

Pinthouse Pizza

4236 S Lamar Blvd 78704-7905 · +15125025808 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS AND KITS 9

Beer Mates

House-made garlic bread covered in butter and cheese with a choice of dipping sauce.

AVAILABLE OPTIONS

- \$0.46
 - Caesar Dressing: \$0.46
 - EVOO: \$0.46
 - Herbs: \$0.46
 - Honey: \$0.46
 - Jalapeño Ranch: \$0.46
 - Lemon Dressing: \$0.46
 - Tomato Dipping Sauce: \$0.46
 - Mustard: \$0.46
 - Parmesan Vinaigrette: \$0.46
 - Pesto: \$0.46
 - Poppyseed Dressing: \$0.46
 - Queso: \$0.46
 - Ranch: \$0.46
 - Salsa: \$0.46
 - Spicy Honey: \$0.46
 - Sriracha: \$0.46
 - Black Bean Puree: \$0.50
 - Cilantro, App: \$0.50
 - Jalapeno: \$0.50
 - Mex Crema: \$0.46
 - Queso: \$0.46
 - Salsa: \$0.46
 - Salsa, Large: \$0.75
 - Cotija: \$1.00
 - Garlic Butter - Cold Spread:
\$1.00
 - Monterey Jack: \$1.00
 - Extra Cheese: \$2.25
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Beermates - No Cheese

House-made buttered garlic bread with a choice of dipping sauce.

AVAILABLE OPTIONS

	\$0.46
Caesar Dressing:	\$0.46
EVOO:	\$0.46
Herbs:	\$0.46
Honey:	\$0.46
Jalapeño Ranch:	\$0.46
Lemon Dressing:	\$0.46
Tomato Dipping Sauce:	\$0.46
Mustard:	\$0.46
Parmesan Vinaigrette:	\$0.46
Pesto:	\$0.46
Poppyseed Dressing:	\$0.46
Queso:	\$0.46
Ranch:	\$0.46
Salsa:	\$0.46
Spicy Honey:	\$0.46
Sriracha:	\$0.46
Black Bean Puree:	\$0.50
Cilantro, App:	\$0.50
Jalapeno:	\$0.50
Mex Crema:	\$0.46
Queso:	\$0.46
Salsa:	\$0.46
Salsa, Large:	\$0.75
Cotija:	\$1.00
Garlic Butter - Cold Spread:	\$1.00
Monterey Jack:	\$1.00
Extra Cheese:	\$2.25

Das Pretzel

\$7.00

House-made Bavarian style pretzel with choice of two sauces.

El Queso

\$6.75

House-made beer queso, roasted salsa, and chips.

House Nachos

\$10.00

Tortilla chips, chipotle black bean sauce, queso, cotija, Mexican crema, and cilantro.

Pizza Roll

\$4.00

Roll with house cheese blend, garlic, and pepperoni with choice of dipping sauce.

Bake Your Own Kit

\$13.25

A take home kit to bake your own pizza. Includes fresh dough, cheese blend, red sauce, pepperoni, and instructions on how to bake.

Bake Your Own Kit - Gluten Free

\$15.00

A take home kit to bake your own pizza. Includes two 10" gluten free crusts, cheese blend, red sauce, pepperoni, and instructions on how to bake.

Dough To Go

Get some of our dough, made fresh in house every day. You can use it to make your own pizza or get creative and use it any number of ways.

AVAILABLE OPTIONS

	\$3.00
To Go Dough, Small:	\$3.00
To Go Dough, Medium:	\$5.00
To Go Dough, Large:	\$7.00

SALADS.. 15

Caesar Salad - Side \$7.25

Chopped romaine lettuce, Parmesan cheese, house-made Caesar dressing, and croutons.

Classic House Salad - Side \$7.25

Organic mixed greens, house-made ranch dressing, house-made croutons, Campari tomatoes, and shaved Parmesan cheese.

Italian Chop Salad - Side \$7.75

Chopped lettuce, house-made Parmesan vinaigrette, chopped pepperoni, cheese blend, marinated garbanzo beans, dried herbs.

The Pinthouse Salad - Side \$7.75

Baby spinach, sliced red onions, candied pecans, blue cheese, cranberries, and house-made poppy seed dressing.

Sundance Salad - Side \$7.75

Baby arugula, roasted cauliflower, shaved fresh cauliflower, roasted pepitas, golden raisins, Parmesan cheese, and house-made lemon dressing.

