

SHARES & SMALLS

VEGETARIAN

- WHITE BEAN SOUP | 5.5 / 8**
Pesto, Asiago, Crispy Breadcrumb
- SPICY CHICKEN SOUP | 5.5 / 8**
Hominy, Onion, Garlic, Chili
- ROASTED CHICKEN MEATBALLS | 10**
Grilled Superba Bread
- CHEESY KNOTS | 9**
Mozzarella, Roasted Garlic, Marinara
- CHICKEN WINGS | 12.5**
Choose Your Style
Buffalo or Garlic Ginger

SALADS

- LITTLE GEM CAESAR | 11**
Parmesan, Anchovy, Crispy Breadcrumb
- VEGETARIAN CHOPPED | 11.5**
Provolone, Oregano Vinaigrette
add Genoa Salami & Zoe's Pepperoni → | 14
- SHAVED KALE | 12**
Raisins, Almonds, Red Onion, Parmesan
- THE STEAK SALAD | 14.5**
Blue Cheese, Avocado, Onion, Walnuts, Shallot Vinaigrette

ADD CHICKEN (2.5) OR STEAK (5)

VEGETABLES

- LITTLE HOUSE SALAD | 5**
Mixed Greens, Asiago, Breadcrumb
- GRILLED BROCCOLINI | 7**
Garlic, Parmesan, Breadcrumb, Lemon
- ROASTED CAULIFLOWER | 7**
Mint, Butter, Chili Flake
- ROASTED BRUSSELS SPROUTS | 7.5**
Street Corn Style - Cotija, Mayo, Tajin
- RATATOUILLE | 7**
Charred Superba Bread

FARMER'S PLATE | 14.5
(choose any 3 veg)

KIDS MENU

- CHEESE PIZZA | 7.5**
Tomato Sauce, Mozzarella
- PEPPERONI PIZZA | 8**
Tomato Sauce, Mozzarella, Pepperoni
- MAC & CHEESE | 7**
Five Cheese Sauce, Breadcrumbs
- SPAGHETTI & MEATBALLS | 7.5**
Chicken Meatballs, Marinara, Parmesan
- PASTA | 6**
With Marinara or Butter and Parmesan
- DRINKS | 3**
Lemonade or Milk

PIZZA

- MARGHERITA | 14**
Fresh Mozzarella, Tomato Sauce, Basil
- THE BURRATA | 15**
Pesto, Caramelized Onion, Arugula, Hazelnuts
- P, B & J | 15**
Mozzarella, Provolone, Pineapple, Canadian Bacon, Jalapeno
- VEGAN MARGHERITA | 14**
Housemade Vegan Mozzarella (Cashew), Tomato Sauce
- ZOE'S PEPPERONI | 15**
Fresh Mozzarella, Tomato Sauce, Basil
- PESTO CHICKEN | 14**
Folded or Unfolded-Basil Pesto, Mozzarella, Provolone, Red Onion
- SAY CHEESE | 13.5**
Mozzarella, Provolone, Parmesan, Tomato Sauce
- SAUSAGE PARTY | 15.5**
Fresh Mozzarella, Tomato Sauce, Bacon, Sausage, Salami, Coppa, Saba
- FIELD MUSHROOM | 14.5**
Fontina, Cremini Mushrooms, Enoki Mushrooms, Thyme
- HONEY BEAR | 14.5**
Ricotta, Mozzarella, Provolone, Sausage, Honey, Calabrian Chile, Bee Pollen
- BRUSSELS SPROUTS & BACON | 15**
Fresh Mozzarella, Chili Flake
- SAUSAGE & WINTER GREENS | 15.5**
Mozzarella, Fontina, Caramelized Onions, Balsamic Glaze

ADD ONS

MUSHROOM, JALAPEÑO, ROASTED GARLIC, RED ONION, ROASTED PEPPER, OLIVE, ARUGULA, PINEAPPLE 1.25	FIELD ROAST VEGAN SAUSAGE, FRESH MOZZARELLA, SAUSAGE, PEPPERONI, SALAMI, VEGAN MOZZARELLA (CASHEW), BACON, ROASTED CHICKEN 2.25	ALT CRUSTS HOUSE MADE CAULIFLOWER (GLUTEN FRIENDLY) OR VENICE BAKING (GLUTEN FREE) 3.25
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PASTA

