

FRIDAY PIZZA MENU

St. B Kung Pao sauce, grilled chicken, spinach, bell pepper, mushroom, bacon & Mozza cheese	I\$14/M\$18
Hawaiian Tomato sauce, ham, bacon, pineapple & Mozza cheese	I\$12/M\$16
Canadian Tomato sauce, pepperoni, back bacon, side bacon, mushroom, onion & Mozza cheese	I\$14-M\$18
Deluxe Tomato sauce, pepperoni, mushroom, bell pepper, olive, onion, chorizo, Cheddar & Mozza cheese	I\$14/M\$18
BBQ Pork <i>New !</i> BBQ sauce, pulled pork, pineapple, banana pepper, onion, Queso mix & feta. Topped with cilantro	I\$14/M\$18
Mexicano <i>New !</i> Red Enchilada Sauce, Taco beef, onion, bell pepper, corn, jalapeno, olive & Queso mix. Topped with shredded lettuce & cilantro, drizzled with sour cream	I\$14/M\$18
Bacon Cheeseburger <i>New !</i> Tomato sauce, grilled CAB burger patty, bacon, onion, pickle & Cheddar cheese. Topped with shredded lettuce, fresh tomatoes & drizzled with Fry sauce	I\$14/M\$18
Chicken Carbonara <i>New !</i> Alfredo sauce, grilled chicken, bacon, spinach, mushroom, Mozza cheese & fresh parsley	I\$14/M\$18
Italiano <i>New !</i> Tomato sauce, calabrese, spicy capicollo, onion, artichoke, mushroom, green pepper & Mozza cheese	I\$14/M\$18
Veggie Delight Tomato sauce, mushroom, onion, asparagus, marinated eggplant, artichoke, olive, Parmesan & Mozza cheese	I\$12/M\$16

*Please note; pizza preparation time is approximately 20min

CREATE YOUR OWN

Basic Individual 9 inch \$8
Includes; Sauce and Mozza cheese

Basic Medium 13 inch \$11
Includes; Sauce and Mozza cheese

SAUCES: Tomato, Alfredo, Kung Pao, BBQ, Red Enchilada

ADD TOPPINGS

VEGGIES: mushroom, onion, green pepper, \$1 each
red pepper, tomato, spinach, olive, corn,
jalapeno, banana pepper, artichoke, spicy
eggplant, asparagus, "pineapple"

MEATS: ham, pepperoni, side bacon, back \$2 each
bacon, taco beef, grilled chicken, calabrese,
spicy capicollo, chorizo, pulled pork, grilled
burger

CHEESE: mozza, cheddar, feta, parmesan, \$2.5 each
Queso mix

Gluten free, we've got you covered! Ask your server for details

*Please note; pizza preparation time is approximately 20min