



BLUE MOOSE PIZZA

A LOCAL COLORADO FAMILY FAVORITE SINCE 1995

shared plates

mixed kalamata olives | 9.95
and golden raisins

garlic [cheesy] bread | 4.95 [6.95]
house marinara for dipping

1/2 lb moose wings | 12.95
buffalo, bbq, or sweet red chili, served with buffalo chips

mozzarella sticks | 9.95
served with housemade marinara

french fries [cheesy fries] | 5.50 [6.95]

buffalo chips | 6.95
thickly sliced potatoes tossed with buffalo seasoning
make them cheesy! | 8.50

blue moose, blue moose, blue moose | 11.95
Blue Moose Pizza + Blue Moose of Boulder! roasted red pepper
hummus + green chile cheddar dip, housemade flatbread
Blue Moose of Boulder ► www.bluemoose.com

soups + salads add chicken or prosciutto to any salad +5.00

soup of the day | 6.75
ask your server about today's selection

house salad | 9.95
tomatoes, mushrooms, onions, croutons + basil vinaigrette

caesar salad | 9.95
parmesan, croutons + homemade caesar dressing

spinach salad | 13.45
bacon, tomatoes, mushrooms, onions, croutons
+ basil vinaigrette

greek salad | 13.45
feta, black olives, tomatoes, mushrooms, onions + basil vinaigrette

arugula salad | 13.45
olive oil tossed arugula, shaved parmesan + lemon

italian country salad | 13.45
heirloom tomatoes, fresh mozzarella, arugula + balsamic

beet salad | 13.45
roasted beets, arugula, toasted pecans, goat cheese
+ basil vinaigrette

sandwiches served with french fries 13.95 sub buffalo chips or side salad +2.50

meatball sub three meatballs, marinara + mozzarella

chicken parmesan with marinara + mozzarella

tomato pesto red onion, roasted red peppers + mozzarella

pizza | create your own *slices available until 5pm*

Cheese Slice 3.75 **12"** 15.95 **18"** 21.95 **10" GF** 15.95 +1 per topping

Toppings (price per topping) Slice +.70 **12"** +1.85 **18"** +2.85 **Sauces** .65 each

VEGGIES: artichokes*, banana peppers, basil, black olives, cilantro, whole roasted garlic*, green peppers, mushrooms, sautéed mushrooms, pickled jalapeños, pineapple, red onions, roasted red peppers, roma tomatoes, sundried tomatoes

MEATS: anchovies, bacon, canadian bacon, chicken, ground beef, italian sausage*, meatballs, pepperoni, prosciutto*, salami

CHEESES: cheddar, feta, fresh mozzarella, goat cheese, parmesan, smoked gouda

SAUCES: bbq (from our local friends at Moe's BBQ!), bleu cheese, buffalo sauce, marinara, pesto, ranch

*1.00/slice topping charge

pizza | moose favorites Slice 4.95 12" 21.95 18" 28.95 10" GF 19.95

winter pizza olive oil, roma tomatoes, fresh minced basil, garlic + mozzarella

vegetarian pizza marinara, black olives, tomatoes, mushrooms, onions, green peppers + mozzarella

hawaiian pizza marinara, canadian bacon, pineapple + mozzarella

meat lovers pizza marinara, pepperoni, sausage, canadian bacon, ground beef + mozzarella

pizza | moose specialties Slice 4.95 12" 22.95 18" 29.95 10" GF 19.95

the flying pig marinara, prosciutto, italian sausage, salami, artichokes, tomatoes + mozzarella

vintage marinara, sliced meatballs, roasted red peppers, fresh basil, parmesan + mozzarella

jalapeño popper spicy cream cheese spread, bacon, jalapeños + cheddar

spring pesto, artichokes, sundried tomatoes, roma tomatoes, fresh minced basil + mozzarella

summer pesto, artichokes, olives, mushrooms + mozzarella

autumn olive oil, garlic, sautéed mushrooms, goat cheese, parmesan, truffle oil + mozzarella

buffalo chicken buffalo sauce, chicken, cheddar + mozzarella

chicken ranch ranch dressing, chicken, bacon, roma tomatoes, onions, cheddar + mozzarella

cowboy pizza bbq sauce, chicken, onions, green peppers, fresh cilantro, smoked gouda + mozzarella

the big moose marinara, pepperoni, sausage, canadian bacon, black olives, mushrooms, onions, green peppers + mozzarella

little moose

moose slice | 3.75
slice of cheese pizza
each topping +.70

chicken tenders | 8.95
chicken fingers served
with french fries

mac and cheese | 6.95
kraft macaroni and cheese

veggies | 3.50
carrot plate

SPECIALS & SWEETS



lunch

11am - 3pm

one-topping slice
+ soda | 5

après

3pm - 5pm

fraperol spritz | 3
co craft drafts | 3
co draft + one-topping slice | 6

sweets

switching seasonally
available daily

cannolis topped with
whipped cream | 6

GREETINGS!

