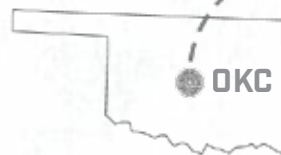


# HOP IN, WE'RE GOING ON A **PIZZA ROAD TRIP** WITHOUT LEAVING TOWN



**We're headed to Chicago  
and it ain't what you think...**



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

Identifiable by its cracker-thin crust, sauce and cheese that's spread over the top edge-to-edge, then cooked well done to crispy perfection, Chicago tavern-style thin crust pizza is our first stop. It's 12 inches and cut into small squares so you can have a cold draft beer in one hand and something to eat in the other.



**RENDEZVOUS**



**PIZZA  
WINGS**

# CHICAGO TAVERN-STYLE THIN CRUST

## 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 soppressata, hot honey drizzle **16**



# BUILD YOUR OWN

**CHICAGO THIN CRUST** Starting at **10**

### \$2 TOPPINGS

Black Olive/Calabrese Chili Oil/Green Pepper/Jalapeño/Kalamata Olive/Mushroom/  
Olive Tapenade/Pepperoncini/Pineapple/Red Onion/Roasted Red Pepper/Tomato

### \$3 TOPPINGS

Bacon/Canadian Bacon/Cupping Pepperoni/Extra Cheese/HotHoney/Sliced  
Meatball/Grande Ricotta/Garlic Sausage/Grilled Chicken/Pepperoni/Prosciutto/  
Shredded Pepperoni/Sliced Italian Sausage/Smoked Pepperoni/Soppressata