

BROKEN TOOTH

◆ BREWING ◆

CLASSIC BEERS

Ales Glass 5.75 | Pint 7.00 | Pitcher 27.00

***Fruit Beers** Glass 6.75 | Pint 8.00 | Pitcher 30.00

Samplers 4 Sampler Flight** 9.00

Sample glass 2.50 | Sample fruit glass 2.75

Revolving Taps & specialty beers 3.25

**Classic Broken Tooth beers only

Chugach Session

SRM 4 | ~13 IBU | ABV 4.8%

Chugach Session is a cream ale; brewed cool like a lager, but with an ale yeast. Think of it as an American Kolsch: balanced and easy-drinking.

Moose's Tooth Hefeweizen

SRM 4 | ~16 IBU | ABV 5.2%

Our refreshing wheat beer is brewed in the American Hefeweizen style. It is unfiltered, which results in a cloudy cast that finishes clean and dry with a slight tartness from the wheat. Tastes great with a lemon and even better without.

Wild Country Raspberry Wheat*

SRM 5 | ~11 IBU | ABV 5.3%

Our popular raspberry beer is a hazy wheat beer that is easy-drinking and refreshing. Raspberry is the predominant flavor, but the mild sweetness of the fruit is balanced with the tartness of the wheat malt. *May vary slightly in appearance and taste from batch to batch.*

Arctic Apple Ale*

SRM 5 | 0 IBU | ABV 4.8%

One of our most popular beers, Arctic Apple Ale has a mellow apple aroma and a spicy, blended apple complexity – a surprisingly drinkable pseudo-psyder. *May vary slightly in appearance and taste from batch to batch.*

YellowEye P.A.*

SRM 6 | ~74 IBU | ABV 7.8%

The Yelloweye Rockfish can live to be 120+ years old, and is prized on Alaskan recreational charters for its size and clean meat. As a beer, the YellowEye is clean and big with tropical hop notes from apricot to mango to passionfruit to peach.

Polar Pale Ale

SRM 7 | ~19 IBU | ABV 5.6%

Polar Pale is honey-golden in color, with a high-hop flavor and tones of apricot, citrus, and spice. It finishes clean and dry with a lingering interplay of mild malt body and citrusy dry hops.

Fairweather I.P.A

SRM 7 | ~64 IBU | ABV 6.4%

Our signature beer, Fairweather is big, balanced, and assertively hopped. It is full-bodied to balance the citrusy flavor, spicy finish, and pleasant lingering bitterness.

Pipeline Stout

SRM 74 | ~30 IBU | ABV 6.3%

A full-bodied, inky black American Stout. Roasted and chocolate malts are showcased in its aroma, with a luxurious maltiness that fades to a hop-balanced, chocolate fullness.

Northern Lights Amber

SRM 14 | ~17 IBU | ABV 5.4%

Northern Lights is a brilliant copper colored ale with a predominantly caramel flavor. The hops play a supporting role while keeping the caramel richness in check.

Prince William Porter

SRM 23 | ~25 IBU | ABV 5.5%

Prince William Porter is a roasty, medium bodied, highly drinkable American Brown Porter. In the glass it is rich brown in color with ruby red highlights and a light brown head.

Bear Tooth Ale

SRM 23 | ~25 IBU | ABV 5.5%

Bear Tooth is an American Brown ale that is light brown in color with a subtle malty sweetness and hop-forward flavor.

Rock, Paper, Citrus

SRM 4 | ~45 IBU | ABV 6.2%

Perfectly balanced for both casual drinkers and hop lovers alike. Rich, smooth malts paired with crisp citrus hop flavors make this beer ideal for any location, occasion, or celebration.

Area 52

SRM 4 | ~52 IBU | ABV 5.2%

Area 52 is an IPA on a smaller scale. A light body gives way to delicious fruity hop notes, making this a very nice pint.