Having lived in the Vail Valley for 30+ years our family has developed some local favorites of our own that we'd like to share.

This is not a paid endorsement, but simply some of our favorite local and not so local businesses. We figure that if you like us here at Blue Moose Pizza you will also like these folks. Have a great adventure – whatever it is you are doing!

VAIL VALLEY

Well, what a year and more ... I will just leave it at that and say we are glad you are here, safe and healthy. Stay that way! A few new things to note in Beaver Creek; For a true slopeside experience, stop by and see our friends and bartender extraordinaire Eddie at the Beaver Creek **C BAR**. Located just steps away from the base of the mountain, in both Beaver Creek and Vail, **THE CHOPHOUSE** patio offers the perfect locale to soak in all the beauty of Beaver Creek and Vail. **HOOKED** is still one of our favorites in Beaver Creek, if you have not tried their whole fish cooked multiple ways - you are missing out. **MOUNTAIN STANDARD** in Vail still ranks as our top go to for anything - lunch, après or dinner. These guys have it figured out and you can't go wrong with any of their menu items.

Coming this winter ... our own NEW concept in Edwards at the Riverwalk! **MOUNTAIN FISH HOUSE AND OYSTER BAR** will be a small and fun spot featuring the best seafood from all around at great prices with an exceptional bar and Happy Hour specials (Happy Hour, not Après, as the FISH HOUSE is not at the base of the mountain, but in the BIG city of Edwards). Keep an eye out for the crab tater tots or plan to stop in for a steamed live Maine lobster.

Outside of Colorado here are some friends that are not so local but we think are worth a visit ...

MAINE

If you're heading East don't miss **FLO'S** in York, Maine – best hot dogs ever. These folks have been doing hot dogs, and only hot dogs for a million years and there is no one better. Plus they are just the greatest, always ready to put a smile on your face. **THE WIGGLY BRIDGE DISTILLERY BARN** is one of our favorite places – stop by and tell them we sent you, maybe some day we will get David and family out here to visit! Both of these spots have quickly become family favorites!

FLORIDA

Visit our favorite spot in Ft. Lauderdale and say hello to great friends Ron, Chuck, and Maureen Russell, Oliver Segall and (the best one of all!) Arielle Urso at the **BEACHCOMBER HOTEL**. Newly renovated, super fun, & RIGHT ON THE BEACH! Their newly remodeled lobby, **DEEP** Restaurant and their beachside bar can't be beat!! While in the area be sure to stop by **VINNIES BY THE SEA** and try their homemade bread – to dream about. Most importantly, go by the **GREEK ISLANDS TAVERNA** to sit back and relax, if you can! The place is always full of energy and I have never had one thing on their menu that is not great! Watch out for the Santornini, Boutari wine – they just keep pouring when you are not looking – which we are okay with!

EUROPE

And if you are traveling overseas and ever make it to Monterossa, Cinque Terre, Italy stop by and see **ELISEO** at his Wine Enoteca by the same name. Right in the middle of the old village – he has the perfect little world – small, quaint, great prices for great drinks and wine, lots of great wine! Let Eliseo guide you for restaurants/meals – he always knows the best! And finally, if you are ever lucky enough to make it to Beaver Creek's sister city, Lech, Austria, do not leave town without visiting our great friends Clemens and Nicole at the **HOTEL GOTTHARD** and Werner and Sarah at the **LECHER STUBE** right there in the Gotthard. Great place, food and friends. Maybe Clemens will pour you one of his fresh beers in his new brewery **OMES**, located right in the hotel. Not quite ready to jet set? Give our newly added Pfaffl Gruner white wine a try to get a taste of the Austrian countryside in the meantime!

BLUE
MOOSE
PIZZA

BEER & WINE

colorado craft draft beer

IPA Odell Brewing | Fort Collins, CO
bold, hoppy, aromatic 7% ABV 7

hot mess blonde Vail Brewing Company | Eagle Vail, CO
smooth, balanced, fun 5.5% ABV 7

fat fire New Belgium Brewing | Fort Collins, CO
toasty, malty, caramel 5.2% ABV 7

easy street wheat Odell Brewing | Fort Collins, CO
light, citrus, smooth 4.6% ABV 7

co native pilsner AC Golden Brewing Co | Golden, CO
fresh, floral, sweet 5% ABV 7

imported + domestic drafts

stella artois *crisp, malty, lager 5.0% ABV 8*

coors light *light, easy-drinking, lager 4.2% ABV 6*

local cans + bottles

lush puppy juicy IPA Bootstrap Brewing | Niwot, CO
smooth, mild, easy 6.3% ABV 7

mountain time lager New Belgium Brewing | Fort Collins, CO
light, refreshing, crisp 4.4% ABV 5

ellie's brown ale Avery Brewing | