



STARTER 1

Agave Garlic Knots (Tres or Seis)

Our fresh dough all twisted up topped with agave garlic butter & parmesan. Served with our signature red sauce

AVAILABLE OPTIONS

Tres (3): \$3.00

Seis (6): \$6.00

LoPiez El Rancho Sauce:
\$1.00

CHEESE SLICE, PICK ANOTHER SLICE OR CREATE YOUR OWN 7

Cheese or Custom Slice

Cheese or Custom Slices! Start at 5 bucks for a cheese slice and standard or premium toppings can be added (up to 3 toppings per slice). 10 inch and 20 inch have unlimited topping options.

AVAILABLE OPTIONS

Cheese Slice: \$5.00

Pepperoni: \$0.75

Sausage: \$0.75

Ham: \$0.75

Bacon: \$1.25

Chorizo: \$1.25

Chicken: \$1.25

Mushrooms: \$0.75

Black Olives: \$0.75

Green Olives: \$0.75

Roma Tomatoes: \$0.75

Green Peppers: \$0.75

Onions: \$0.75

Pineapple: \$0.75

Basil: \$0.75

Pickled Jalapenos:
\$0.75

Fresh Jalapenos: \$0.75

Spinach: \$0.75

Fresh Mozzarella:
\$1.25

Garlic: \$1.25

Artichoke Hearts:
\$1.25

Pepperoni Slice

\$5.75

We start with our red base & moz cheese on agave crust, and add pepperoni!

Sausage Slice

\$5.75

We start with our red base & moz cheese on agave crust, then add freshly cooked Italian sausage!

Margarita Slice	\$6.50
Fresh Mozzarella, tomatoes, topped with fresh basil and parmesan	
Hi Ya Wanna Slice? - Hawaiian	\$6.50
Fresh shaved ham, mozzarella with pineapple for a delicious, sweet and savory taste	
Spicy Pina Slice	\$7.25
Pepperoni, pineapple and jalapenos. It will hurt so good!	
Druids "Pizza of the Druids" Slice	\$8.00
"Pizza of the Druids" - Green Peppers, Onions, Spinach & Fresh Jalepenos all on our signature red sauce. 10% of sales go to support the band! Growing up in the small rural farm towns of Iowa can have an effect on youth coming into their own. For the most part, people tend to stay in their bubbles, work in the towns they grew up in and the world stays as it has been their entire lives. In 2008, Druids formed out of necessity with hopes of being able to play their brand of heavy riff-laden fuzz and devastation. In the spring of 2020, the Druids traveled to Davenport, Iowa to play a show sponsored by Lopiez featuring former artist of the month, Radkey. That was enough to get the Lopiez ALTA program fired up to schedule the guys for their very own pizza of the month. So June 2020 Artist of the Month is the Druids. Try their pizza, visit them online at druidsiowa.bandcamp.com and feel their wrath!	

LOPIEZ PIZZAS AND CALZONES 10

Cheese Pizza, Calzone or Create your Own!	AVAILABLE OPTIONS
Start off with cheese and customize by adding any standard or premium topping you want! It may be basic, but it's so Good! (Add Non-Gluten Crust on any 10 inch for +\$2)	10 inch: \$10.00
	20 inch: \$20.00
	Cheese Calzone: \$10.00
	10 inch Non-Gluten Crust: \$12.00
Hi, Ya Wanna? (Hawaiian Pizza)	AVAILABLE OPTIONS
Fresh shaved ham, mozzarella with pineapple for a delicious, sweet and savory taste. (Add Non-Gluten Crust on any 10 inch for +\$2)	10 inch: \$13.00
	20 inch: \$24.00
	Calzone: \$13.00
	Try it with Our LoPiez El Rancho Sauce: \$0.75
Spicy Pina	AVAILABLE OPTIONS
Pepperoni, pineapple and jalapenos. It will hurt so good! (Add Non-Gluten Crust on any 10 inch for +\$2)	10 inch: \$14.00
	20 inch: \$25.00
	Calzone: \$14.00
The R.I. Arsenal	AVAILABLE OPTIONS
This bad boy has it all! Pepperoni, sausage, ham, bacon, mozzarella, mushrooms, black olives, tomatoes, green peppers, onion, artichoke hearts, spinach...oh and did we say extra cheese? (Add Non-Gluten Crust on any 10 inch for +\$2)	10 inch: \$15.00
	20 inch: \$27.00
	Calzone: \$15.00
Chavo's Garden	AVAILABLE OPTIONS
Mozzarella, mushrooms, black olives, tomatoes, green peppers, onions, artichokes, topped with fresh basil and shredded parmesan. (Add Non-Gluten Crust on any 10 inch for +\$2)	10 inch: \$15.00
	20 inch: \$28.00
	Calzone: \$15.00

Puerco Loco	AVAILABLE OPTIONS
This one is for the meataholics! Mozzarella, pepperoni sausage, ham, bacon and chorizo. Te	10 inch: \$15.00
Vamos a hacer un hombre! (Add Non-Gluten Crust on any 10 inch for +\$2)	20 inch: \$28.00
	Calzone: \$15.00
El Gringo	AVAILABLE OPTIONS
Oil, garlic base, chicken, spinach, artichoke hearts, tomatoes & bacon. (Add Non-Gluten Crust on	10 inch: \$13.00
any 10 inch for +\$2)	20 inch: \$24.00
	Calzone: \$13.00
Margarita	AVAILABLE OPTIONS
Fresh Mozzarella, tomatoes, topped with fresh basil and parmesan. (Add Non-Gluten Crust on any	10 inch: \$13.00
10 inch for +\$2)	20 inch: \$23.00
	Calzone: \$13.00
The Mayor (No Butter, But All Vegan Love)	AVAILABLE OPTIONS
Three Vegan cheeses & protein, spinach, tomato, onion, jalapeno, green pepper, mushroom,	10 inch: \$16.00
artichoke hearts, on red base w/ agave crust. (Add Non-Gluten Crust on any 10 inch for +\$2)	20 inch: \$29.00
	Calzone: \$16.00
Druids "Pizza of the Druids"	AVAILABLE OPTIONS
"Pizza of the Druids" - Green Peppers, Onions, Spinach & Fresh Jalepenos all on our signature red	10 inch: \$16.00
sauce. 10% of sales go to support the band! Growing up in the small rural farm towns of Iowa can	20 inch: \$29.00
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