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◆ BREWING ◆

REVOLVING TAP BEERS

Hot Off The Press *Habanero Mexican Lager* | This weather has us longing for a warm vacation and it's only September. Let's turn up the heat with a Mexican-style lager. We added cold-pressed habanero juice just before conditioning for a kick in the glass that will hang around longer than an Alaskan winter. **4.2% ABV**
-15 IBU

Lou'sin My Wits *Witbier* | Pilsner, wheat, and flaked oats brewed together with Citra hops; split into two fermentors, one with sour yeast, the other Belgian yeast. Mix that all together with passion fruit puree & that's Lou'sin My Wits. **5.0% ABV**
-20 IBU

Sultan *Big IPA* | This time of year requires an IPA with a bit more flavor. Bold sweetness and rustic Vienna malt are balanced with new Sultana and El Dorado hops. Rule your fall with The Sultan! **7.3% ABV**
-68 IBU

Go-Ahead Tripel *Belgian Style Tripel* | Top of the 8th, 2 on and 2 out. Down by 1 and this slugger up to bat. BAM! Hard hit to deep right! It's a Go-Ahead Tripel! The crowd loves it! Borrowing some fancy hops from our tropical YellowEye P.A., this tripel covers all the bases: crisp, spicy, fruity, and warming. Just in time for fall; batter up! **8.7% ABV**
-17 IBU

Spooky Season *Pumpkin Spiced Belgian* | It's that time of year again; fall is in the air. It's time for sweaters, bonfires, and pumpkin spiced EVERYTHING. Cozy up by the fire with a pint of this Belgian ale. We added pure pumpkin to the mash and steeped pie spices in the brew to give you the fall essential we all deserve after the summer we've endured. **7.1% ABV**
-17 IBU

Pumpkin A *Belgian Pumpkin IPA* | I know; how could we? Well, we did. Two-Row, Wheat, Caramel, and Munich malts. Throw in some pumpkin. Add some hops to the boil and some Belgian yeast to ferment it. All I can say is: Pumpkin A! **7.5% ABV**
-65 IBU


LoCal *Low Calorie IPA* | When you want a flavorful beer that won't weigh you down, this is your go-to. This beer is crisp and clean with the expected tangerine finish from Citra hops. 127 calories per pint. **3.3% ABV**
-23 IBU

Two of a Kind *Big IPA* | For the hop lovers, we blended old school Centennial hops with new school Galaxy hops for the perfect pairing. Smooth Pilsner malt and a touch of wheat provide the luscious backbone to this juicy, hop-forward treat! **6.4% ABV**
-69 IBU

The Greenhorn *Ginger Pale Ale* | Presenting another collaboration with Beach Tribe Soda Works to help you get your sea legs and keep you off the deadliest couch! This sessionable ginger APA is light and spicy, bitter, dry and boosted with ginger, lemon, and fresh citrus hops! **5.0% ABV**
-60 IBU

Mixed Berry Seltzer | It's all the things you want: tart with a hint of sweet, crisp and effervescent **5.9% ABV**

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DON'T FORGET, WE HAVE MARGARITAS ON TAP!
ASK YOUR SERVER TO POUR YOU ONE TODAY!

 *Our 8% and above beers are served in 10 oz. glasses*

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CANS TO GO

Fairweather IPA
6.4% ABV | -64 IBU

Arctic Apple Ale
4.8% ABV | -0 IBU

YellowEye P.A IPA
7.9% ABV | -74 IBU

Rock Paper Citras
7.7% ABV | -69 IBU

Chugach Session Cream Ale
4.8% ABV | -13 IBU

Area 52 Session IPA
5.2% ABV | -52 IBU

Wild Country Raspberry Wheat
5.3% ABV | -11 IBU

Pribilof Pounder
4.3% ABV | -13 IBU

WINE

BUBBLES

Sofia Blanc de Blanc Sparkling 8

California - Live passionately for the moment! This delicate sparkling wine is perfect for any occasion and bursting with seductive flavors of fresh tropical fruits, peaches, and honeysuckle. Cheers!

