

Brick Oven PIZZA

NEW YORK STYLE • HAND-PRESSED • COOKED TO ORDER

SPECIALTIES

Simply the Best!

Ask any pizza lover around the world the best way to cook a pizza, and the answer will always be from a brick oven - the traditional Italian method that's never been bettered.

Why a brick oven for pizza? Simply put, it's a matter of chemistry and heat transfer that creates a perfectly cooked crust and perfectly cooked toppings in the same moment. A perfect pie cooks from above and below, and nothing but a brick oven can create that perfect environment.

We believe you'll love our pies! Try one of our specialties or design your own!

7" | 7
4 SLICES

12" | 16
8 SLICES

16" | 20
12 SLICES

BARBECUE

Jack Daniel's BBQ sauce, pulled pork, bacon, red onions, and cheddar jack cheese. Finished with chopped green onions.

REUBEN

Alfredo sauce, corned beef, swiss cheese, and sauerkraut. Finished with 1,000 Island dressing.

CHICKEN ARTICHOKE

Alfredo sauce, roasted chicken, artichokes, spinach, diced tomatoes, mushrooms, and mozzarella cheese.

CHEESEBURGER

Cheese sauce, house-ground beef, red onions, diced tomatoes, and cheddar jack cheese. Finished with shredded lettuce and diced pickles.

TRIPLE MEAT

House-made marinara sauce, Pepperoni, Italian Sausage, house-ground beef, and mozzarella cheese.

SUPREME

House-made marinara sauce, Pepperoni, Italian Sausage, Ham, red onions, bell peppers, black olives, mushrooms, and mozzarella cheese.

LA FIESTA

House queso sauce, cheddar jack cheese, ground beef, red onions, jalapeños, black olives, and tomatoes. Garnished with lime wedges and crema.

CRAFT YOUR OWN PIZZA

PICK 1 FROM EACH CATEGORY

STEP

1

SAUCES

HOUSE-MADE MARINARA
ALFREDO
JACK DANIEL'S BBQ
WHITE QUESO
BUFFALO

STEP

2

CHEESE

CHEDDAR JACK
PARMESAN
MOZZARELLA
GORGONZOLA

STEP

3

VEGGIES

ROASTED RED PEPPERS
GREEN BELL PEPPERS
BLACK OLIVES
RED ONIONS
CARAMELIZED ONIONS
TOMATOES
BROCCOLI
JALAPEÑOS
SPINACH
ARTICHOKEs
PINEAPPLE
MUSHROOMS
GREEN OLIVES
PEPPERONCINIS

STEP

4

MEATS

PERNIL-STYLE PORK
BACON
HAM
TACO BEEF
GROUND BEEF
PEPPERONI
PRIME RIB
CORNER BEEF
ROASTED CHICKEN
ITALIAN SAUSAGE

STEP

5

FINISHING TOUCHES

LIMES
CREMA
RED PEPPER JAM
SHREDDED LETTUCE
COCONUT FLAKES
1000 ISLAND

7" | 7
4 SLICES

12" | 16
8 SLICES

16" | 20
12 SLICES

ADDITIONAL TOPPINGS 1 EA.

