<th>1/2 Growlers</th>
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</thead>
<tbody>
<tr>
<td>$8 Empty</td>
<td>$20 Filled</td>
</tr>
<tr>
<td>$5 Empty</td>
<td>$5 Filled</td>
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## Specialty Drinks

### Michelada’s—Dryland’s Famed Red Beer

Freshly squeezed limes, premium Michelada mix, with our house lager.

### Sangria

Sangria wine served with fresh fruits.

### Broken Trail: Pepe the Mule

If you like moscow mules, try our ginger and lime malt beverage beer.

### 402 Pour

Become a mixologist by mixing your 2 favorite beers for an extra .50.