(Make it a mimosa for an additional \$1)

WHITE

Steling Vinter's Collection Chardonnay 8 / 30

California - Crisp Gala apple, Bartlett pear, hints of pineapple, toasty vanilla, baking spices and light butter notes. The palate is long and round lending to a rich mouthfeel that will enhance any of our pizzas.

Dr. "L" Loosen Riesling 9 / 34

Germany - Our sweetest option. Made by the Germans with finite precision. Lots of juicy, fruity notes with just enough acidity at the end to button it up.

J Pinot Gris 8 / 30

California - In the "crisp white" family. A sure bet, a crowd pleaser all around. Light, zippy and refreshing with hints of pear. No one will hate this wine, we promise.

Kim Crawford Sauvignon Blanc 9 / 34

New Zealand - This stunning wine is New Zealand in a glass! It is brimming with an unexpected array of tropical melon, pineapple, passion fruit and citrus to tempt your senses. Enjoy the mouth-watering acidity, fruit sweetness and a fresh, zesty, lingering finish. Unbeatable!

PINK

La Vieille Ferme Rosé 8 / 30

France - Hard to pronounce, but easy to drink. Made from Grenache and Syrah grapes, it is light salmon pink in color and drinks like a summer day, even in the cold winter.

Salmon Creek White Zinfandel 7 / 26

California - The same basic principle as the Rosé, but this classic blush is made with the notorious Zinfandel grape of California. It comes out softer, sweeter, fuller and more like the pinks of years past.

RED

Barnard Griffin Merlot 10 / 38

Washington - Merlot lovers and haters unite! We find this wine to be infinitely drinkable no matter where you stand on this classic grape. It's superbly balanced, with plenty of plum, cherry, and raspberry, finishing with notes of cocoa and spice.

Marietta Old Vine 8 / 30

California - From a family-owned winery in California, this staff favorite combines a union of Zinfandel, Syrah and Carignan. Full-bodied, broad cherry and currant flavors, with a touch of earthy spice. Ideal for pizza!

J. Lohr Cabernet 9 / 34

California - The house favorite Cabernet for many years because it's just so right. Full-bodied, packing heaps of berries; not too dry, not too soft. The Goldilocks of California Cabs.

Catena Malbec 9 / 34

Argentina - If this was a song, this would be 8 minutes long and full of scrumptious bass with only enough treble to hear the words. Bold, rich and powerful, it is jam-packed with spicy blackberry, ripe plum, and velvety raisin.

Lyric Pinot Noir 10 / 38

California - Let me take you down 'cause I'm going to Strawberry Fields, this wine is for real. Drinking like a raspberry beret bursting with notes of red cherry, macerated strawberry, and red currant accompanied by a trio of cinnamon, vanilla, and clove, with a grace note of floral perfume. I think I love her.

Can't finish the bottle? Ask your server about a "wine doggy bag."

LUNCH

Specials

MONDAY – FRIDAY



11AM - 2PM

PICK A SLICE

	Slice	+ Salad
Cheese	3.75	9.75
Pepperoni	4.25	10.25
Daily Special	5.00	11.00

MON: *Call of the Wild*

TUES: *Avalanche*

WED: *Chicken Ranch*

THU: *Santa's Little Helper*

FRI: *Carnivore*

ADD A SALAD*

Caesar

Mixed Green

Honey Ginger

Moose Ranch

Sesame Soy

Blackened Chicken Caesar +3.00

Buffalo Chicken +3.00

***ADD:**

Chicken 3.00

Salmon 6.00

SPECIALS

NOV 9 - NOV 22

Black 'N Blue Burger..... 15.95 / 28.50 / 34.95

We took this famous burger and turned it into a pizza! It starts with a rich base of blue cheese dressing, mozzarella and provolone cheeses, ground beef, blackened seasonings, and bacon. After baking, we top it with all the right fixings: diced Romas, shredded lettuce, diced red onion, and a drizzle of chipotle mayo.

