

3pm-10pm
Tuesday--Saturday
Kitchen Last Call 9pm
Sundays 12pm-7pm

pet piv

DRINK • EAT • HANG

Beer Garden
Adults Only Please

*Menu Subject To
Change*

ROMAN STYLE PIZZA

-It's Hip to be Square-

SO BASIC —9.00

You'd think a cheese pizza is basic and boring, but our signature slow fermented dough topped with crushed plum tomato sauce and a blend of mozzarella, provolone, and parmesan is anything but!

PHONY PEPPERONI —11.00

Pepperoni. We're keeping it real. Our anything but basic cheese pizza topped with sliced pepperoni.

T-M-I —12.00

You'll want to keep this to yourself! Tomatoes, Mozzarella balls, Italian sausage, and fresh basil.

MEAT-ing THAT SHOULD HAVE BEEN AN EMAIL —13.00

Pepperoni, Italian Sausage, Ham, Bacon, Salami. All the meats; project managed!

CLOSE TALKER —10.00

Our infamous Pickle Pizza! Garlic cream sauce, spinach, dill pickle slices, cheese blend, oregano.

DON'T CALL ME HONEY —11.00

Red sauce, cheese blend, salami, and a drizzle of local honey.

JUST A FIGURE OF SPEECH —11.00

Gorgonzola and pizza cheese blend flatbread topped with fresh arugula, pickled red onions, and citrus fig glaze.

FULL KITCHEN SINK —13.00

Red sauce, cheese blend, pepperoni, mushrooms, peppers, onions, bacon, sausage, pepperoncini.

CHAMPIGNONS DU MONDE —11.00

No peeves here, just some tasty 'shrooms. With parmesan cream sauce and our cheese blend.

MIKE DYER ON FIRE —12.00

Pepperoni, mushrooms, and diced fresh jalapeños. Who is Mike Dyer? You'll know him when you see him!

(*NEW!*) THAT'S A SPICY MEATBALL! —13.00

Hand-rolled beef meatballs with red pepper flakes atop a classic cheese & marinara base with fresh mozzarella and parsley.

(*NEW!*) PRETENTIOUS PESTO CHICKEN —13.00

House-made basil pesto base, diced grilled chicken breast with mozzarella, sun-dried tomatoes, parmesan and balsamic glaze.

TAILGATER —15.00

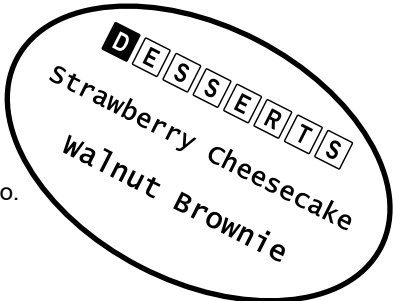
George Boykin's legendary smoked brisket, GBQ sauce, cheese blend, cheddar cheese. Topped with pickled red onions, dill pickles, and horseradish cream sauce.

PINEAPPLE ON PIZZA! —12.00

Peeve or Perfection? (the latter!) Caramelized pineapple, ham, bacon, and fresh tomatoes. Finished with sweet chili sauce.

(*NEW!*) DESSERT PIZZA? —10.00

Is that a thing? Yes it is! Cinnamon-sugar dusted sweet dough drizzled with silky donut glaze. (add apple compote for \$3!)



QUICKIES

LITTERBUG —4.50 Roasted, salted peanuts, in the shell.

I'M OBSESSED W/ BREADSTICKS —5.95 Warm chewy breadsticks w/garlic butter and parmesan. Tomato sauce for dipping.

"CAN I HAVE SOME OF YOUR FRIES?" —3.50 Crispy French Fries. Your friends are going to ask you for "just one".

ROAD RAGE BEER CHILI —5.00 Spicy beef chili with beans. It's a little aggressive. And you might even yell, "WTF?"

CHEEZY DAD JOKES —6.50 Pimento cheese spread with crackers. Ask your bartender for a Dad Joke!

ADULTS ORDERING TENDERS —12.95 Hand-breaded chicken breast served with fries & ranch or honey mustard.

DOUBLE DIPPER —12.00 Giant Bavarian style pretzel with beer cheese and spicy mustard. Double dip to your heart's content!

LITERALLY CHIPS & DIPS —9.00 Corn tortilla chips served with beer chili and queso for dipping.

STICKY FINGERS (WINGS) —11.00 Unbelievable crispy wings with a sticky, spicy, slightly sweet yangnyeom sauce & coleslaw.

"I'LL JUST HAVE A SALAD" —7.00 Mixed greens, salami, pepperoni, pizza cheese, tomatoes, pepperoncini, Italian vinaigrette.

PET PIV DAWGS

(All Beef, Premium Hot Dogs. Sold 2 Per Order served on New England style buns)

SPICY NACHO —9.00 Nacho cheese, jalapeños, and crushed tortilla chips.

