

APPETIZERS

Crispy Brussel Sprouts	\$12	Chicken Wings
Cheese Curds	\$9	6- \$10 12- \$18 18 - \$26 24 - \$35
Fried Pickle Spears	\$8	Sauces:
SideWinder Fries	\$7	Montana Sweet & Tangy, Honey Mango Habanero,
Fried App Sampler	\$9	Chipotle Mesquite, Jamaican Jerk, Classic Buffalo, Honey Hot,
		Sweet Chili Lime, Parmesan Garlic, Asian Honey Ginger,
		Buffalo Ranch, Buffalo Parmesan, Lemon Pepper

SALADS

Caesar: \$8 Cobb: \$9 Seasonal: \$10 (Add Protein \$3.50)

Dressing: Caesar, Ranch, Balsamic Vinaigrette, Italian, Blue Cheese

CRAFT PIZZA

Small \$14 | Large \$19 | Gluten Free \$15 (Choice of Thin or Regular Crust)

BBQ Chicken

Pulled Chicken, Hickory-Honey BBQ Sauce, Red Onions, & Pineapple

Garlic Shrimp

Shrimp, Garlic Olive Oil, Pesto, Red Onion, & Arugula

Hot Honey Pepperoni

Pepperoni, Pickled Jalapenos, Red Onion, & Honey Jalapeno Goat Cheese

Korean BBQ

Spicy Sausage, Pickled Jalapenos, Korean BBQ Sauce, Red Onion, Cilantro, & Shredded Carrots

Jamaican Jerk

Pulled Chicken, Jerk Sauce, Mango, & Purple Onion

Margherita

Garlic Oil, Tomatoes, & Basil

Cajun

Andouille Sausage & Shrimp, Onions, & Green Pepper

Greek

Lamb, Feta Cheese, Garlic Olive Oil, Sundried Tomatoes, Purple Onion, & Kalamata Olives

BUILD YOUR OWN PIZZA

Gluten Free starting at \$15 | Small Cheese Starting at \$12 | Large Cheese

Starting at \$16 (Choice of Thin or Regular Crust)

Regular Toppings: Add \$1.50

Pepperocini, Feta Cheese, Goat Cheese, Green Pepper, Kalamata Olives, Black Olives, Green Olives, Pickled Onion, Red Onion, Mushroom, Mango, Pineapple, Tomato, Banana Peppers, Jalapenos, Anchovies

Premium Toppings: Add \$2.00

Lamb, Andouille, Shrimp, Ham, Bacon, Chicken, Sausage, Pepperoni

Finshing Toppings: Add \$0.75

Cilantro, Carrots, Basil, Sundried Tomato, Arugula, Hot Honey Drizzle, Sauce Drizzle

SOFT DRINKS

Coke Products, Sweet & Unsweetened Tea \$2.50

YA RONA

CRAFT PIZZA & COCKTAILS