
SPECIALTY MEAT PIZZAS

Grandma June's Bacon Double Cheeseburger - 12" - \$21.85 / 18" - \$27.50

Bacon, Ground Beef, Red Onion, Cheddar, BBQ

The Ultimate Behemoth - 12" - \$21.85 / 18" - \$27.50

Pepperoni, Italian Sausage, Mushroom, Red Onion, Bell Pepper, Black Olive, Marinara

Meatzza - 12" - \$21.85 / 18" - \$27.50

Pepperoni, Italian Sausage, Ground Beef, Bacon, Ham, Marinara

B.S.T. - \$19.85 / 18" - \$25.50

Bacon, Spinach, Tomato, Ricotta, Garlic Oil

Philly Cheese Steak - 12" - \$21.85 / 18" - \$27.50

Sauteed Garlic, Pepper, Onion, Mushrooms, Italian Beef, Cheese Whiz, Garlic Oil

Yard Bird - \$20.85 / 18" - \$25.50

Chicken, Red Onion, Cheddar, BBQ

Ibiza - \$19.85 / 18" - \$25.00

Salami, Pepperoncinis, Tomato, Feta, Marinara

Chicken Alfredo & Spinach - \$19.85 / 18" - \$25.50

Chicken, Spinach & Alfredo Sauce

Garlic Chicken - \$20.85 / 18" - \$25.50

Chicken, Rosemary, Asiago, Garlic Oil

Pork-U-Pine - \$19.85 / 18" - \$25.50

Ham, Pineapple, Aged Cheddar, Marinara

Hudsucker - \$20.85 / 18" - \$27.50

Meatballs, Mushroom, Roasted Garlic, Alfredo

Fa-Gouda-Boutit - \$20.85 / 18" - \$27.50

Bacon, Breaded Eggplant, Basil, Smoked Gouda, Marinara

The Heater - \$20.85 / 18" - \$26.50

Spicy Sausage, Jalapeño, Green Chile, Cheddar, Marinara

Chicken Bacon Ranch - \$20.85 / 18" - \$27.50

Chicken, Bacon, Bell Pepper, Cheddar, Ranch

Genovese - \$21.85 / 18" - \$27.50

Chicken, Roasted Garlic, Roasted Red Pepper, Ricotta, Pesto

SPECIALTY VEGETARIAN PIES

White Pie - \$19.85 / 18" - \$24.50

Mozzarella, Provolone, Ricotta, Garlic, Garlic Oil

Five Cheese - 12" - \$21.85 / 18" - \$27.50

Mozzarella, Parmesan, Asiago, Cheddar, Swiss, Marinara

Corsican - 12" - \$21.85 / 18" - \$27.50

Breaded Eggplant, Roasted Red Pepper, Portobella Mushroom, Chèvre, Marinara

Kind Veggie - \$19.85 / 18" - \$24.50

Bell Pepper, Mushroom, Red Onion, Black Olive, Marinara

Margherita - \$19.85 / 18" - \$25.50

Basil, Tomato, Fresh Mozzarella, Garlic Oil

Koko's Greek - 12" - \$21.85 / 18" - \$27.50 (Add Gyro Meat +2.00)

Spinach, Red Onion, Kalamata Olive, Tomato, Feta, Parmesan, Garlic Oil

Pizza Primavera - 12" - \$21.85 / 18" - \$27.50

Spinach, Red Onion, Tomato, Broccoli, Mushrooms, Ricotta, Feta, Marinara

BUILD YOUR OWN PIE

18" COLORADO STYLE - \$19.00

12" COLORADO STYLE - \$16.00 (GLUTEN FREE CAULIFLOWER CRUST- 12" ONLY
(+\$4.00))

CALZONE - \$8.50

PIZZA TOPPINGS - \$2.50 / CALZONE TOPPINGS - \$1.50

Cheeses

- Feta Cheese
- Asiago Cheese
- Smoked Gouda
- X-tra Cheese
- Cheddar Cheese
- Parmesan Cheese
- Aged Cheddar
- Swiss Cheese
- Ricotta Cheese
- Chevre Cheese
- Fresh Mozzarella

Vegetables

- Basil
- Green Chiles
- Jalapenos
- Mushrooms
- Pepperoncinis
- Red Onion
- Bell Peppers
- Kalamata Olives
- Black Olives
- Pineapple
- Spinach
- Fresh Tomatoes
- Fresh Garlic
- Artichoke Hearts
- Breaded Eggplant
- Roasted Red Peppers

Meats

- Pepperoni
- Chicken Breast
- Genoa Salami

- Ground Beef
- Ham
- Italian Sausage
- Bacon
- Italian Beef
- Spicy Sausage
- Shaved Gyro
- Anchovies

