

# b.y.o. Pizza

**lunch pizzas – 9" personal or 13" regular**

• *personal-sized gluten free crust available for 1.50* •

**[ starting price – 6/10.50 ]**  
*includes choice of base, mozzarella,  
romano and 1 topping from the \$1 list.*

## //// //// bases //// ////

*crushed tomato  
hummus*

*fresh pesto  
garlic olive oil*

## additions \$1

//// ////  
*spinach  
pickled jalapeno  
red onion  
fresh garlic*

*roasted garlic  
banana peppers  
pineapple*

*anchovies  
basil  
arugula  
cilantro*

//// ////  
*cheddar  
herbed ricotta  
fresh  
mozzarella  
gorgonzola  
asiago  
feta*

*mixed bell  
peppers  
mushroom  
medley  
fresh tomato  
potatoes  
artichokes  
zucchini*

*black, green or  
kalamata olives  
sundried  
tomatoes  
onion  
marmalade  
bacon*

**\$2**

//// ////  
*goat cheese  
smoked gouda  
pepperoni*

*Italian  
sausage  
prosciutto  
chicken*

*roasted salmon  
shrimp (\$1  
additional)*

**\$3**

*\* charges for additions are per addition  
– no substitutions*

*\* additional charge for “half-n-half” pizzas  
– 1 (9”) – 2 (13”)*

# SWEETS

**key lime pie – 5**

*classic with a ginger spiced crust (nf)*

**handmade fruit tart – 6**

*seasonal fruit topped with streusel and a scoop of vanilla ice cream (nf)*

**flourless chocolate torte – 7**

*intense fudgy dark chocolate - topped with chocolate ganache (gf) (nf)*

**tiramisu – 8**

*house made lady fingers soaked in espresso syrup and topped with mascarpone (nf)*

**carrot cake – 6**

*our house classic 3-layer with walnuts, coconut and cream cheese icing*

**add a scoop of vanilla ice cream – 2**

# COFFEE COCKTAILS

**B-52 – 8**

*grand marnier, kahlua, baileys*

**nutty Irishman's coffee – 8**

*frangelico hazelnut liqueur, jameson, baileys*

**jamocho – 8**

*kahlua and godiva chocolate liqueur all topped with coffee and whipped cream*

*\*can be served hot or iced*

**gf = gluten free | nf = nut free**

*\* special order whole desserts available*

# Reds

- 14 Hands *Cabernet Washington State* • 7/24
- Steele *Cabernet Sauvignon Lake County California* • 10/36
- \*Melini *Chianti Riserva D.O.C.G., Italy* • 8/26
- \*Peirano Estates *Merlot California, United States* • 8/24
- Hullabaloo *Old Vine Zinfandel Lodi, California* • 9/29
- Arancio 'Stemmari' *Pinot Noir Sicily, Italy* • 7/24
- Line 39 *Pinot Noir California, United States* • 8/26
- \*La Posta 'Pizzella' *Malbec Mendoza, Argentina* • 9/29
- Tikal *Patriota Malbec Mendoza, Argentina* • 29
- Fantini *Montepulciano Abruzzo, Italy* • 22
- \*Venta Morales *Temperanillo La Mancha Spain* • 18
- \*Acrobat *Pinot Noir Oregon* • 33

# Whites

- \*Lagaria *Pinot Grigio Veneto, Italy* • 6/22
- Casal Garcia *Vinho Verde Portugal* • 5/16
- \*Tohu *Sauvignon Blanc Marlborough, New Zealand* • 8/26
- \*Shooting Star *Chardonnay Mendocino, California* • 8/26
- Macon Village *Chardonnay Burgundy, France* • 9/28
- \*P.J. Valckenberg *Riesling Germany* • 8/26
- Volpi 'Moscadoro' *Moscato Tortona, Italy* • 6/23

\*denotes organic/biodynamic/sustainable

# COCKTAILS

## **strawberry basil smash**

*Hendricks gin, house made strawberry basil syrup, lemon juice, rhubarb bitters, club soda – 11*

## **cancun afternoon**

*Hornitos silver tequila, house made cucumber lime juice, fresh cilantro Garnished with jalapeno oil – 11*

## **summer rye**

*Redemption Rye whiskey, house made apricot ginger syrup, lemon juice, Reed's ginger brew – 10*

## **caipirhina (kai-per-een-ya)**

*A traditional Brazilian cocktail made with cachaca (sugar cane liqueur), brown sugar and fresh lime, garnished with mint – 10*

## **peach grapefruit sangria**

*Tohu sauvignon blanc, white brandy, house made peach syrup, and fresh grapefruit juice – 10*

## **bobbo's bloody mary**

*made with brevard's own bloody mary mix – 10*

*\* ask your server for our other cocktail selections*

# SPARKLING

*\*Borgo Magredo, Prosecco, Veneto, Italy (187ml) – 7/25  
- 2 glasses -*

## **SPARKLING - BOTTLE ONLY**

*Laurnet Perrier, Champagne, France (375ml) – 30*

*Gloria Ferrer, Brut, Napa, California – 30*