



# PIZZA ROAD TRIP NEXT STOP: **CALIFORNIA STYLE**

Sure, New York-style pizza gets all the glory with its big, thin slices and Detroit-style flaunts its deep-dish rectangle vibe. Now let's talk California-style. At 10 inches, these smaller pies have toppings that might raise an eyebrow at first. But hey, those quirky combos... They're just a delicious nod to California's wild, wonderful cultural mix.

## **CARNE ASADA**

House-made tomatillo salsa, Grande mozzarella, roasted poblano peppers, caramelized onions, house-marinated asada beef **\$14**



## **THAI CHICKEN**

House-made Thai peanut sauce, Grande mozzarella, grilled chicken, bean sprouts, carrots, green onions, roasted peanuts **13**

## **BASIL PESTO**

House-made pesto, Grande mozzarella, chèvre goat cheese, kalamata olives, roasted cherry tomatoes, walnuts **11**



## **PROSCIUTTO FIG**

House-made fig jam, Grande mozzarella, chèvre goat cheese, spring mix, balsamic glaze **15**

## **BBQ CHICKEN**

Head Country™ BBQ, Grande mozzarella, grilled chicken, roasted red onions, fresh jalapeños, cilantro **11**



# **BUILD YOUR OWN**

**10" CALIFORNIA STYLE** Starting at **8**

### **\$1 TOPPINGS**

Balsamic Glaze/Bean Sprouts/Black Olive/Caramelized Onion/Calabrese Chili Oil/Cilantro/Green Onion/  
Green Pepper/Jalapeño/Kalamata Olive/Mushroom/Olive Tapenade/Pepperoncini/Pineapple/Poblano  
Peppers/Red Onion/Roasted Red Pepper/Spring Mix/Tomatillo Salsa/Roasted Cherry Tomato

### **\$1.5 TOPPINGS**

Bacon/Canadian Bacon/Cupping Pepperoni/Extra Cheese/Fig Jam/Hot Honey/Sliced Meatball/Grande  
Ricotta/Garlic Sausage/Goat Cheese/Grilled Chicken/Peanuts/Pesto/Pepperoni/Shredded Pepperoni/  
Sliced Italian Sausage/Smoked Pepperoni/Soppresata/Walnuts/Prosciutto \$2/Asada Beef \$4





# CHICAGO TAVERN-STYLE THIN CRUST

Tourists go for Deep Dish, locals go for THIN CRUST.

Meet the Chicago tavern-style thin crust pizza — it's got a cracker-thin crust, topped edge-to-edge with sauce and cheese, then baked to crispy, golden perfection. At 12 inches and cut into bite-sized squares, it's the perfect snack for juggling a cold draft beer in one hand and a slice in the other.

Who says you can't have it all?



## THE SHREDDER

Red sauce, Chicago cheese blend, shredded pepperoni, fresh jalapenos, Sriracha Ranch **14**



## THE WORKZZ

Red sauce, spicy garlic sausage, Chicago cheese blend, shredded pepperoni, red onion, bell pepper, mushroom **15**



## GARLICKY SAUSAGE

Red sauce, crumbled spicy garlic sausage, Chicago cheese blend, hot Calabrese chili oil on the side for self drizzling **13**



## CHI-TOWN CHICKEN RANCHER

Red sauce, Chicago cheese blend, fried chicken, Nueski's bacon, diced Roma tomatoes, Sriracha Ranch **17**



## FIRE & HONEY SOPPRESSATA

Spicy vodka sauce, Chicago cheese blend, sliced soppresata, hot honey drizzle **16**

### \$1 TOPPINGS

Balsamic Glaze/Bean Sprouts/Black Olive/Caramelized Onion/Calabrese Chili Oil/Cilantro/Green Onion/  
Green Pepper/Jalapeño/Kalamata Olive/Mushroom/Olive Tapenade/Pepperoncini/Pineapple/Poblano  
Peppers/Red Onion/Roasted Red Pepper/Spring Mix/Tomatillo Salsa/Roasted Cherry Tomato

### \$1.5 TOPPINGS

Bacon/Canadian Bacon/Cupping Pepperoni/Extra Cheese/Fig Jam/Hot Honey/Sliced Meatball/Grande  
Ricotta/Garlic Sausage/Goat Cheese/Grilled Chicken/Peanuts/Pesto/Pepperoni/Shredded Pepperoni/  
Sliced Italian Sausage/Smoked Pepperoni/Soppresata/Walnuts/Prosciutto \$2/Asada Beef \$4

# BUILD YOUR OWN

**12" CHICAGO STYLE** Starting at **10**