THE PET PIV DAWG —9.00 Cheddar cheese, bacon, and special hot dog sauce.

CHILI DAWG —9.00 Beer chili, coleslaw, and pickled red onions.

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CRAFT BEERS ON TAP

PILSNER URQUELL \$5.50 (1/2 Litre)—Plzeňský Prazdroj • Plzeň , Czech Rep
Using the same recipe for over 175 years. Its signature flavor balances sweetness from the triple-decocted malt, and bitterness from Saaz hops. The thick head of dense wet foam adds smoothness and seals in flavor and aroma.
Pilsner (The Original) 4.4%ABV 40IBU

GREEN MAN PORTER \$6.50— Green Man Brewery • Asheville, NC
Dark, full-bodied, and rich in flavor: everything you could want in a Robust Porter. Wonderfully easy to drink with a creamy, smooth mouthfeel finishing with distinct chocolate notes. This traditionally crafted, award winning British-style Porter, like a true rock star, enjoys a legendary following. **British Porter 6.0%ABV 40 IBU**

LAWN BOY LAGER \$6.50—Primal Brewery • Huntersville, NC
An American adjunct lager in the style of all the big boys but with plenty of body and "creamy head...the way it should be!"
American Light Lager 5.0%ABV 16 IBU

GILDE PILSENER \$6.50— Gilde Brauerei • Hannover, Germany
A traditional German lager with a golden color and a perfectly balanced taste. Unique hop blend gives the beer a delicate aroma while the malt provides a distinctly crisp finish. **German Pilsner 4.8%ABV N/A IBU**

GOLDEN BOY \$6.50 —Triple C Brewing • Charlotte, NC
Fermented as cold as possible for a light, crisp & refreshing flavor. Utilizing locally grown Carolina Malt House grain and American hops, this beer is enjoyable for everyone all year round, as well as being Gluten Reduced. **Blonde Ale 4.5%ABV 23 IBU**

ORIGINAL SIN APPLE CIDER \$7.50—Original Sin • New York, NY
Original Sin is a critically acclaimed cider launched in 1996. This cider contains no artificial flavors or colors allowing the natural qualities of the apple to speak for itself. Simple and refreshing, you'll be reaching for another! **Apple Cider 6.0%ABV N/A IBU**

BLUE RAZZ BURST \$6.00—Wicked Weed Brewing • Asheville, NC
Bright, tart, and easy drinking, this session sour offers a burst of juicy flavor. A combination of blueberry and raspberry lends a vibrant color and tartness to this session sour. **Session Sour Ale 4.5%ABV N/A IBU**

ALLAGASH WHITE \$7.50—Allagash Brewing • Portland, ME
Belgian-style wheat beer is brewed with oats, malted wheat, and raw wheat for a hazy “white” appearance. Spiced with our own special blend of coriander and Curaçao orange peel, Allagash White upholds the Belgian tradition of beers that are both complex and refreshing. **American White Ale 5.2%ABV N/A IBU**

HAZY LITTLE THING \$6.50—Sierra Nevada Brewing • Mills River, NC
Juicy hops and silky malt meet in a Hazy Little Thing with fruit-forward flavor, modest bitterness, and a smooth finish. **New England/ Hazy IPA 6.7% ABV 35 IBU**

KICK STEP IPA \$6.50—Ghostfish Brewing Co. • Seattle, WA
A classic NW style IPA, golden in color with complex hop aromas of citrus, mango and pine. Sturdy, yet light bodied with a dry finish. A project beer with The Mountaineers, built on a spirit of wonder and a sense of adventure. Who would guess this delicious IPA is gluten free? Enjoy with pleasure! **Gluten Free IPA 5.5%ABV 60 IBU**

LUNCH \$8.00—Maine Beer Company • Freeport, ME
Their “East Coast” version of a West Coast style IPA. Intense hop flavors and aromas of tropical and citrus fruits and pine dominate. A subtle malt sweetness brings the beer into balance. **American IPA 7.0% ABV N/A IBU**

GUINNESS \$7.00 20oz—Guinness • Dublin, Ireland
Unmistakably GUINNESS, from the first velvet sip to the last, lingering drop. And every deep-dark satisfying mouthful in between.
Irish Stout 4.2%ABV 45IBU



HIGH NOON VODKA \$6.50
HIGH NOON TEQUILA \$6.50



WINE ON TAP

SAUVIGNON BLANC \$11.00

PINOT NOIR \$11.00

PINOT GRIGIO \$11.00

CABERNET SAUVIGNON \$11.00

PROSECCO \$7.00

DELTA 9 BEVERAGES

FIVE FLOWERS \$8.00 • Charlotte, North Carolina

DOPE \$8.00 • Minneapolis, Minnesota

BLNCD (BALANCED) \$8.00 • Minneapolis, Minnesota

MIDWEST FAMOUS \$8.00 • Minneapolis, Minnesota