

PIZZAS ‘WOOD FIRED’

On Classic 'White' Extra Virgin-Sea Salt Dough.
Cauliflower Crust (Vegan & Gluten Free) \$6

EARL & MARIE’S CLASSIC MARGHERITA Fresh Tomatoes, Fresh Mozzarella, Extra Virgin Olive Oil, Aged Cheeses and Basil \$16
Add Chicken \$3 Add Prosciutto \$3.50

THE TRUFFLE SHUFFLE Prosciutto, Arugula, Shaved Parmesan, Truffle Oil, and Parmesan Cream \$19

SHADY ACRES Herb Roasted Mushroom, Sun-Dried Tomato, Roasted Red Pepper, Balsamic Onion, Goat Cheese, Arugula and Castos Red Sauce \$18 Add Chicken \$3 Add Prosciutto \$3.50

CLUCK YOU BBQ Beer Can Chicken, Smoked Gouda, Candied Jalapeños, Red Onion, and Dr. Pepper BBQ Sauce \$17

GET ‘EM TO THE GREEK #2 Fennel Seed Sausage with Chili Flake, Feta, Pepperoncini, Fresh Tomatoes, Black Olives, Red Onions and Parsley Pesto \$19 Add Chicken \$3 Add Prosciutto \$3.5

TALEGGIO FLORENTINE Taleggio Cheese, Creamy Spinach, Marinated Artichoke, Crispy Onion and Truffle Oil \$18
Add Chicken \$3 Add Prosciutto \$3.50

SAN FRAN’S NORTH BEACH Pepperoni, Rosemary Ham, Fennel Seed Sausage with Chili Flake, Sicilian Olive, Little Tomatoes, and Castos Red Sauce \$20

TOSCANO Herb Roasted Mushroom, Balsamic Onion, Salami, Gorgonzola, and Castos Red Sauce \$18

THE CALIANO Grilled Chicken, Avocado, Bacon, Smoked Gouda, Red Onion and Parsley Pesto \$20

BUILD YOUR OWN PIZZAS “WOOD FIRED”

Our Classic White Crust Pizzas are hand stretched per order with our freshly Grated Mozzarella & Provolone Cheese House Blend \$14

1. CHOOSE YOUR DOUGH Classic Extra Virgin-Sea Salt White Dough (14“) or Our Vegan & Gluten Free Cauliflower Crust option (12“) add \$6

2. CHOOSE YOUR CHEESE
Freshly Grated Provolone & Mozzarella Cheese House Blend at no charge, or for Vegan Cheese add \$3

3. CHOOSE YOUR SAUCE
Castos Red Sauce, Dr. Pepper Bbq, Parmesan Cream, Parsley Pesto, or Roasted Garlic Olive Oil

4. CHOOSE YOUR TOPPINGS!
\$2 OPTIONS: Arugula, Balsamic Onion, Extra Castos Red Sauce, Extra Mozz / Prov Cheese, Fresh Basil, Fresh Jalapeños, Red Onion, Pepperoncini, Pepperoni, Raw Garlic, Sliced Black Olives, Sliced Roma Tomato, Smoked Bacon, Spinach

\$3 OPTIONS: Artichoke Hearts, Avocado, Candied Jalapenos, Crumbled Feta Cheese, Fennel Seed Sausage, Fried Yard Egg, Gorgonzola, Grilled Chicken, Grilled Red Peppers, Herbed Goat Cheese, Herb Roasted Mushrooms, Sicilian Olives, Sun-dried Tomato, Smoked Gouda, White Anchovy

\$3.50 OPTIONS: Genoa Salami, Grilled Texas Shrimp, Rosemary Ham, Prosciutto, Spicy Cappicola

CALZONES ‘WOOD FIRED’

CHEF DANNY’S CHICKEN & SPINACH CALZONE Grilled Chicken, Spinach, Sliced Black Olives, Feta, Mozz / Prov Cheese Blend, and Parmesan Cream \$15

5 CHEESE CALZONE Provolone, Mozzarella, Ricotta Cream Blend and Smoke Gouda \$15

IT’S A SPICY MEATBALL CALZONE Parmesan Meatball, Pepperoncini, Mozz / Prov Cheese Blend, Castos Red Sauce \$15

CHEESY VEGGIE CALZONE Spinach, Herb Roasted Mushrooms, Raw Garlic, Feta Cheese, Mozz / Prov Cheese Blend, Castos Red Sauce \$15

BYO CALZONE Served with our Classic Extra Virgin-Sea Salt White Dough.

CHOOSE YOUR CHEESE Freshly Grated Provolone & Mozzarella Cheese House Blend at no charge, or for Vegan Cheese add \$3

CHOOSE YOUR SAUCE Casto’s Red Sauce, Parmesan Cream, or Parsley Pesto

CHOOSE YOUR TOPPINGS
\$2 OPTIONS: Balsamic Roasted Onion, Fresh Basil, Fresh Jalapeños, Grilled Red Onion, Pepperoncini, Pepperoni, Raw Garlic, Sliced Black Olives, Smoked Bacon, Spinach

\$3 OPTIONS: Candied Jalapenos, Crumbled Feta, Fennel Seed Sausage, Gorgonzola, Grilled Chicken, Grilled Red Peppers, Herbed Goat Cheese, Herb Roasted Mushrooms, Sicilian Olives, Sun-dried Tomato, Smoked Gouda, Parmesan Meatball

