

## SODAS AND SUCH.

honest kids apple juice box 2  
 horizon organic milk or chocolate milk 4.25  
 colorado draft root beer 4/full, 2/halfie  
 lemonade [10oz] 3  
 coca-cola old-fashioned 4  
 diet coke can 3  
 boylan cane sugar ginger ale 4  
 rocky mountain soda co. ask about the current flavor 4  
 san pellegrino sparkling water 4  
 rev kombucha ask about the current flavor 7  
 coffee [w/refill] 3  
 two leaves and a bud organic iced tea [w/refill] 4  
 two leaves + lemonade arnold palmer 4  
 two leaves and a bud organic hot tea + honey 3

## RED WINE.

**CROSSCUT HOUSE RED JACK RABBIT HILL 9/25**<sup>carafe</sup>  
 A balanced blend of Merlot, Cabernet and Sangiovese, offering layers of plum, black cherry, subtle spice, tobacco and cedar.

**TIAMO BARBERA 8/22**<sup>carafe</sup>  
 This organic Northern Italian wine has a light body and a bit of acidity, notes of raspberry and pomegranate.

**ESENTIA RIOJA 12/44**<sup>btl</sup>  
 Biodynamically grown, certified organic Tempranillo with notes of dark cherry and subtle spice, balanced by bright acidity and soft tannins.

**CLARA MARCELLI CORBÙ ROSSO 14/52**<sup>btl</sup>  
 Woman-owned winery's biodynamic Montepulciano blend, offering ripe plum, black cherry, and leather with smooth tannins and fresh acidity.

**MOCALI CABERNET SAUVIGNON 15/56**<sup>btl</sup>  
 An organic Italian red with floral aromas, with firm tannins and notes of black cherry, leather and dark chocolate.

## CHILLED WINE.

**CROSSCUT HOUSE WHITE JACK RABBIT HILL 9/25**<sup>carafe</sup>  
 A custom blend of Pinot Grigio and unoaked Chardonnay, offering balanced acidity with notes of apricot, honeysuckle, and ripe pear.

**PROTEA ROSÉ 2025 11/40**<sup>btl</sup>  
 A South African dry Rosé, palate is fresh and juicy with a gentle citrus tang, balanced by berry compote flavors.

**REGUTA SAUVIGNON 12/44**<sup>btl</sup>  
 An Italian Sauvignon Blanc with peach on the nose, notes of green pepper and sage, excellent minerality.

**LOREDAN GASPARINI PROSECCO SUPERIORE 12/44**<sup>btl</sup>  
 Organically grown and vibrant, offering delicate white flower and citrus aromas with flavors of orchard fruit and bright acidity.

**ARCA NOVA VINHO VERDE 9/32**<sup>btl</sup>  
 A Portuguese wine that is bright and lightly effervescent with citrus, green apple, and floral notes, and a crisp, clean finish—ideal for the patio...

**MIMOSA 10**<sup>gls</sup>  
 Loredan Gasparini Prosecco with Natalie's orange juice.

## STARTERS.

**PICKLES + PEPPERS** . . . . . 5  
 piparras, cornichon, pickled carrots

**GREEK SALAD** . . . . . 15  
 romaine, kalamata olives, grape tomatoes, valbreso feta, cucumber, pepperoncini, red onion, greek vinaigrette

**BURRATA CAPRESE** . . . . . 16  
 vine tomatoes, basil, pistachio pesto, crostini

**MARINATED OLIVES** . . . . . 6  
 citrus, herbs, mix of imported olives

**CHEESE TORTELLINI SALAD** . . . . . 14  
 roasted red peppers, niçoise olives, red onion, garlic, italian parsley, red wine vinaigrette

**SIMPLE ARUGULA SALAD** . . . . . 12  
 arugula, toasted pine nuts, pecorino, citrus vinaigrette  
 [add prosciutto +6]

**CAESAR SALAD** . . . . . 15  
 romaine, grana padano, capers, white anchovy, lemon, croutons, caesar dressing [add bacon +4]

**SUMMER COUSCOUS** . . . . . 13  
 cucumber, cherry tomatoes, red onion, garbanzo beans, scallions, herbs, feta, lime vinaigrette [vegan option]

**GARLIC HUMMUS** . . . . . 14  
 capers, pine nuts, roasted garlic, snap peas, carrots, radish, crostini

**HOUSEMADE FOCACCIA CROSTINI** . . . . . 3  
 rosemary, organic flour

## ADD A PROTEIN.

red bird chicken w/ piment d'espelette 7  
 prosciutto di parma 6  
 lemon dill norwegian salmon 7  
 bacon 4  
 burrata 8

**BUY THE KITCHEN A BEER . 6**

◆ CHECK THE CHALKBOARD FOR CURRENT BEERS & CIDERS ON TAP. ◆  
 WE PROUDLY SERVE GLUTEN FREE & N/A BEER.