Pizza Chilaquiles..... 15.95 / 28.50 / 34.95

This pizza is inspired by the Mexican breakfast pronounced "chee-la-kee-layz". It begins with a garlic oil base, mozzarella and provolone cheeses, house-made salsa roja, corn chips, scrambled eggs, chorizo, feta cheese, and fresh jalapeños. A drizzle of lime sour cream, a splash of diced Romas, a sprinkle of cilantro and it's done!

Holiday Turkey Sandwich..... 15.95

Our seasonal favorite is back! This sammie comes packed with turkey, mozzarella and provolone cheeses, creamy gravy, and house-made stuffing. After baking, we garnish with lettuce and serve it with house-made cranberry sauce on the side. Want to spice it up a bit? Ask for our Carolina Reaper cranberry sauce instead.

Pumpkin Mousse Tart..... 7.95

A spiced cookie crust is filled with cookie butter, a silky pumpkin mousse, and topped with a dollop of whipped cream.

Cheesecake of the Month:

Pumpkin Swirl Cheesecake 7.95

Pumpkin and vanilla cheesecake are swirled together in a spiced sugar cookie crust. Served with a drizzle of bourbon caramel sauce.





MOOSE'S TOOTH

PUB & PIZZERIA

APPETIZERS

**Pro Tip: Add any pizza toppings to sticks for 2.00 each*

Bread Sticks 7.25

Basted with our Pipeline Stout, baked fresh and served hot with marinara – **or** – house sauce (*contains nuts*).
// without sauce 5.25

Mozzarella Bread Sticks 10.25

Baked fresh with mozzarella, provolone, and shake cheese; served with marinara – **or** – house sauce (*contains nuts*). *// without sauce 8.25*

Diablo Bread Sticks 11.95

Baked with cheddar, pepper jack cheese, and chili flakes; served with spicy Diablo sauce.

Chicken Wings 16.95

One lb. of chicken wings baked to perfection and tossed in house-made sweet & spicy Korean sauce – **or** – hot & spicy habanero sauce.

Homemade Chips & Salsa 6.95

Rich and spicy salsa surrounded by house-made tortilla chips. *// with guacamole 11.95*

Nashville Nachos 14.95

Our chips are layered with Diablo cheese, pickled jalapeños, red onions, slow-roasted barbeque pork and barbeque sauce, then cooked and garnished with sour cream, roma tomatoes, and cilantro.
Sorry, no substitutions.

Smoked Alaskan Sockeye Salmon Spread 15.95

Traditional European baguette served with smoked salmon spread, red onions, and lemon wedges.
Capers 1.00 // Extra order of bread 2.95

Hummus 10.95

Sundried tomato – **or** – jalapeño-lime hummus with stone-baked flat bread; served with a side of cucumbers, roma tomatoes, kalamatas, and feta cheese. *Extra order of flatbread 3.95*

SOUPS

Homemade Soups Cup 5.95 // Bowl 7.95

We offer a rotating option every day, as well as our popular Hungarian mushroom.

SALADS

Caesar 6.95 / 10.75

Tender romaine tossed with our award-winning dressing, croutons, and parmesan.

Blackened Chicken Caesar 10.25 / 17.25

Romaine lettuce tossed in our house-made dressing and topped with sundried tomatoes; this salad is boldly spiced and perfectly balanced.

Mixed Green 6.95 / 10.75

Mixed greens tossed with house vinaigrette and garnished with roma tomatoes, red onions, kalamatas, and feta.

Honey Ginger 6.95 / 10.75

Romaine lettuce tossed in creamy honey ginger dressing with mandarin oranges and black sesame seeds.

Moose Ranch Salad 6.95 / 10.75

Romaine lettuce mixed with an array of croutons, cucumbers, red peppers, and Tillamook cheddar cheese; served with a side of our buttermilk ranch dressing.

