

Starters

BRUSCHETTA*	Tomato, basil, balsamic reduction, mozzarella with grilled crostini \$9
PESTO GARLIC BREAD	Pesto, garlic butter, parmesan, seasonings, with a side of marinara \$11
FRITTO MISTO	Crispy fried oyster mushrooms, shrimp, marinara, lemon aioli, grilled lemon, parsley \$13
FRIED MOZZARELLA^	Mozzarella, marinara, parsley \$10

Salads

ADD GRILLED CHICKEN FOR \$2.50 OR FRIED SHRIMP FOR \$3

HOUSE SALAD*	Kale, feta, red onion, olives, pepperoncini, sun-dried tomatoes, house vinaigrette, black pepper \$8
CAESAR SALAD*	Romaine, caesar dressing, croutons, parmesan, black pepper \$8

12" WOOD FIRED PIZZAS

SWAP OUR CLASSIC CRUST FOR A 10" GLUTEN-FREE, CAULIFLOWER THIN CRUST FOR \$2!

Margherita**

Tomato sauce, mozzarella, basil, olive oil **\$14**

Pepperoni^

Tomato sauce, mozzarella, pepperoni, oregano oil **\$16**

Classic Cheese**

Tomato sauce, mozzarella, oregano **\$14**

Funghi**

Oil & garlic base, mozzarella, roasted oyster & cremini mushrooms, crispy fried leeks, capers **\$18**

Bacon & Brussels

Oil & garlic base, mozzarella, bacon, brussel sprouts, almonds, parmesan, balsamic reduction **\$16**

Sundried**

Pesto base, mozzarella, sun-dried tomatoes, spinach, red onion, feta (add grilled chicken for \$3.50) **\$17**

Meat Lovers

Tomato sauce, mozzarella, pepperoni, seared chipotle beef, bacon, italian beef **\$20**

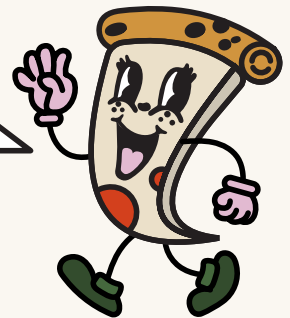
Potato Leek*

Oil & garlic base, mozzarella, potato, leeks, rosemary, lemon aioli **\$15**

Jalapeno Popper

Oil & garlic base, mozzarella, roasted jalapenos, red onion, bacon, ranch **\$17**

BE SURE
TO TRY ONE
OF OUR
FOUR NEW
PIZZAS!



NEW!

Fajita

Oil & garlic base, mozzarella, seared chipotle beef, charred red bell & poblano pepper, red onion, dollops of refried black beans, Mariachi's Dine-In cremosa salsa, cilantro, lime wedge **\$19**

The Lando**

Tomato sauce, mozzarella, red pepper flakes, garlic, parmesan, basil, olive oil **\$15**

BBQ

BBQ sauce base, grilled chicken, bacon, red onion, parmesan, bbq sauce drizzle (add bacon for \$3) **\$18**

Buffalo

Buffalo sauce base, mozzarella, grilled chicken, carrot, garlic, red onion, buffalo & ranch drizzle, green onion **\$18**

Sandwiches

MEATBALL SUB
FRIED MUSHROOM SANDWICH
CHICKEN PESTO SANDWICH[±]

Mozzarella, meatballs, marinara, parmesan, parsley on a toasted hoagie \$14

Crispy fried oyster mushrooms, lemon aioli, seasoned tomato, red onion, arugula on a toasted hoagie \$14

Smothered pesto chicken, spinach, seasoned tomato, pepperoncinis, parmesan on a toasted hoagie \$14 **NEW**