## 12" WOOD-FIRED PIZZAS.

<b>CARPENTER</b>	19
pepperoni, castlevetrano olives, shredded & fresh mozzarella, tomato sauce	
<b>CHEESE</b>	14
mozzarella, tomato sauce [add dried oregano, garlic +1]	
<b>'GARLIC BREAD' PIZZA</b>	17
shaved garlic, roasted garlic, fresh oregano, provolone piccante, grana padano & mozzarella, garlic cream [add prosciutto +6, arugula +3]	
<b>HAWAIIAN</b>	18
local ham, pineapple, mozzarella, tomato sauce [add jalapeño +2]	
<b>MAMA SUPREMA</b>	18
sausage, green pepper, red onion, fresh garlic, mozzarella, tomato sauce [add mushroom +2]	
<b>MARGHERITA</b>	16
basil, fresh mozzarella, olive oil, tomato sauce [make it a margherita alla vodka +1]	
<b>MARINARA</b> [no cheese]	12
garlic, fresh oregano, capers, tomato sauce [add anchovy +3, capers +2]	
<b>MARIO</b>	20
colorado hot italian sausage, pickled shallot, basil, cremini mushrooms, mozzarella, herbed ricotta sauce	
<b>PEPPERONI PIZZA</b>	16
pepperoni, mozzarella, tomato sauce [add pickled serranos +2 *contains sesame, crimini mushrooms +2]	
<b>SPECIAL CHEESE</b>	17
parmesan, shredded & fresh mozzarella, tomato sauce, house-made chili honey	
<b>TEO</b>	19
hardwood smoked bacon, jalapeños, parmesan, shredded & fresh mozzarella, tomato sauce, house-made chili honey	
<b>ZUCCHINE</b>	17
summer squash & zucchini, red onion, rosemary, provolone piccante, grana padano & mozzarella, lemon olive oil [vegan option sub cashew ricotta +2]	

**◆ NO HALF & HALF PIES. WE CHARGE FOR SUBSTITUTIONS. ◆**

The cost to substitute an item is half of its menu price listed below [excludes Crust & Sides]. Substitution of vegan cheese is complimentary.

**1] CRUST**

crosscut crust 6  
gluten free crust 10  
sub gf crust on pizzas listed 6

**2] SAUCE**

garlic cream sauce (gf) 4  
herbed ricotta sauce (gf) 4  
lemon olive oil 1  
olive oil 1  
spicy marinara (gf/df) 4  
tomato sauce (gf/df) 3  
vodka sauce (gf) 4

**3] CHEESE**

3-cheese blend 4  
feta 4  
fresh mozz 5  
grande shredded mozz 4  
goat cheese 3  
pecorino romano 4  
vegan shredded cheese 4  
vegan cashew ricotta 4  
whole burrata 8

**4] VEGGIES**

arugula 3  
basil 2  
calabrian chili 3  
capers 2  
castlevetrano olive 3  
crimini mushroom 2  
dried oregano 0  
fresh oregano 2  
garlic 1  
green pepper 2  
jalapeño 2  
kalamata olive 2  
pepperoncini 2  
pickled shallot 2  
\*pickled serrano 2  
pineapple 3  
pine nuts 2  
red onion 1  
roasted garlic 2  
roasted red pepper 3  
squash blend 3  
tomato 3

**5] MEAT**

anchovy 3  
bacon 4  
ham 4  
hot italian sausage 4  
pepperoni 4  
prosciutto di parma 6

**6] SIDES**

herbed buttermilk 1  
hot sauce 1  
chili honey 1  
chili oil 1  
side marinara 4  
balsamic vin 1  
8 yr. aged balsamic 4  
caesar dressing 2  
citrus vin. 1  
greek vin. 1



**OUR DOUGH  
IS MADE WITH ORGANIC,  
COLORADO-MILLED FLOUR,  
3-DAY FERMENTATION.**

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**PIZZAS ARE  
PREPARED AND SERVED  
ONE AT A TIME!**

**DESSERT!**

**HOMEMADE ICE CREAM 5**  
ask about the current flavor/s

ADD A CARAMEL OR CHOCOLATE DRIZZLE +1

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*