Sesame Soy 7.75 / 12.50

Mixed greens tossed in sesame soy dressing with almonds, AK bean sprouts, red peppers, carrots, mandarin oranges, and cabbage.

Spicy Buffalo Chicken 10.25 / 17.25

Romaine lettuce and buffalo-style chicken covered with carrots, cucumbers, roma tomatoes, red peppers, and croutons; served with a side of our house-made blue cheese dressing.

Substitute balsamic and olive oil at no charge.

Add: **Chicken** 3.00 / 6.00 • **Blackened Chicken** 3.00 / 6.00
Smoked Salmon 6.00 / 10.00

OVEN-BAKED SANDWICHES

Wrapped in our famous pizza dough, our hot sandwiches are garnished with lettuce, roma tomatoes, shake cheese, and red onions. Same baking time as pizza.

The Philly Cheesesteak 15.95

Sliced steak and a sautéed mix of red & green peppers with yellow onions, melted with American cheese.

The Cuban 12.95

Layers of smoked ham, pulled pork, and Swiss cheese, with Boar's Head pickle chips baked inside; served with a side of yellow mustard.

Hot Turkey 13.95

Boar's Head turkey layered with bacon and cheddar cheese; served with a side of ranch dressing.

Add guacamole 2.00

Sauce Notes: Pesto and House Sauce contain nuts • Denali Sauce is a puree of spinach and ricotta • House Sauce is a blend of marinara and pesto

1/2 and 1/2 pizzas welcome, priced for more expensive half

BEVERAGES

Moose's Tooth Draft Sodas:

Root Beer or Cream Soda (no refills)
10 oz. 4.00 / 16 oz. 5.00 / Pitcher 18.50

Beach Tribe Sodaworks 12 oz. cans:

Jipping Ginger Beer 3.00
Red Dragon Punch 3.00

Kaladi Brothers Drip Coffee 2.50

Assorted Hot Teas from Indigo 2.50

Iced Tea 2.75

Bottled Tea & Juices Ask for current flavors 3.00

Fountain Sodas Pint 3.00 / Pitcher 10.50

Non Alcoholic Beer 6.25

DESSERTS

Add Motley Moo vanilla ice cream to any dessert for 3.25

Moose Pie 11.95

Our version of the classic mud pie with a chocolate cookie crust, Motley Moo coffee ice cream, fudge, roasted almonds, and fresh whipped cream – easily feeds two.

Melt Away Brownie 5.95

A decadent chocolate brownie topped with vanilla frosting then finished with a layer of chocolate and white chocolate. Served warm

Cheesecake of the Month 7.95

Ask about our current special.

Pipeline Stout Chocolate Cake 7.95

A moist chocolate cake infused with Broken Tooth Brewing Pipeline Stout is slathered with a decadent chocolate frosting. Sprinkled with powdered sugar and served warm.

Mixed Berry Cobbler 8.95

This fruit dessert offers luscious mixed berries baked under an oatmeal crisp topping. Served warm

Lemon Love 7.95

A triple layer lemon cake filled with lemon curd, smothered in lemon cream cheese frosting, and drizzled with a mixed berry coulis.

Death By Peanut Butter 7.95

A rich cream cheese peanut butter filling on a graham cracker crust, topped with a chocolate ganache and sprinkled with peanuts.

AK Root Beer Float 7.50

Our homemade root beer, topped with Motley Moo vanilla ice cream.