\$3.50 OPTIONS: Genoa Salami, Rosemary Ham, Shaved Prosciutto, Spicy Cappicola

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
GF Designates Gluten-Free. *Please Inform Your Server Of Any Food Allergies, We Will Do Our Best To Accommodate.*

CRISP BRUNCH

BRUNCH IS SERVED
SATURDAY 11AM TO 3PM
SUNDAY 10AM TO 3PM

CRISP'S BREWER'S BREAKFAST Seasonally Inspired Flapjacks, Sage Sausage, Over Easy Eggs, Provolone Hash Brown, Seasonal Butter and Pure Maple Syrup \$15

FRIED CHICKEN AND WAFFLE SANDWICH
Deep Fried Chicken Breast, Mozzarella Cheese, Over Easy Egg, Texas Hot Sauce and Pure Maple Syrup; served with Hand Cut Fries \$16

LOADED SHORTY HASH Short Rib, Provolone Hash Brown, Bacon, Sautéed Red Onion, Braised Mushroom, Over Medium Egg, Calazione Cream Sauce \$14

IL GRANCHIO Twice Breaded Crab Cake, Bisque, Succotash, Herb Green Salad \$18 Add Sunny Side Egg \$2

EL BURRATA SANDWICH Burrata Cheese, Pesto, Arugula, Balsamic Onion, Roma Tomato, Italian Toast \$16

CRISP GREENS

(GF) All Salads minus breaded protein and toast points are Gluten-Free.
Crisp now offers our signature Ranch dressing, upon specials request.

Add Buttermilk Calamari \$7 Add Grilled Salmon \$9
Add Grilled Yard Bird \$7 Add Grilled TX Gulf Shrimp \$9

HEIGHT’S HOUSE SALAD
Organic Greens, Fresh Herbs,
Little Tomatoes, Cucumber, Extra Virgin Oil,
Sea Salt and Lemon \$9

CRISP’S CLASSIC PIZZERIA COBB
Chopped Romaine, Cucumber, Black Olive,
Artichoke Heart, Mozzarella, Salami,
Tomato, Pepperoncini,
and Basil Balsamic Vinaigrette \$13

ROMAINE SALAD “CAESAR STYLE”
Parmesan CRISP, Olive Crouton,
White Anchovy, and Lemon \$11

ORGANIC ORCHARD
Organic Greens, Gorgonzola,
Green Apple, Candied Pecan
and Sweet Peach Vinaigrette \$12

:: BRUNCH COCKTAILS ::

\$2 Off Listed Price During Brunch

CARAJILLO Licor 43, Espresso, Cold Brew. \$14

MORNING SPRITZER Aperol, Pear Liqueur,
Lemon, Dry
Riesling, Club Soda, Sprite \$12

WATERMELON MARGARITA Fresh Muddled
Watermelon, Tequila, Triple Sec, Lime, Agave, Tajin
Rim \$12

GARLIC BUTTER BREAKFAST MELT Rosemary Ham, Crispy Bacon, Cage Free Over Medium Egg, Cheese Blend, Italian Toast, Creamy Tomato Dipper, Hash Brown \$14

BAYOU BENEDICT Beer Battered Green Tomatoes, Lump Crab, Poached Eggs, Cajun Sundried Tomato Béarnaise, English Muffin \$14

CROQUE SIGNORA Rosemary Ham, Capicola, Pizza Cheese Blend, Parmesan Cream, Sunny Side Up Egg, Italian Toast \$14

EARL AND MARIE'S MORNING MARGARITA
Tomato, Fresh Mozzarella, Extra Virgin Olive Oil, Ages Cheeses,
Over Easy Egg and Basil \$14

SNACKS & APPS

TRUFFLED PARMESAN FRIES Hand Cut, Fresh Herbs and Raw Garlic \$10

BAKED TEXAS GOAT CHEESE & MARINARA Roasted Garlic Tomato Sauce, Soft Garlic, EVO and Drunken Garlic Bread \$14

DRUNKEN GARLIC BREAD 'SIDE' \$5

DAIRYMAID'S CHEESE BOARD Four '1 oz Portions'
Please ask your server for details on rotating selections.
(All Pasteurized) Accompanied with Seasonal Preserves,
Sliced Granny Smith Apples, Texas Honey and Crusty Sourdough \$15
(GF - Minus Sourdough)

ADD CURED MEATS FROM OUR DAILY SELECTIONS Prosciutto, Spicy Capicola, Rosemary Ham, Genoa Salami \$3.5 ea

MEATBALL DUET Braised in Roasted Garlic Tomato Sauce and Fresh Parmesan \$12

CRITTERS MENU

Available To Critters 12 years of age and younger. Accompanied with fresh apples and raisins. Sub Crisp's Hand Cut Fries \$2

10" CHEESE PIZZA (Not served with apples & raisins) \$8
Add Pepperoni \$.75

"NUGGS" (All Natural Chicken Breast) \$8

GRILLED "REAL CHEESE" (Not Processed) \$8

SIMPLY MAC & CHEESE (Kraft) \$8

GRILLED SALMON \$9

GRILLED CHICKEN \$8

NATURAL P.B. &J \$7

:: CAFFÉ ::

CAFFÉ CAPPUCCINO	\$4.5
CAFFÉ LATTE	\$4.5
CAFFÉ MACCHIATO	\$4.5
CUP ‘O JOE (Regular or Decaf)	\$4.5
ESPRESSO	SINGLE \$3.5
	DOUBLE \$4.5

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