- SPAGHETTI W/ CHICKEN MEATBALLS | 13**
Marinara, Parmesan
- LINGUINI BOLOGNESE | 12.5**
Spinach Pasta, Slow Cooked Ragù
- ROASTED CHICKEN & MUSHROOM CAUATAPPI | 12.5**
Arugula, Garlic Crema
- BAKED MAC & CHEESE | 11.5**
Creamy Five Cheese Sauce, Breadcrumbs

GLUTEN FREE? WE'LL SUB ROASTED CAULIFLOWER FOR ANY PASTA \$1

SWEETS

- HOMEMADE CHOCOLATE CHUNK COOKIE | 3.5**
- SUPERBA BAKING GLUTEN FREE TAHINI BROWNIE | 5**
- STRAUS ORGANIC VANILLA SOFT SERVE | 5**
- SMOTHERED COOKIE OR GF BROWNIE | 8**
Vanilla Ice Cream +2 toppings

ADD ONS

SALTED CARAMEL BITTERSWEET CHOCOLATE EXTRA VIRGIN OLIVE OIL MALDON SEA SALT
→ **1.5** ←

DRAFT BEER

Anderson Valley Brewing Brut IPA (6.8% abv)	8 / 29
Allagash Brewing Belgian White Ale (5.2% abv)	7.5 / 27
Stone Brewing "Tangerine Express" IPA (6.7% abv)	7.5 / 27
Wiens Brewing "Deadpan" Pilsner (5.5% abv)	6 / 22
Helmsman Ale House "Ghost Ship" Hazy IPA (6.5% abv)	8.5 / 31
Smiling Sun Brewing "Calidad" Mexican Lager (4.7% abv)	7 / 25
Pizza Port Brewing "Chronic" Amber Ale (4.9% abv)	7 / 25
Almanac Brewing "True" Kolsch (5% abv)	7 / 25

BOTTLES / CANS

Mikeller Brewing "Windy Hill" NE Style IPA	9
Ale Smith "West Coast" IPA	7
Anderson Valley Brewing Boont Amber Ale	6
North Coast Brewing "Old Rasputin" Stout	8
Modern Times Brewing "Fruitlands" Gose	8
Red Stripe Lager	5
Tecate Mexican Lager	5
Pabst Blue Ribbon Lager	5
White Claw Hard Seltzer Mango / Ruby Grapefruit	6

WINE

Pinot Grigio Giocato by Aleks Simcic, Slovenia	9	35
Sauvignon Blanc Prisma, Casablanca Valley, Chile	8	31
Chardonnay Rickshaw, Northern + Central California	10.5	41
Rosé Famille Perrin, Côtes du Rhône, France	8.5	33
Pinot Noir Municipal Winemakers, Santa Barbara County, California	12	47
Sangiovese Caparzo, Tuscany, Italy	9	35
Cabernet Sauvignon Honoro Vera, Jumilla, Spain	10.5	41

FILL ANY GLASS OF
WINE TO THE TOP
FOR \$5 MORE

**ASK ABOUT OUR WINE
DEAL OF THE WEEK
\$7.5 / \$29**

SANGRIA

**HOUSE RED SANGRIA
W/ CITRUS & APPLE
8 / 32**

COCKTAILS

CONNECTING FLIGHT	\$13
<i>gin, violette, house-made lime cordial</i>	
EVERYBODY WANTS SOME . . .	\$12
<i>tequila or mezcal, elderflower, jalapeno honey, lime</i>	
CLARIFIED RUM PUNCH	\$13
<i>pineapple, orange, lime, grenadine</i>	
LIFE OF THE PARTY	\$13
<i>vodka, cava, lavender, hibiscus, lemon</i>	
THE PERFECT GIN-TLEMAN . . .	\$12
<i>gin, green tea, lemon, cinnamon</i>	
GOOD BANTER	\$13
<i>bourbon, amaro, demerara</i>	
PRETTY BIRD	\$13
<i>rum, mezcal, chili, pineapple, coconut milk, egg white, dehydrated strawberry</i>	
17TH STREET	\$13
<i>rye, campari, cacao, amaretto</i>	
PALOMA	\$12
<i>tequila, campari, lime, house-made grapefruit soda</i>	

BOILERMAKERS

PABST + BOURBON	\$11
MODELO + TEQUILA	\$11
RED STRIPE + RUM	\$11

SHHHH...

