

PINTHOUSE

PIZZA

30.23 N 90.79 W

APPETIZERS

BEER MATES	\$3.50
Fresh baked bread sticks with your choice of dipping sauce.	
DAS PRETZEL	\$4.00
House made Bavarian style pretzel with choice of sauce.	
PIZZA ROLL	\$2.75
Roll with house cheese blend, garlic, and pepperoni with choice of dipping sauce.	
EL QUESO	\$5.50
House made beer queso and chips.	
HOUSE NACHOS	\$8.75
Chips, house queso, cheddar cheese, chicken, Roma tomatoes, black olives, black beans, green onions, jalapeños, avocado, sour cream, salsa.	
ADD DIPPING SAUCE	\$0.46
Ranch, Jalapeño Ranch, Marinara, Queso, Brown Mustard.	

SALADS

CAESAR SALAD	\$8.75
Chopped romaine, Parmesan cheese, house made Caesar dressing and croutons.	
THE PINTHOUSE SALAD	\$9.75
Baby spinach, red onions, candied pecans, blue cheese, cranberries, house made poppy seed dressing.	
MIXED GREENS SALAD	\$9.25
Mixed greens, avocado, cucumbers, Roma tomatoes, green onions, house made pink peppercorn vinaigrette.	
SUNDANCE SALAD	\$9.75
Baby arugula, roasted cauliflower, candied pecans, golden raisins, Parmesan cheese, house made lemon dressing.	
ADD CHICKEN	\$2.25 / \$2.75
ADD BACON	\$2.25 / \$2.75

SALAD DRESSINGS

Made fresh in-house! Poppy Seed*, Caesar*, Ranch, Lemon Dressing, Jalapeño Ranch, Pink Peppercorn Vinaigrette .

*NOTE: Consuming raw or undercooked eggs may increase your risk of foodborne illness.

PIZZAS

TRY OUR PIES OR BUILD YOUR OWN

CLASSIC PIES

PEPPERONI & BASIL	\$7.00
Red sauce, house cheese blend, pepperoni, basil.	
CANNONBALL	\$8.25
Red sauce, house cheese blend, pepperoni, bacon, local crumbled sausage, Canadian bacon.	
MARGHERITA	\$7.00
Red sauce, house cheese blend, fresh mozzarella, cherry tomatoes, basil.	
THE WORKS	\$8.25
Red sauce, house cheese blend, pepperoni, Canadian bacon, local crumbled sausage, green peppers, garlic, mushrooms, red onions.	
THE GREEN BELT	\$8.25
Red sauce, house cheese blend, mushrooms, Kalamata olives, garlic, green peppers, poblano peppers, red onions, spinach, cherry tomatoes, ricotta cheese.	

SPECIALTY PIES

BANH MI	\$7.75
Crème fraîche, house cheese blend, local sausage, jalapeños, pickled onions and carrots, cucumbers, cilantro, Sriracha.	
HONEY PEAR	\$7.75
Extra virgin olive oil, house cheese blend, sliced pear, caramelized onions, blue cheese, prosciutto, basil, local honey.	
THE ARMADILLO	\$7.75
Extra virgin olive oil, house cheese blend, local sausage, poblano peppers, ricotta cheese, cilantro.	
OOH LA LA	\$7.75
Red sauce, house cheese blend, fresh mozzarella, pepperoni, baby arugula, spicy local honey, peppadew peppers, Parmesan cheese.	
SHROOMIN' GOAT	\$8.25
Extra virgin olive oil, house cheese blend, garlic, roasted mushrooms, arugula, local goat cheese.	

BUILD YOUR OWN

CLASSIC CHEESE	\$5.75
Add any of the following toppings:	
CLASSIC CHEESE	\$5.75
ADD TOPPING	\$1.50
ADD TOPPING	\$1.00

TOPPINGS

\$1.25 M \$1.75 L \$2.00 PER TOPPING

Basil, cilantro, mushrooms, arugula, spinach, red onions, cherry tomatoes, garlic, jalapeños, poblano peppers, green peppers, Kalamata olives, black olives, pineapple.

SPECIAL TOPPINGS

\$2.25 M \$2.75 L \$3.00 PER TOPPING

Extra cheese, fresh mozzarella, ricotta cheese, artichokes, bacon, crumbled sausage, artisanal sausage, Canadian bacon, pepperoni, prosciutto, chicken, anchovies.

Now offering Smart Flour gluten free crusts on 10" pizzas **\$3.00**



↑
REMEMBER,
CHECK THE BOARD FOR OUR
OFF THE MAP PIES
& **SPECIALS**
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DESSERTS

ROOT BEER FLOAT	\$3.75
Root Beer from Maine Root Beverages with 2 scoops of Amy's Mexican Vanilla ice cream.	
BROWNIE WITH ICE CREAM	\$5.75
Hot chocolate fudge brownie with 2 scoops of Amy's ice cream and house made caramel drizzle.	
BEER FLOAT	\$6.00
A PHP porter or stout with 2 scoops of Amy's ice cream.	
ADD SCOOP OF ICE CREAM	\$1.00