Caesar Salad - Full \$11.50

Chopped romaine lettuce, Parmesan cheese, house-made Caesar dressing, and croutons.

Classic House Salad - Full \$11.50

Mixed greens, house-made ranch dressing, house-made croutons, Campari tomatoes, and shaved Parmesan cheese.

Italian Chop Salad - Full \$12.50

Chopped lettuce, house-made Parmesan vinaigrette, chopped pepperoni, cheese blend, marinated garbanzo beans, dried herbs.

Sundance Salad - Full \$12.50

Baby arugula, roasted cauliflower, shaved fresh cauliflower, roasted pepitas, golden raisins, Parmesan cheese, and house-made lemon dressing.

The Pinthouse Salad - Full \$12.50

Baby spinach, sliced red onions, candied pecans, blue cheese, cranberries, and house-made poppy seed dressing.

Caesar Salad - Family \$16.25

Chopped romaine lettuce, Parmesan cheese, house made Caesar dressing, and croutons.

Classic House Salad - Family \$16.25

Organic mixed greens, house made ranch dressing, house made croutons, Campari tomatoes, and shaved Parmesan cheese.

Italian Chop Salad - Family \$17.50

Chopped lettuce, house made Parmesan vinaigrette, chopped pepperoni, cheese blend, marinated garbanzo beans, dried herbs.

The Pinthouse Salad - Family \$17.50

Baby spinach, sliced red onions, candied pecans, blue cheese, cranberries, and house made poppy seed dressing.

Sundance Salad - Family

\$17.50

Baby arugula, roasted cauliflower, shaved fresh cauliflower, roasted pepitas, golden raisins, Parmesan cheese, and house-made lemon dressing.

SMALL PIZZAS - 10" 14

The Armadillo, Small

\$13.00

A handmade pizza with our house made dough, extra virgin olive oil, local sausage, poblano peppers, ricotta cheese, cilantro, and house cheese blend.

Bahn Mi, Small

\$13.00

A handmade pizza with our house made dough, crème fraiche, local sausage, jalapeños, pickled onions and carrots, cucumbers, Sriracha, cilantro, and house cheese blend.

Build Your Own, Small

\$10.50

A handmade pizza with our house made dough, red sauce, and house cheese blend. Make it your own design by choosing from the available toppings.

Cannonball, Small

\$13.50

A handmade pizza with our house made dough, red sauce, pepperoni, bacon, Italian sausage, Canadian bacon, and house cheese blend.

Cheese, Small

\$10.50

A handmade pizza with our house-made dough, red sauce, and house cheese blend.

Hawaiian, Small

\$12.50

A handmade pizza with our house-made dough, red sauce, Canadian bacon, Pineapple, and house cheese blend.

Honey Pear, Small

\$13.00

A handmade pizza with our house made dough, extra virgin olive oil, house cheese blend, sliced pear, caramelized onions, blue cheese, prosciutto, basil, local honey.

Margherita, Small

\$12.50

A handmade pizza with our house-made dough, red sauce, house cheese blend, fresh mozzarella, tomatoes, basil.

Ooh La La, Small

\$13.00

A handmade pizza with our house made dough, red sauce, house cheese blend, fresh mozzarella, pepperoni, baby arugula, spicy local honey, peppadew peppers, and Parmesan cheese.

Pepperoni & Basil, Small

\$12.50

A handmade pizza with our house made dough, red sauce, pepperoni, basil, and house cheese blend.

Shroomin' Goat, Small

\$13.50

A handmade pizza with our house-made dough, extra virgin olive oil, garlic, roasted mushrooms, arugula, local goat cheese, and house cheese blend.

The Hoe Down, Small

\$12.50

A handmade pizza with our house-made dough, red sauce, ricotta, roasted garlic, roasted cauliflower, roasted red peppers, and pepita pesto.

The Works, Small

\$13.50

A handmade pizza with our house made dough, red sauce, green bell pepper, red onion, garlic, mushrooms, pepperoni, Canadian bacon, Italian sausage, and house cheese blend.

Oktoberfest, Small**\$13.50**

Mustard creme fraiche, cheese blend, pepperwurst, caramelized onions, sauerkraut, herbs, Caraway seeds, and a mustard drizzle.

MEDIUM PIZZAS - 14" 15**The Armadillo, Medium****\$18.00**

A handmade pizza with our house made dough, extra virgin olive oil, local sausage, poblano peppers, ricotta cheese, cilantro, and house cheese blend.

