

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^{carafe}
A balanced blend of Merlot, Cabernet and Sangiovese, offering layers of plum, black cherry, subtle spice, tobacco and cedar.

TIAMO BARBERA 8/22^{carafe}
This organic Northern Italian wine has a light body and a bit of acidity, notes of raspberry and pomegranate.

ESENTIA RIOJA 12/44^{btl}
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^{btl}
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^{btl}
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^{carafe}
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^{btl}
A South African dry Rosé, palate is fresh and juicy with a gentle citrus tang, balanced by berry compote flavors.

REGUTA SAUVIGNON 12/44^{btl}
An Italian Sauvignon Blanc with peach on the nose, notes of green pepper and sage, excellent minerality.

LOREDAN GASPARINI PROSECCO SUPERIORE 12/44^{btl}
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^{btl}
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^{gls}
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 [sub mint olive oil]
- 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.

CARPENTER 19
pepperoni, castlevetrano olives, shredded & fresh mozzarella, tomato sauce [sub kalamata olives -1]

CHEESE 14
mozzarella, tomato sauce [add dried oregano, garlic +1]

'GARLIC BREAD' PIZZA 17
shaved garlic, roasted garlic, fresh oregano, provolone piccante, grana padano & mozzarella, garlic cream
[add prosciutto +6, arugula +3]

HAWAIIAN 18
local ham, pineapple, mozzarella, tomato sauce [add jalapeño +2]

MAMA SUPREMA 18
sausage, green pepper, red onion, fresh garlic, mozzarella, tomato sauce [add mushroom +2]

MARGHERITA 16
basil, fresh mozzarella, olive oil, tomato sauce [make it a margherita alla vodka +1]

MARINARA [no cheese] 12
garlic, fresh oregano, capers, tomato sauce [add anchovy +3, capers +2]

MARIO 20
colorado hot italian sausage, pickled shallot, basil, cremini mushrooms, mozzarella, herbed ricotta

PEPPERONI PIZZA 16
pepperoni, mozzarella, tomato sauce [add pickled serranos +2 *contains sesame, crimini mushrooms +2]

SPECIAL CHEESE 17
parmesan, mozzarella, tomato sauce, house-made chili honey

TEO 19
hardwood smoked bacon, jalapeños, parmesan, mozzarella, tomato sauce, house-made chili honey

ZUCCHINE 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.

<p>1] CRUST crosscut crust 6 gluten free crust 10 sub gf crust on pizzas listed 6</p> <p>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</p> <p>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</p>	<p>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</p>	<p>5] MEAT anchovy 3 bacon 4 ham 4 hot italian sausage 4 pepperoni 4 prosciutto di parma 6</p> <p>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</p>
---	--	--



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

~~~~~

**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\*