Sauces

- Marinara
- Pesto
- Garlic Oil
- Garlic Butter
- BBQ
- Alfredo
- Ranch
- Spicy Thai Coconut

SALADS

HOMESLICE SALADS

Home Salad - \$7.50

- Mixed Greens, Parmesan Cheese, Tomato Basil Balsamic Vinaigrette

Caesar - \$10.50

- Romaine, Parmesan, House-Made Croutons, House-Made Caesar Dressing

My Big Fat Greek - \$10.50

- Mixed Greens, Romaine, Red Onions, Romaine, Kalamata Olives, Green & Red Bell Peppers, Tomatoes, Feta Cheese, Tomato Basil Balsamic Vinaigrette

The Holy Goat - \$10.50

- Mixed Greens, Green Apples Slices, Candied Walnuts, Chevre Cheese with House-Made Tomato Basil Balsamic Vinaigrette

*Add Chicken or Shaved Gyro to any Salad - 2.50

SANDWICHES

HOMESLICE SANDWICHES

Gyro - \$11.95

- Rotisserie Lamb and Beef, Onions, Tomatoes, Tzatziki Sauce on Pita (add Mixed Greens and Feta - 2.00)

Chicken Cesar Wrap - \$11.95

- House-made Chicken Cesar salad served on Pita.

Chicken Bacon Ranch - \$11.95

- Chicken Breast, Bacon and Bell Peppers in Buttermilk Ranch with Melted Cheddar on a Hoagie

Italian Beef - \$11.95

- Hot Chicago style Italian Beef with Swiss, Au Jus, Spicy Giardiniera served on a Hoagie Bun

Eggplant Parmesan - \$11.95

- Breaded Eggplant, Roasted Red Pepper, Marinara, Parmesan, and Mozzarella served on a Hoagie Bun

Big Billy – \$11.95

– Meatballs, Marinara and Mozzarella on a Hoagie Bun

STARTERS

APPETIZERS

Garlic Home Rolls (6) – \$3.25

– Six rolls baked in garlic butter topped with Parmesan cheese (Add marinara for .30 cents)

Pizza Rolls (4) – \$8.25

- Four Pepperoni – Four Rolls, Pepperoni, Asiago, Mozzarella,
- Four Sausage Green Chili – Four Rolls, Spicy Sausage, Green Chiles, Provolone and Mozzarella

Garlic Cheese Bread – \$7.25

– House baked with garlic butter topped with mozzarella and served with marinara dipping sauce.

Stromboli – \$9.25

Traditional Stromboli with Salami, Ham, Provolone, Pepperoni, Italian Sausage and Mozzarella

DESSERT, DRINKS & DOUGH

DESSERTS

Cinnamon Knots – \$6.50

Four Fluffy House-made Bread Knots, Butter, Sugar, Cinnamon, and Cream Cheese Frosting

Cookies – \$4.50

Two Fresh Coconut, Chocolate Chip, Macadamia Nut Cookies

DRINKS

Pepsi products (Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Lemonade, Sierra Mist, Mug Root Beer, Lipton sweetened and unsweetened ice tea)

2 Liter – \$4.00

Fountain Drinks – \$3.00

DOUGH BALLS

18 Inch – \$6.50

12 Inch – \$4.50

COCKTAIL MENU:

DRINKS 'TIL MIDNIGHT AND FOOD 'TIL 10PM EVERY NIGHT AT THE BAR!

Mules – Served in our ice-cold copper mugs

Our Specialty! Try a traditional Moscow Mule, or try one with tequila, rye whisky, or irish whiskey. – \$9

Mint Lemonade – Absolute citron, Triple Sec, simple syrup, lemon juice, muddled mint, and San Peligrino Limonata. – \$9

Paloma – Herradura Silver tequila, San Peligrino Pompelmo (grapefruit), salted rim. – \$6

Aperol Spritz – Prosecco, Aperol, orange slice – it's that simple. – \$9

Simple Margarita – Herradura silver, Cointreau, San Pellegrino Limonata. – \$8

Mango Habenero Margarita – El Jimador tequila, Triple Sec fresh mango puree and house-made habanero hot sauce. **Spicy!!** – \$8

Oak Barrel Aged Perfect Manhattan – Bulleit Rye with sweet and dry vermouth. Aged to perfection in an oak barrel. – \$9

Pear Cosmo – Grey Goose Le Pioré Vodka with simple syrup, lime juice and cranberry juice. – \$10

Rosemary Martini – Tanqueray 10 gin, Noilly Pratt vermouth, fresh rosemary. – \$10

Sangria Blanca – Fresh pineapple juice, Grey Goose le poir vodka, mint, fresh orange and simi savignon blanc. – \$10

Homeslice Bloody Mary – Smirnoff vodka, our famous house-made bloody mary mix, and a slice of pepperoni pizza. Sure to cure any hangover. – \$10