Bahn Mi, Medium**\$18.00**

A handmade pizza with our house made dough, crème fraiche, local sausage, jalapeños, pickled onions and carrots, cucumbers, Sriracha, cilantro, and house cheese blend.

Build Your Own, Medium**\$14.50**

A handmade pizza with our house-made dough, red sauce, and house cheese blend. Make it your own design by adding available toppings.

Cannonball, Medium**\$18.50**

A handmade pizza with our house-made dough, red sauce, pepperoni, bacon, Italian sausage, Canadian bacon, and house cheese blend.

Cheese, Medium**\$14.50**

A handmade pizza with our house-made dough, red sauce, and house cheese blend.

Half and Half Specialty, Medium**\$14.50**

Your choice of one of our specialty pizzas on each half of the pie.

Hawaiian, Medium**\$17.50**

A handmade pizza with our house made dough, red sauce, Canadian bacon, pineapple, and house cheese blend.

Honey Pear, Medium**\$18.00**

A handmade pizza with our house made dough, extra virgin olive oil, house cheese blend, sliced pear, caramelized onions, blue cheese, prosciutto, basil, and local honey.

Margherita, Medium**\$17.50**

A handmade pizza with our house-made dough, red sauce, house cheese blend, fresh mozzarella, tomatoes, basil.

Ooh La La, Medium**\$18.00**

A handmade pizza with our house made dough, red sauce, house cheese blend, fresh mozzarella, pepperoni, baby arugula, spicy local honey, peppadew peppers, and Parmesan cheese.

Pepperoni & Basil, Medium**\$17.50**

A handmade pizza with our house-made dough, red sauce, pepperoni, basil, and house cheese blend.

Shroomin' Goat, Medium**\$18.50**

A handmade pizza with our house-made dough, extra virgin olive oil, garlic, roasted mushrooms, arugula, local goat cheese, and house cheese blend.

The Hoe Down, Medium**\$17.50**

A handmade pizza with our house made dough, red sauce, house cheese blend, ricotta, roasted garlic, roasted cauliflower, roasted red peppers, and pepita pesto.

The Works, Medium	\$18.50
A handmade pizza with our house made dough, red sauce, green bell pepper, red onion, garlic, mushrooms, pepperoni, Canadian bacon, Italian sausage, and house cheese blend.	
Oktoberfest, Medium	\$18.50
Mustard creme fraiche, cheese blend, pepperwurst, caramelized onions, sauerkraut, herbs, Caraway seeds, and a mustard drizzle.	
LARGE PIZZAS - 16" 15	
The Armadillo, Large	\$22.50
A handmade pizza with our house made dough, extra virgin olive oil, local sausage, poblano peppers, ricotta cheese, cilantro, and house cheese blend.	
Bahn Mi, Large	\$22.50
A handmade pizza with our house made dough, crème fraiche, local sausage, jalapeños, pickled onions and carrots, cucumbers, Sriracha, cilantro, and house cheese blend.	
Build Your Own, Large	\$18.00
A handmade pizza with our house-made dough, red sauce, and house cheese blend. Make it your own design by adding available toppings.	
Cannonball, Large	\$23.00
A handmade pizza with our house-made dough, red sauce, pepperoni, bacon, Italian sausage, Canadian bacon, and house cheese blend.	
Cheese, Large	\$18.00
A handmade pizza with our house-made dough, red sauce, and house cheese blend.	
Half and Half Specialty, Large	\$18.00
Your choice of half of one of our pizzas on each half of the pie.	
Hawaiian, Large	\$21.75
A handmade pizza with our house made dough, red sauce, Canadian bacon, pineapple, and house cheese blend.	
Honey Pear, Large	\$22.50
A handmade pizza with our house made dough, extra virgin olive oil, house cheese blend, sliced pear, caramelized onions, blue cheese, prosciutto, basil, and local honey.	
Margherita, Large	\$21.75
A handmade pizza with our house-made dough, red sauce, house cheese blend, fresh mozzarella, tomatoes, basil.	
Ooh La La, Large	\$22.50
A handmade pizza with our house made dough, red sauce, house cheese blend, fresh mozzarella, pepperoni, baby arugula, spicy local honey, peppadew peppers, Parmesan cheese.	
Pepperoni & Basil, Large	\$21.75
A handmade pizza with our house-made dough, red sauce, pepperoni, basil, and house cheese blend.	
Shroomin' Goat, Large	\$23.00
A handmade pizza with our house-made dough, extra virgin olive oil, garlic, roasted mushrooms, arugula, local goat cheese, and house cheese blend.	

The Hoe Down, Large	\$21.75
A handmade pizza with our house-made dough, red sauce, house cheese blend, ricotta, roasted garlic, roasted cauliflower, roasted red peppers, and pepita pesto.	
The Works, Large	\$23.00
A handmade pizza with our house made dough, red sauce, green bell pepper, red onion, garlic, mushrooms, pepperoni, Canadian bacon, Italian sausage, and house cheese blend.	
Oktoberfest, Large	\$23.00
Mustard creme fraiche, cheese blend, pepperwurst, caramelized onions, sauerkraut, herbs, Caraway seeds, and a mustard drizzle.	
16OZ. CANS 10	
Burro's Breakfast 4-pack cans	\$14.00
Burros Breakfast Mexican Lager - 5.5% Style: Mexican Style Lager Flavor & Aroma: Lemon zest, noble hop Gluten Reduced	
Electric Jellyfish 4-pack cans	\$18.00
4-Pack of Electric Jellyfish 16oz cans. Voted the "Best Overall Beer in Austin", four years running.	
Far Out West 4-Pack Cans	\$18.00
6.7% Brewed at: Ben White Style: IPA Flavor & Aroma: pine resin, orange candy, oily bitterness Ingredient Notes: Chinook, Centennial, Cascade, and Amarillo	
Fresh Drops 4-pack cans	\$22.00
Fresh Drops - 6.8% -2022 Style: Fresh Hop IPA Flavor & Aroma: Acapulco Gold, Lemon Balm, Rich Tangerine Ingredient Notes: Hollingberry Whole Cone Chinook, Frozen Fresh 301 Mosaic, Double R Amarillo and Tributary Citra	
Magical Pils 4-pack cans	\$14.00
Magical Pils - 5.3% Style: Dry Hopped Pilsner Flavor & Aroma: fruity and spicy hop profile, Pilsner malt, and a soft mouthfeel Ingredient Notes: Loral Dry Hopped	
Scorpion Disco 4-Pack Cans	\$18.00
Scorpion Disco - 6.6% Style: West Coast IPA Flavor & Aroma: citrus, tropical, deep berry, white grape, resious Ingredient Notes: Chinook, Citra Powder, Strata, Mosaic, Mosaic Cryo, Nelson Suavin	
Sw'Elsinore 4-Pack Cans	\$14.00
5.3% Brewed at: Ben White Style: Canadian Lager Flavor & Aroma: aromas of dewy meadow grass and sweet corn lead into flavors of zesty lemon and pepper, a touch of mild sweetness with a slight bitter finish. Ingredient Notes: Canadian inspired adjunct lager with Weyermann Pils, Torrefied Maze, Tettmanger & Saaz	
Thunder World 4-pack cans	\$18.00
Thunder World - 7.9% Style: Hazy IPA Flavor & Aroma: Rainbow Sherbet, Maui Gold Pineapple and Sweet Clementine. Notes: Lotus, Galaxy and Citra.	
Training Bines 4-pack cans	\$18.00
Training Bines - 7% Style: New School IPA Flavor & Aroma: Bright Citrus, Dank, Fruity and Balanced Notes: Citra, Simcoe and Mosaic Lupulin Powder	
Tübinger 4-Pack Cans	\$14.00
Tübinger - 6% Brewed at: Ben White Style: Pale Festbier Flavor & Aroma: bready, waffer cookies, light toast, slight herbacious finish, balanced bitterness Ingredient Notes: German Pilsner & Munich Malt, Magnum, Halllertau Mittlefuh, San Antonio's Community Cultures Yeast Labs' Augustiner Lager	

Bearded Seal 750ml	\$9.50
Bearded Seal - 5.5% Style: Dry Irish Stout Flavor & Aroma: Roasted coffee, bitter chocolate, dry finish Notes: 2017 GABF Gold Medal Winner!	
Bjorn to be Juicy 750ml	\$11.00
6.6% Brewed at: Lamar Style: Cold IPA Flavor & Aroma: Honeydew melon, white grape, pineapple, zesty lemon, sharpness to it Ingredient Notes: Simcoe Extract, Citra, Nelson Sauvin & HBC 586	
Bombilla 750ml Crowler	\$9.50
Bombilla - 4.9% Brewed at: Lamar Style: American Lager w/ Agave and Yerba Mate Ingredient Notes: Weyermann Pilsner, ZuperSaazer, Agave Nectar and Yerba Mate Special Notes: Guayaki Collab	
Cat Dad 750ml	\$9.50
Cat Dad -5.2% Style: Düsseldorf Amber Flavor and Aroma- Bready, clean hop profile	
Daedalus Charm 750ml	\$9.50
Daedalus Charm - 5.4% Style: Belgian Blonde Flavor & Aroma: Light Fruit Esters, Subtle Malt Sweetness, Dry Clean Finish. Notes: German Malts, hopped with Tettnanger and Saaz Hops	
Electric Jellyfish 750ml	\$11.00
Electric Jellyfish - 6.5% Style: Hazy IPA Flavor & Aroma: Juicy citrus, tropical fruit, and a refreshing balanced bitterness Notes: Citra, Simcoe, Sultana, and Azacca Hops... and a little bit of magic!	
Familiar Friends 750ml	\$11.00
Familiar Friends - 5.5% Style: IPA Flavor & Aroma: Lime Zest, Underripe pineapple, Juicyfruit, Approachable Bitterness. Notes: Brewed to highlight HBC 586, Mosaic and Motueka	
Far Out West 750ml	\$11.00
6.7% Brewed at: Ben White Style: IPA Flavor & Aroma: pine resin, orange candy, oily bitterness Ingredient Notes: Chinook, Centennial, Cascade, and Amarillo	
Fest Life 750ml	\$9.50
Fest Life - 5.5% Style: German Fest Bier Flavor & Aroma: Bread Crust, Sweet Malt, Dry Body, Clean Finish Notes: German Malts, Hopped with Tettnanger and Saaz Hops	
Fresh Hop RTN 750ml	\$16.50
8.5% Brewed at: Round Rock Style: Fresh Hop DIPA Flavor & Aroma: Oily Skittles, Heavy Dank, Ripe Tangerine, Berries and Cantalope, Dry but Pillowy Ingredient Notes: Fresh Dried Whole Cone Chinook from Roy Farms, Amarillo, 301 Mosaic, 301 Cascade and Citra Powder	
Fresh Hop Training Bines 750ml	\$16.50
Fresh Hop Training Bines - 7.0% Style: Fresh Hop IPA Flavor & Aroma: Bright Citrus, Dank, Rich w/ Oils, Resinous. Ingredient Notes: Fresh Frozen Simcoe and Fresh Dried Citra from Perrault Farms.	
Half Beer Dilemma 750ml	\$11.00
Half Beer Dilemma - 7.5% Brewed at: Lamar Style: IPA Flavor & Aroma: Pineapple, grapefruit pith, peach cream with a hint of vanilla, dry finish Ingredient Notes: Simcoe, Idaho 7, El Dorado, Loads of Cashmere	
La Serenissima 750ml	\$9.50
La Serenissima (4.6%) Style: Italian Pilsner Flavor & Aroma: Mild Herbal, Fresh Lemon Zest, Uncharred White Oak, Dry Minerality. Ingredient Notes: Italian Pilsner Malt, flaked Maize, ADHA 1940 and Saaz Hops.	