\$10 | Build Your Own Calzone

ALL CALZONES COME WITH A MOZZARELLA FILLING & A SIDE OF MARINARA | ADDING 3 TO 5 FILLINGS RECOMMENDED

FILL IT UP

Grilled Chicken **\$3.50**
 Meatballs **\$3.50**
 Pepperoni **\$3**
 Bacon **\$3**
 Roasted Oyster & Cremini Mushrooms **\$3**
 Italian Beef **\$2**
 Seared Chipotle Beef **\$2**

Roasted Bell & Poblano Peppers **\$1.50**
 Extra Mozzarella **\$1.50**
 Feta **\$1.50**
 Sundried Tomatoes **\$1.50**
 Roasted Jalapenos **\$1**
 Sliced Mushrooms **\$1**
 Sliced Tomato **\$1**

Sliced Potato **\$1**
 Spinach **\$1**
 Olives **\$1**
 Pepperoncinis **\$1**
 Fresh Basil **\$1**
 Capers **\$1**
 Leeks **75¢**

Red Onion **75¢**
 Garlic **75¢**
 Oregano **50¢**
 Rosemary **50¢**
 Red Pepper **50¢**

TOPPINGS & SIDES

Parmesan **\$1.50**
 Pesto **\$1.50**
 Ranch Dressing **\$1.50**
 Caesar Dressing **\$1.50**
 Garlic Butter **\$1**
 Extra Marinara **75¢**

Pastas

AVAILABLE FOR DINNER, 4 - 9

SHRIMP SCAMPI WITH LINGUINE ±

Grilled shrimp, butter, white wine, garlic, black pepper, red pepper flakes, linguine, lemon, parmesan, parsley \$17 **NEW**

MEATBALLS ARRABIATA WITH PENNE

Spicy marinara, meatballs, olive oil, garlic, rosemary, parmesan, parsley \$16 **NEW**

Desserts

SALTED CARAMEL GELATO ±

Single scoop, pecans, cookie, cookie crumble \$7

FRIED DOUGH[^]

Blueberry compote & powdered sugar \$7

TRY OUR
MIMOSAS
 FRIDAY TO SUNDAY
 \$5 | \$15

• DRINKS •

\$3 MAINE ROOT SODAS:

- Mandarin Orange
- Blueberry
- Mexican Cola
- Root Beer

\$3 RAMBLER SPARKLING WATERS:

- Original
- Lemon-Lime
- Grapefruit

\$6 GRILLED ROSEMARY LEMONADE

\$2.50 ICED TEA

BEER

ORIGINAL DRY CIDER

Austin Eastciders
 \$6, 12 oz.

LONE STAR LIGHT LAGER

Lone Star Brewing
 \$5.50, 16 oz.

KARBACH CERVEZA

Karbach Brewing
 \$6, 12 oz.

DALLAS BLONDE

Deep Ellum
 \$6, 12 oz.

SHINER BOCK

Spoetzel Brewing
 \$6.50, 16 oz.

STASH IPA

Independence Brewing
 \$6, 12 oz.

RANCH WATER LIME

Topo Chico
 \$5.50, 12 oz.

WINE

PROSECCO BRUT

Zonin 1821, Italy
 Dry, fruity
 \$10 | \$33

MOSCATO

Caposaldo, Italy
 Sweet acacia blossoms,
 peach, apricot
 \$9 | \$29

PINOT GRIGIO

Simple Grape, California
 Floral, green apple, stone fruit,
 fresh, clean finish
 \$11 | \$36

ROSÉ

Sea Glass Rosé, California
 Cherry, raspberry, crisp,
 clean finish
 \$9 | \$29

PINOT NOIR

Murphy Goode, California
 Medium-bodied, soft tannins
 \$10 | \$30

ORGANIC CABERNET

Naturalis, Australia
 Black currant, chocolate,
 subtle oak
 \$9 | \$29

MALBEC

Piattelli, Mendoza Argentina
 Port, blackberry, cherry flavor,
 oak finish
 \$12 | \$38

* Gluten-free Available

^ Soy Free

± Contains Cashews

Our house-made mozzarella contains nuts.