We make a limited number of secret double cheeseburgers every night. Ask your bartender to order you one.

PIE SOCIETY

BEER

BOTTLES & CANS

PABST BLUE RIBBON	\$5
<i>Milwaukee, Wisconsin</i>	
MODELO	\$5
<i>Cuaubtemoc Moctezuma, Mexico</i>	
RED STRIPE	\$5
<i>Desnoes & Geddes, Jamaica</i>	
WINDY HILL NE STYLE IPA . . .	\$9
<i>Mikeller, San Diego</i>	
ALE SMITH IPA	\$7
<i>Ale Smith, San Diego</i>	
RASPUTIN IMPERIAL STOUT	\$8
<i>North Coast, Fort Bragg</i>	
FRUITLANDS GOSE	\$8
<i>Modern Times, San Diego</i>	
WHITE CLAW	\$6
<i>Mango / Ruby Grapefruit</i>	

WINE

WHITE

SPARKLING WINE	\$9.5
<i>Marqués de Cáceres, Cava Brut, Spain</i>	
SAUVIGNON BLANC	\$8
<i>Prisma, Casablanca Valley, Chile</i>	
CHARDONNAY	\$10.5
<i>Rickshaw, Northern & Central Coast, California</i>	
ROSÉ	\$9
<i>Famille Perrin, Côtes du Rhône, France</i>	

RED

MONTEPULCIANO	\$9
<i>Podere, Abruzzo, Italy</i>	
PINOT NOIR	\$14
<i>Muni, Santa Barbara, California</i>	
CABERNET FRANC	\$12.5
<i>Les Terrasses Rouge, Chinon, France</i>	

SPIRITS

VODKA

Tito's 11
Ketel One 13
Belvedere 14
Lofi & Bear 13
Blinking Owl 12

GIN

Botanist 14
Calyx 16
Hayman's 'Old Tom' 13
St. George Dry Rye 14
Plymouth 'Sloe Gin' 11
Blue Coat 13

TEQUILA

Forteleza Silver 16
Forteleza Reposado 18
Suerte Reposado 14
San Matias Extra Anejo 18
Tequila Ocho Plata 18
Tequila Ocho Reposado 18
Tequila Ocho Anejo 20

MEZCAL

El Silencio 12
Yuu Baal Espadin 13
Fidencio Pechuga 26
Del Maguey 'Minero' 22

RUM

Diplomatico 'Plana' 13
Papa's Pilar Dark Rum 14
Smith And Cross 12
Don Q 'Gran Anejo' 20

BOURBON

Four Roses 10
Buffalo Trace 11
Noah's Mill 17
Eagle Rare 12
Angel's Envy 18
Blanton's 16
Basil Hayden 16

RYE

Rittenhouse 11
High West 15
Michter's 16
Templeton 4 Yr 13
Willet 'Estate' 16
Whistle Pig 25
Pikesville 16

SCOTCH

Auchentoshen 16
Cragganmore 20
Laphroig 10 Yr 18
Compass Box
'Peat Monster' 22
Oban Single Malt 18
Glenlivet 12 Yr 18

SHERRY

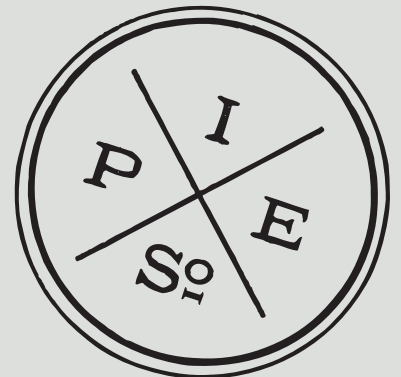
Fino 8
Oloroso 10

AMARO

Amaro Nonino 16
Lazzaroni 12
Braulio 16
Fernet-Branca 13

PIE SOCIETY

**353 E 17th STREET
COSTA MESA, CA 92627**



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