



## APPETIZERS

### Roasted Olives

Bubbling-hot mixed olives, garlic, red pepper flakes, house bread \$5.75

### Castelvetrano Olives

Green, bright and briny Sicilian olives \$4.75

### Antipasto

Varies. Please check board.

### Lentil Salad

Lentils with sherry vinaigrette, local feta, house bread \$5.75

### Cannellini Bean Spread

White beans, fresh lemon, garlic, rosemary; served with pickled peppers and house bread \$6.50

### Herbed Ricotta

Fresh ricotta with fresh thyme and basil, shallots and lemon, served with toasted slices of house bread \$5.75

## SALAD

### Mixed Greens

Toasted walnuts, honeycrisp apple, goat cheese, house roll \$6.50

### Spinach

Grana Padano, crispy salami, lemon wedge, house roll \$6.50

## PIZZA

All pizzas are 12", 6 slices. Serves 1 to 2 people.

### Margherita

Tomato, fresh mozzarella, basil \$12.50

### Potato & Goat Cheese

Rosemary roasted potatoes, fresh mozzarella, goat cheese \$14

### Arrabiata

Spicy red sauce, premium pepperoni, dry Monterey Jack, garlic, Fresno pepper \$14.50

### Blue

Fresh mozzarella, Stilton, port reduction \$12.75

### Salami

Tomato sauce, Genoa salami, red onions, white cheddar \$13.50

### Subterranean

Caramelized onion, fontina, mushrooms, rosemary roasted potatoes, basil \$14.50

### Pepperoni

Tomato sauce, mozzarella, pepperoni, oregano \$12.50

### Sausage & Mushroom

Tomato sauce, mozzarella, Italian sausage, mushrooms, roasted red peppers \$15.50

### Plain Cheese

Tomato sauce, mozzarella, oregano \$10.50

### Add to any pizza:

**Farm egg 2 - Italian sausage 3 - Fresno chilies 1.75 - Cherry peppers 1 - Roasted tomatoes 1.50 - Kalamata olives 1**

## Our House soda flavors

are made with  
100% organic sugar,  
real fruit juices, and  
ingredients like  
fresh ginger and herbs



## BEVERAGES

### SOFT DRINKS

Mexican Coke \$3.25 12 oz bottle

Saint Arnold Draft Root Beer \$3.50 pint (\$1.50 refill)  
\$10.5 pitcher

Iced Tea \$2.25 (free refills)

Sparkling Water \$1.75

Italian Soda \$3

Blackberry  
Cherry

**Clove-Hibiscus**  
Coconut

**Ginger**  
**Hibiscus-Lime**

Lavender  
**Lemon-Ginger**

**Lemon-Rosemary**

Orange  
Peach  
Pineapple  
**Pink Grapefruit**  
Pomegranate  
Raspberry<sup>SF</sup>  
Rose  
Strawberry<sup>SF</sup>

House flavors in **bold**

SF Sugar-Free also available

**Add an Italian Soda flavor shot to Iced Tea for \$1.25**

## DESSERT

### Panna Cotta

Italian custard flavored with vanilla bean and almond, with strawberries and local honey \$5.50

### Dandy Bar

A chilled bar of coconut, chocolate and pecans on a graham crust \$4.25 With French Press \$7

## COFFEE & HOT TEA

French Press \$4.50 17 oz.

Zhi Tea, \$2

Earl Grey\*

Tropical Green

Restful Blend (chamomile)

Turkish Spice Mint\*

\*Fair Trade



# WINE

Happy Hour Tuesday-Friday 3 pm to 6 pm  
\$1 off glass/\$4 off bottle

## Red

**Parducci Sustainable Red** *Mendocino Co, California*  
The house red; a blend (primarily Merlot, Cabernet and Syrah); “carbon-neutral” \$5.25/\$21

**Montellori Chianti DOCG** *Tuscany, Italy* Aromatic and dry, estate grown, natural and sustainable agronomy \$6.50/\$26

**McPherson Les Copains Red** *Lubbock* Bright, cherry, herbal \$6.25/\$25

**McPherson Sangiovese** *Lubbock* \$7.75/\$31

**Becker Iconoclast Cabernet Sauvignon** *Stonewall, TX*  
Black cherry, spicy, dry, local \$5.75/\$22.75

## Pink

**Becker Vineyards Provençal** *Stonewall, TX* Fresh strawberry and tropical fruit; Double Gold Medal (95 points) & Best Rose 2014 San Francisco Int'l Wine Competition \$5.50/\$20

**McPherson Les Copains Rose** *Lubbock* Pomegranate, strawberry; dry \$6.25/\$25

## White

**Becker Vineyards Viognier** *Stonewall, TX* The house white; white flowers, peaches and orange blossom \$5/\$20

**Black Box Chardonnay** *Monterrey County, CA* Lemon, apricot, vanilla, from a box \$4 (glass)

**Bonterra Vineyards Sauvignon Blanc** *Mendocino/Lake Counties, CA* Green grass, cream soda, screw top, organic \$7.75/\$31

**Italo Cescon Pinot Grigio** *Italy* Nutmeg, peach; taste of genuine hard work \$7.50/\$29

**Duchman Vermentino** *Driftwood* Clean and light; rumor of citrus; stainless \$8.50/\$34

**Carpene Malvolti Prosecco** *Italy* Original producer, golden apples, medium dry, palate cleansing, versatile \$11.25 (187 ml bottle)

**Vidigal Vinho Verde** *Portugal* Apple, lemon and lime, melon, effervescent \$23 (bottle)

# BEER

Two-Fifty Tuesday: All local drafts \$2.50 all day

Happy Hour Wednesday-Friday 3 pm to 6 pm  
\$2 off draft pint/\$4 off pitcher

Pints & Pitchers \$5/\$15.75

Hops & Grain **A Pale Mosaic**  
American IPA | 5.9% abv | Austin

Live Oak **Big Bark**  
Amber lager | 4.9% abv | Austin

Live Oak **Hefeweizen**  
Bavarian hefeweizen | 5.3% abv | Austin

Austin Beerworks **Pearl Snap**  
German-style Pilsner | 5.3% abv | Austin

Thirsty Planet **Thirsty Goat**  
American red ale | 5.1% abv | Dripping Springs

(512) **IPA**  
American IPA | 7% abv | Austin

(512) **Pecan Porter**  
American porter | 6.8% abv | Austin

NXNW **Haus Party**  
German-style Pilsner | 5.7% abv | Austin

## Beer Flight

Choose any 4 draft beers \$7

Bottles & Cans 12 oz

Austin Eastciders Original Cider \$4.25  
Austin Eastciders Hopped Cider \$4.25  
Austin Eastciders Pineapple Cider \$4.25  
Lone Star \$3  
Lone Star Light \$3  
Pearl \$3

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*We strive to offer the most wholesome and healthful food and drinks possible. Our purchasing policies prioritize sustainable, local and organic products.*

*Powered by wind and local oak  
We're a zero waste business and a Platinum level Austin Green Business Leader*

House Pizzeria is proud to support local.  
Richardson Farms, Antonelli's Cheese, Vital Farms  
Pure Luck Dairy, Green Gate Farms, Goodflow,  
Break It Down



5111 AIRPORT BOULEVARD  
512-600-4999

TUESDAY - SUNDAY 11 AM - 10 PM  
CLOSED MONDAY

WWW.HOUSEPIZZERIA.COM

Additional container charge for take-out orders.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.