Magical Pils 750ml	\$9.50
Magical Pils - 5.3% Style: Dry Hopped Pilsner Flavor & Aroma: fruity and spicy hop profile, Pilsner malt, and a soft mouthfeel Ingredient Notes: Loral Dry Hopped	
Manimal 750ml	\$11.00
6.66% - 2023 Brewed at: Round Rock Style: IPA Flavor & Aroma: Ruby Red Grapefruit, Dank Blueberries, Sweet Guava Ingredient Notes: Simcoe, Mosaic, Galaxy, Simcoe Cryo, and Citra with a Pilsner, Vienna base. Special Notes: Brewed in memory of Peder Pedersen to highlight mental health awareness.	
New Zealand Riata 750ml Crowler	\$11.00
- 6.2% Brewed at: Round Rock Style: West Coast Pils Flavor & Aroma: strawberry jam, marmalade, honey dew melon Ingredient Notes: Hallertau Blanc, Mandarina Bavaria, Nelson, NZH101 and Citra	
Old Beluga 750ml	\$9.50
Old Beluga - 5.8% Style: Amber Ale Flavor & Aroma: Cherry malt notes and balanced finish	
Ought Not To 750ml	\$9.50
Ought Not To - 5.3% Style: Rye Lager Flavor & Aroma: Spicy Rye, Bread Crust, Crackers, Light Floral Ingredient Notes: German Pilsner and Rye Malts with Tettnanger	
ProCzech 750ml	\$9.50
ProCzech - 5.4% Style: Czech Pils Flavor & Aroma: Lemon Zest, Wafer Cookies, hint of Apricot Ingredient Notes: Bohemian Pilsner and Grungeist Hops from Hop Head Farms	
Psychedelic Sunset 750ml Crowler	\$11.00
Psychedelic Sunset - 6.7% Brewed at: Lamar Style: West Coast IPA Flavor & Aroma: Meyer lemon, tangerine pith, crunch berries, herbal resinous balance, dry finish Ingredient Notes: Chinook, Cascade, Centennial and Amarillo	
Scorpion Disco 750ml	\$11.00
Scorpion Disco - 6.6% Brewed at: Round Rock & Ben White Style: West Coast IPA Flavor & Aroma: citrus, tropical, deep berry, white grape, resinous Ingredient Notes: Chinook, Citra Powder, Strata, Mosaic, Mosaic Cryo, Nelson Suavin	
Some Notes 750ml Crowler	\$11.00
Some Notes - 6.5% Brewed at: Lamar Style: West Coast IPA Flavor & Aroma: Fruity Berry Nose, Lemon Pith, Piney, Orange Marmalade Ingredient Notes: Weyermann Pils, Whole Cone Amarillo, Simcoe, Chinook, Idaho 7 and Strata CGX	
Sure as Schnitzel 750ml	\$9.50
4% Brewed at: Round Rock Style: Bohemian Pils Flavor & Aroma: Floral, Crisp, Sweet Hawaiian Rolls and Lemon Ingredient Notes: 100% Floor Malted Bohemian Pils, Open Top Fermented with Saaz, Zuper Saaz and Hallertau Mittlefruh Sw'Elsinore - 5.3% Brewed	
Sw'Elsinore 750ml	\$9.50
Sw'Elsinore - 6% Style: Canadian Lager Flavor & Aroma: Crisp, Dry and Refreshing Ingredient Notes: Adjunct Lager using the finest Canadian Malts and Northern Hemisphere Hops.	
Training Bines 750ml	\$11.00
Training Bines - 7.0% Style: New School IPA Flavor & Aroma: Bright Citrus, Dank, Fruity and Balanced Notes: Citra, Simcoe and Mosaic Lupulin Powder	
Weather Light 750ml	\$9.50
Weather Light - 5.3% Style: Wit Bier Flavor & Aroma: Citrus, Esters, Coriander, Soft Mouthfeel Ingredient Notes: Tettnanger Hops, Coriander and Dried Orange Peel.	

What Do Now?! 750ml **\$16.50**
ABV: 8.5% Style: DIPA Flavor & Aroma: Honeydew, Grapefruit, Summer Citrus Ingredient Notes: Nelson, Motueka, Simcoe, Chinook, HBC 586 Whole Leaf, Simcoe Pow, Citra and HBC 630

Wiff of Strawberry 750ml Crowler **\$9.50**
Wiff of Strawberry - 4.8% Brewed at: Lamar Style: Strawberry Lager Flavor & Aroma: bright strawberry nose, starts sweet and fruity and finishes dry, herbal, bready and refreshing like a traditional lager Ingredient Notes: North Star Pils, GR Tradition from Crosby and Strawberry Puree

SODA, COFFEE, AND TEA 4

Fountain Drink 16oz **\$3.00**

Milk **\$2.50**

Cold Brew 8oz **\$5.00**
High Brew Nitro Cold Brew

Cold Brew 16oz **\$9.00**
High Brew Nitro Cold Brew

SINGLE SAUCES 1

Extra Sauces **\$0.46**

GIVING BACK 1

Buy the Kitchen Team a Beer **\$5.00**
The proceeds collected from this item will go directly to our hardworking back of house team who cannot receive tips from our normal guest tips. Thank you for supporting our Team!

DESSERT 3

Brownie & Ice Cream **\$6.50**
Hot chocolate fudge brownie with two scoops of Amy's™ Ice Cream and a drizzle of house made caramel.

Brownie - Without Ice Cream **\$4.75**
Hot chocolate fudge brownie and a drizzle of house made caramel.

Soda Float **\$4.75**
Your choice of soda from Maine Root Beverages with two scoops of Amy's™ Mexican Vanilla Ice Cream.