

# 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

**THE GOODFELLA 'BURRATA'** Fresh Burrata, Buffalo Mozzarella, Castos Red Sauce, Basil \$21

**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

**THE GREEK CALZONE** Fennel Seed Sausage with Chili Flake, Feta, Pepperoncini, Black Olives, Red Onion and Parsley Pesto \$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

**C.F.C BREAKFAST PLATE** Chicken Fried Chicken Breast, Calazione Gravy, Provolone Hash Brown, Over Easy Eggs \$14

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

**CHEF IVIS' 'FRENCH TOAST'** Challah Six Braid Toast, Royal 'Stout Batter', Bacon, Berry Melody, Chantilly Cream, Italian Crumble, Maple Syrup \$15

**AVOCADO TRUFFLE TOAST** Italian Toast, Over Easy Egg, Truffle Avocado Mash, Cherry Tomato, Watermelon Radish, Bacon, Arugula \$13

**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 \$15

**SUNRISE SAUSAGE SANDWICH** Sage Sausage, Cage Free Egg, Sage Mayo, Spring Mix, Mozzarella and Provolone Pizza Cheese Blend, Challah Bun, Served With Hand Cut Fries \$14  
Sub Burger Patty \$2 Upcharge

**BRUNCHEON PIZZA** Parmesan Cream, Prosciutto, Potato, Valentina Aioli, Sunny Side Egg, Mozzarella and Provolone Cheese Blend \$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 Steak \$9

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 \$10

### 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 \$12

### ORGANIC ORCHARD

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

### BEEF TAGLIATA SALAD

Steak, Blue Cheese Crumble, Carrot, Cherry Tomato, Watermelon Radish, Lemon Herbed Vinaigrette \$18

### GRAIN SALAD

Quinoa, Roma Tomato, Cucumber, Mint, Lemon, EVOO \$10

## :: 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

## SNACKS & APPS

**TRUFFLED PARMESAN FRIES** Hand Cut, Fresh Herbs and Raw Garlic \$11

**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 \$16  
(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

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