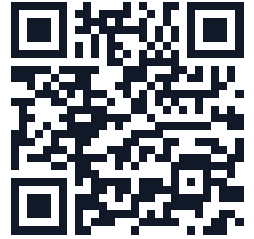


Lazy Moon Pizza

11551 University Blvd 32817-1404 · +14076582396 · Updated: Jan 14, 2026

[View online menu](#)



PIZZA 3

Slice

AVAILABLE OPTIONS

Slice: \$6.75

Toppings: \$0.85

Toppings: \$1.50

Toppings: \$2.00

Non-Red Sauce: \$0.85

20 Inch

AVAILABLE OPTIONS

20": \$30.00

Toppings: \$3.00

Toppings: \$5.00

Toppings: \$8.00

Non-Red Sauce: \$4.00

30 Inch

AVAILABLE OPTIONS

30": \$39.75

Toppings: \$4.00

Toppings: \$8.00

Toppings: \$12.00

Non-Red Sauce: \$5.00

TOPPINGS 4

Cheese

Asiago, Blue Cheese Crumbles Cheddar, Feta, Fresh Mozzarella*, Extra Cheese, Ricotta, Daiya Vegan**

Proteins

Anchovies*, Bacon, Applewood Bacon**, BBQ Smoked Chicken**, Buffalo Baked Chicken**, Baked Chicken**, Ground Beef, Ground Sausage, Ham, Italian Sausage, Pepperoni, Mojo Pork*, Tempeh**

Fruits & Veggies

Artichokes, Basil, Bell Peppers, Broccoli, Banana Peppers, Capers, Garlic, Jalapenos, Mushrooms, Sauteed Mushrooms**, Caramelized Onions*, White Onions, Red Onions, Black Olives, Roasted Red Peppers, Pineapple, Roma Tomatoes, Sundried Tomatoes, Spinach,

Dipping Sides

\$0.85

Ranch, Blue Cheese, Marinara, Jason's Mom, Ranch/Jason's Mix

LAZY FAVES 8

Boxcar Willy	\$8.00
slice, pint of PBR	
Cuban Slice	\$10.25
mustard sauce, mojo pork, ham, dill pickle slices, mozzarella	
Chili Slice	\$9.75
red sauce, chili, sour cream, cheddar, mozzarella	
Veggie Chili Slice	\$9.75
red sauce, vegan chili, sour cream, cheddar, mozzarella	
Treehugger Slice	\$9.25
2 toppings, daiya vegan cheese	
The Buff Slice	\$9.75
red sauce, blue cheese crumbles, buffalo chicken, buffalo sauce, baked ranch, mozzarella	
Jason's Mom 's Slice	\$11.00
chicken, sauteed mushrooms, caramelized onions, tomatoes, baked ranch, baked jason's mom's sauce, mozzarella	
Down Home Slice	\$9.75
bbq sauce, bbq smoked chicken, red onions, bacon, mozzarella	

CALZONES ⁴

Classic	\$10.50
red sauce, mozzarella, ricotta, 1 topping, 1 dipping side	
Veggie Calzone	\$10.50
white onions, green peppers, mushrooms, black olives, ranch, luvin' seasoning, asiago, mozzarella	
Creamy Tomato Calzone	\$11.25
spinach, chicken, sundried tomatoes, tomato bisque, asiago, mozzarella	
Hawaiian	\$11.25
mojo pork, ham, pineapple, bacon, jason's mom sauce, mozzarella	

NOT PIZZA ³

Cheesy Bread	\$7.75
garlic, mozzarella, luvin' seasoning, 1 dipping side, additional toppings .85¢	
Hummus Plate	\$9.75
hummus, roma tomatoes, cucumber, broccoli, feta, warm pita points	
Pita Pizza	\$8.25
pita, hummus, tomatoes, basil, mozzarella	

SALADS ⁴

Greek	AVAILABLE OPTIONS
romaine lettuce, roma tomatoes, red onions, cucumbers, roasted red peppers, pepperoncini, feta, olives, homemade greek dressing	Small: \$6.50 Large: \$10.50
Goat In the Garden	AVAILABLE OPTIONS
Spring Mix, Goat Cheese, Candied Pecans, Pickled Beets, Apples, Homemade Balsamic Vinaigrette	Small: \$7.50 Large: \$11.50
Farro Bowl	AVAILABLE OPTIONS
Toasted Farro, Baby Arugula, Sweet Carrots, Spiced Pumpkin Seeds, Feta, Craisins, Homemade Apple Cinnamon Vinaigrette	Small: \$7.50 Large: \$11.50
Caesar	AVAILABLE OPTIONS
romaine lettuce, croutons, asiago, homemade caesar dressing	Small: \$6.50 Large: \$10.50

SOUPS 3

Tomato Bisque	\$6.50
Chili	\$6.50
Vegan Chili	\$6.50

DESSERTS 3

Blondie	\$4.95
browned butter, butterscotch, semi-sweet chocolate chips	
Stroopwafel	\$2.00
waffle cookie with a caramel center	
Warm Apple Crumble	\$7.95
Tart Apples, Buttery Granola Crumble, Bourbon Whipped Cream	

DRAFT 15

Cider - Ace Pear Cider, California (5%)
a clean, light golden, gluten free cider with sweet pear flavor and a hint of tartness to balance
Pale Ale - Magic Hat #9, Vermont (5.1%)
fruity crisp apricot notes, followed by a clean malty finish to make a smooth refreshing "not quite pale ale"
Belgian White - Kronenbourg Blanc, France (7.5%)
hazy straw yellow body with notes of citrus and coriander
Wheat - Lost Coast Great White, California (4.8%)
unfiltered, slightly cloudy belgian style wheat, with a full mouthfeel upfront and light citrus finish
Pale Lager - Pabst Blue Ribbon, California (5.0%)
light bodied and light golden in color, crisp with a slightly malty finish

Hefe-weizen - Spaten Franziskaner, Germany (5.0%)

deep golden color. natural cloudiness with yeast, crispy, refreshing, spicy and fruity

Amber Lager - Yuengling, Pennsylvania (4.4%)

medium bodied, amber color with roasted caramel malts balanced with hops, america's oldest brewery

Altbier - Terrapin Tree Hugger, Georgia (4.9%)

clear chestnut brown color with toasted malt flavor upfront, clean and hoppy with a slightly dry finish

Pale Ale - Green Room Pablo Beach Pale, Florida (5.0%)

light copper color, light caramel and nutty flavor with hoppy finish

Vienna Lager - Blue Point Toasted Lager, Newyork (5.5%)

a copper colored, medium bodied lager, with toasted malt flavor and clean refreshing finish, brewed in a direct fire brew kettle to impart the toasted flavor

Porter - Breckenridge Vanilla Porter, Colorado (4.7%)

full bodied with dark chocolate, roasted nut flavor with a vanilla finish

American Ipa - Bear Republic Racer 5, California (7.0%)

clear medium amber with orange and grapefruit citrus notes, well balanced with malts and bitterness

India Pale Ale - Cigar City Jai Ali, Florida (7.5%)

full bodied, light copper color with notes of caramel and citrus on the finish

Belgian Golden Ale - Brouwerij Riva S.a. Lucifer Golden Ale (8.5%)

belgian golden ale, lightly hoppy with faint caramel malt notes and a touch of citrus

Abbey Tripel - Unibroue La Fin Du Monde Chambly, Canada (9%)

hazy golden color, yeasty booze on the notes with sweet spice with a bit of a bitter finish

BOTTLED BEERS 46

Cider - Woodchuck Amber, Vermont (5.0%)	\$3.25
Wheat - La Gunitas Lil Sumpin, California (7.5%)	\$3.50
Witbier - Brouwerij Bavik Wittekerke, Belgium (5.0%)	\$3.50
Witbier - Cigar City Florida Cracker, Florida (5.0%)	\$3.50
Witbier - Bells Oberon, Michigan (5.8%)	\$4.00
Witbier - Einstok White Ale, Iceland (5.2%)	\$4.50
Hefe-weisse - Pinkus Hefe-weizen, Germany (5.1%)	\$7.00
Hefe-weisse - Tucher, Germany (5.3%)	\$5.75
Pale Lager - Sessions Lager, Oregon (5.1%)	\$3.75
Munich Helles Lager - Cigar City Hotter Than Helles, Florida (5.0%)	\$3.50
Munich Helles Lager - Hofbrau Original, Germany (5.1%)	\$3.75

Pilsner - Einbecker Brauherren Premium Pils, Germany (4.9%)	\$4.00
Pilsner - Victory Prima Pils, Pennsylvania (5.3%)	\$4.00
Pilsner - Lagunitas Pils, California (6.2%)	\$3.50
English Bitter - Boddingtons, England (4.7%)	\$5.00
Belgian Pale Ale - Brouwerij Palm, Belgium (5.4%)	\$3.50
Pale Ale - Einstok Pale Ale, Iceland (5.6%)	\$4.50
Pale Ale - Lagunitas New Dogtown, California (6.2%)	\$3.50
Sour Red - Brouwerij Rodenbach Grand Cru, Belgium (6.0%)	\$5.50
Amber And Brown Ales - Bear Republic Red Rocket, California (6.8%)	\$11.25
Amber And Brown Ales - Boont Amber Ale, California (5.8%)	\$4.50
Amber And Brown Ales - Cigar City Maduro, Florida (5.5%)	\$3.50
Amber And Brown Ales - Fantasy Burdisson's Dwarven Ale, Florida (6.0%)	\$4.25
Vienna Lager - Sam Adams Boston Lager, Massachusetts (4.9%)	\$4.00
Copper Ale - Lagunitas Censored, California (6.7%)	\$3.50
Cream Ale - Anderson Valley Summer Solstice, California (5.6%)	\$4.25
Black Lager - Full Sail Sessions Black Lager, oregon (5.4%)	\$3.75
Porter - Bells Porter, Michigan (5.6%)	\$4.00
Porter - Einstok Porter, Iceland (6.0%)	\$4.75
India Pale Ale Ipa - Dogfish Head 60 Minute Ipa, Deleware (6.0%)	\$4.00
India Pale Ale Ipa - La Gunitas Ipa, California (6.2%)	\$3.50
India Pale Ale Ipa - Bells Two Hearted Ale, Michigan (7.0%)	\$4.25
India Pale Ale Ipa - Great Divide Titan Ipa, Colorado (7.1%)	\$4.50
India Pale Ale Ipa - Heavy Seas Loose Cannon, Maryland (7.3%)	\$4.00
India Pale Ale Ipa - Victory Hopdevil, Pennsylvania (6.7%)	\$4.00
Belgian Strong Pale Ale - Hitachino Nest Red Rice Ale, Japan (7.0%)	\$10.00
Oatmeal Stout - Anderson Valley Barney Flats, California (5.7%)	\$4.50
Imperial India Pale Ale Ipa - Lagunitas Maximus, California (8.2%)	\$4.00
Imperial India Pale Ale Ipa - Southern Tier 2x Ipa, New York, (8.2%)	\$4.00

Doppelbock - Einstok Doppelbock, Iceland (6.7%)	\$5.00
Belgian Tripel - Victory Golden Monkey, Pennsylvania (9.5%)	\$4.75
Belgian Tripel - Unibroue La Fin Du Monde, Canada (9.0%)	\$6.50
Imperial Stout - North Coast Old Rasputin, California (9.0%)	\$5.50
Imperial Stout - Victory Storm King, Pennsylvania (9.1%)	\$4.75
Barleywine - Southern Tier Back Burner, New York (9.6%)	\$16.00
Seasonal - Sam Adams Seasonal, Massachusetts	\$4.00

LIQUOR COCKTAILS 4

El Diablo Rojo	\$6.66
Old Forrester Bourbon, lemon sour, Trivento malbec	
Lazy Mule	\$6.00
Deep Eddy Vodka, lime, Fever Tree ginger beer	
Margarita	\$6.00
Piedra Azul Reposado Tequila, house-made sour mix, Gran Gala orange liqueur	
Sangria	\$6.00
Vina Borja Garnacha, Brandy, Gran Gala orange liqueur, lime, lemon, soda, and spice	

WINE 1

GOOD G \$7 12 BOT \$14 BOT \$19

Italy (Red) Sangiovese, Ali, Ripe cherries and raspberries, lightly dry Germany (White) Riesling, Heinz Eifel Shine, Ripe peaches and apples, lightly sweet on the finish