

MENU

PIZZA

GLUTEN FREE CRUST AT NO EXTRA CHARGE.

PEPPERONI \$11

It's a classic for a reason. Marinara sauce, pepperoni, spicy capicola, and whole milk mozzarella.

THE RICO \$12 ●

Simplicity at its finest. Basil pesto sauce, whole milk mozzarella, sliced tomatoes, and balsamic glaze.

STAYCATION \$12

Ever been on a beach? Picture it in your mouth, but with less sand. Made with our very own savory Staycation pineapple BBQ sauce. Topped with whole milk mozzarella, succulent pulled pork, and bacon.

HOT HONEY \$12

Sweet, spice and everything nice. Marinara sauce, whole milk mozzarella, pepperoni, and goat cheese. Topped with a mixture of fresh arugula, chili flakes, and hot honey.

THE HOUSE \$13

Give this house a home in your belly. Garlic infused olive oil, onion jam, sliced prosciutto, and whole milk mozzarella. Topped with a balsamic drizzle and fresh arugula dressed in chili oil.

HOUSTON \$12 ●●

Poblano sauce topped with your choice of mozzarella or vegan cheese, chorizo, roasted corn and finished with red onions and pickled jalapeños.

● GLUTEN FREE ● VEGETARIAN ● VEGAN

DAILY SPECIALS

SUNDAY - EVERY FIRST SUNDAY: BRUNCH 10AM-1PM

MONDAY - TRIVIA NIGHT: SPECIALS & PRIZES 6-8PM

TUESDAY - FLIGHT NIGHT: \$10 FLIGHTS

WEDNESDAY - MUG CLUB SPECIALS

THURSDAY - 64oz OTC GROWLER FILLS \$10

FRIDAY - PIZZA & TWO OTC PINTS \$18

SATURDAY - LIVE MUSIC 6-9PM

NOT PIZZA

GLUTEN-FREE AND VEGAN OPTIONS AVAILABLE.

TOTS \$7 ●●●

As addicting as your favorite murder mystery. Lightly seasoned and served with curry ketchup and lemon basil stone ground mustard.

SWEET POTATO TOTS \$6 ●●●

Shout out to the potato for being so versatile. Lightly seasoned. Served with a trio of sauces.

BLACK BEAN QUESADILLA \$8 ●●

Black beans, non-dairy mozzarella, pumpkin, and cilantro. Served with salsa and guacamole.

BAVARIAN PRETZEL \$11 ●●

Size doesn't matter, but in this case, we're bragging. Toasted and basted in delicious sweet cream butter, lightly seasoned with salt and spices. Served with our lemon basil stone ground mustard and white cheddar cheese sauce.

ROTATING BREAD PLATE \$8 ●

A selection of fresh artisan breads served with imported butter and local jams, or our rotating dip/spread option. Please ask us for details.

CHEESE BREAD \$10 ●

Garlic infused olive oil, whole milk mozzarella, parmesan, and a dash of chili flakes. Served with a side of marinara sauce. 'Cause who doesn't love carbs?

CIDER HOUSE BOARD \$17

A selection of cured meats and cheeses. Served with artisan bread, house pickles, dried fruit, lemon basil stone ground mustard, and a rotating selection of fruit preserves.

PULLED PORK NACHOS \$10

You like nachos? You like pulled pork? Well, we've got you covered. Corn chips, pulled pork, bacon, and melted cheese. Topped with huckleberry BBQ sauce, poblano avocado ranch, green onions, with a side of pickled jalapeños.

DRINKS

SELECTION MAY VARY.

SODA \$2

Coke
Diet Coke
Ginger Ale
Orange Cream
Root Beer

ASSORTED BEERS \$4

Pale Ale
Wheat
I.P.A.
Amber Ale
Stout