PIZZA

CRUST OPTIONS

10" SMALL / 14" MEDIUM / 18" LARGE

Thick (sm +1.50, med +2.50, lg +3)

Thin (no extra charge)

Regular or **Vegan Whole Wheat** (sm or med)

Cauliflower Crust - Vegan & Gluten Free
(sm +4.50, med +6.50)

VEGGIE PIZZAS

Margherita 10.95 / 18.50 / 21.95
Roma Tomatoes, Fresh Basil, Parmesan, Garlic Oil
Mozzarella & Provolone add 1.00 / 2.00 / 3.00

White Pizza 12.25 / 21.50 / 26.95
Sundried Tomatoes, Artichoke Hearts, Feta,
Mozzarella, Provolone, Garlic Oil

La Cabrita 13.50 / 24.50 / 29.95
Marinated Roasted Roma Tomatoes, Spinach, Goat
Cheese, Herbs, Mozzarella, Provolone, Garlic Oil

Pesto Supreme 14.95 / 27.50 / 32.95
Sundried Tomatoes, Kalamata Olives, Artichoke
Hearts, Mozzarella, Provolone, Feta, and Pesto
(sauce contains nuts)

The Popeye 13.50 / 24.50 / 29.95
Spinach, Roasted Red Peppers, Red Onions,
Mushrooms, Mozzarella, Provolone, Feta,
Parmesan, Oregano, Garlic Oil

Wild Mushroom 13.50 / 24.50 / 29.95
Portabella & Crimini Mushrooms, Sundried Tomatoes,
Goat Cheese, Mozzarella, Provolone, Denali Sauce

The Forager 14.95 / 27.50 / 32.95
Roasted Garlic, Spinach, Portabella & Crimini
Mushrooms, Oyster Mushrooms, Truffle Oil, Goat Cheese,
Roma Tomatoes, Mozzarella, Provolone, Garlic Oil

The Backpacker 14.95 / 27.50 / 32.95
Spinach, Roasted Garlic, Sundried Tomatoes, Kalamata
Olives, Artichoke Hearts, Feta, Mozzarella, Provolone,
Garlic Oil

Veggie Delight 13.495 / 27.50 / 32.95
Crimini Mushrooms, Artichoke Hearts, Kalamata Olives,
Broccoli, Roasted Garlic, Green Peppers, Roma
Tomatoes, Feta, Mozzarella, Provolone, Marinara

MEAT PIZZAS

Pepperoni 10.95 / 18.50 / 21.95
Pepperoni, Mozzarella, Provolone, Marinara

The Napoleon 13.95 / 25.50 / 30.95
Prosciutto, Roma Tomatoes, Fresh Mozzarella,
Arugula, Extra Virgin Olive Oil, Mozzarella,
Provolone, Marinara

Elf on the Shelf 13.95 / 25.50 / 30.95
Pepperoni, Bacon, Fresh Pineapple, Jalapeños,
Cilantro, Mozzarella, Provolone, Cream Cheese

Mac N Cheese 13.50 / 24.50 / 29.95
Reindeer Sausage, Macaroni Noodles, Parsley,
American Cheese, Cheddar, Mozzarella, Provolone,
Garlic Oil

Fire House 14.95 / 27.50 / 32.95
Pepperoni, Bacon, Chili Flakes, Black Olives,
Jalapeños, Fresh Red Peppers, Mozzarella, Provolone,
Chipotle Sauce, House Sauce (contains nuts)

The Classic 12.25 / 21.50 / 26.95
Pepperoni, Italian Sausage, Mushrooms, Mozzarella,
Provolone, Marinara

Carnivore 16.95 / 29.50 / 35.95
Bacon, Canadian Bacon, Pepperoni, Ground Beef,
Italian Sausage, Mozzarella, Provolone, Marinara

All-American 14.95 / 27.50 / 32.95
Pepperoni, Ground Beef, Green Peppers, Crimini
Mushrooms, Black Olives, Red Onions, Mozzarella,
Provolone, Marinara

Avalanche 15.95 / 28.50 / 34.95

Pepperoni, Blackened Chicken, Bacon, Red Onions, Parsley, Cheddar, Mozzarella, Provolone, Barbeque Sauce

Santa's Little Helper 16.95 / 30.50 / 36.95

Pepperoni, Blackened Chicken, Grilled Steak, Bacon, Red Peppers, Cilantro, Mozzarella, Provolone, Marinara

