



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

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

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^{SF}

Rose

Strawberry^{SF}

House flavors in **bold**

SF Sugar-Free also available

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

DESSERT

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

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.

Illustration by Dylan McDowell
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