Brewhouse Favorite 13.50 / 24.50 / 29.95

Italian or Chorizo Sausage, Sundried Tomatoes, Red Onions, Mozzarella, Provolone, Parmesan, Denali Sauce

Greek Gyro 13.95 / 25.50 / 30.95

Gyro Sausage, Feta, Cucumber Yogurt, Red Onions, Roma Tomatoes, Parsley, Garlic Oil

Chipotle Steak 16.95 / 30.50 / 36.95

Grilled Steak, Chipotle Sauce, Red Onions, Roma Tomatoes, Zesty Sour Cream, Cilantro, Lime Wedge, Mozzarella, Provolone

Call of the Wild 16.95 / 30.50 / 36.95

Reindeer Sausage, Steak, Bacon, Portabella & Crimini Mushrooms, Red Peppers, Green Onions, Garlic Cream Sauce, Mozzarella, Provolone, Garlic Oil

Aloha Escape 11.50 / 19.50 / 23.95

Canadian Bacon, Pineapple, Mozzarella, Provolone, Marinara

Lu-Wow 12.25 / 21.50 / 26.95

Smoked Ham, Fresh Pineapple, Mozzarella, Provolone, Marinara

CHICKEN PIZZAS

Spicy Chicken Picante 12.25 / 21.50 / 26.95

Blackened Chicken, Jalapeños, Cream Cheese, Chili Flakes, Mozzarella, Provolone

Chicken Parmesan 14.95 / 27.50 / 32.95

Breaded Chicken, Marinara, Parmesan, Fresh Basil, Mozzarella, Provolone, Garlic Oil

Solstice 13.95 / 25.50 / 30.95

Roasted Chicken, Portabella & Crimini Mushrooms, Roasted Garlic, Sundried Tomatoes, Oregano, Mozzarella, Provolone, Parsley, Marinara

Chicken Ranch 14.95 / 27.50 / 32.95

Roasted Chicken, Parsley, Roma Tomatoes, Red Onions, Bacon, Cheddar, Mozzarella, Provolone, Ranch Dressing

Jake's Mistake 13.95 / 25.50 / 30.95

Blackened Chicken, Smoked Ham, Broccoli, Cheddar, Mozzarella, Provolone, Roma Tomatoes, Cilantro, Caesar Dressing

Spicy Thai Chicken 12.95 / 23.50 / 29.95

Roasted Chicken, Red Onions, AK Bean Sprouts, Carrot Threads, Cilantro, Mozzarella, Provolone, Thai Peanut Sauce

Garlic Lover's 14.95 / 27.50 / 32.95

Blackened Chicken, Bacon, Broccoli, Roasted Garlic, Roma Tomatoes, Mozzarella, Provolone, Parmesan, Garlic Cream Sauce

Amazing Apricot 13.95 / 25.50 / 30.95

Blackened Chicken, Cream Cheese, Apricot Sauce, Red Peppers, Carrot Threads, Green Onions, Cilantro, Mozzarella, Provolone

Chicken Rockefeller 14.95 / 27.50 / 32.95

Roasted Chicken, Bacon, Spinach, Roasted Garlic, Red Onions, Cream Cheese, Mozzarella, Provolone, Parmesan, Roma Tomatoes

Buffalo Chicken 14.95 / 27.50 / 32.95

Fried Buffalo Chicken, Buffalo Sauce, Mozzarella, Provolone, Ranch Dressing, Carrot Threads, Green Onions

CREATE YOUR OWN PIZZA

Design an original or modify any of our specialties.

	Sm	Med	Lg
Marinara or Garlic & Olive Oil	9.50	15.95	18.95
Gourmet Sauces	10.50	17.95	21.95
Cheeses	1.50	2.50	3.50
Additional Toppings	2.00	3.00	4.00
Steak	4.00	6.00	8.00
Vegan Cheese	3.00	6.00	8.00
Fresh Mozzarella	3.00	6.00	8.00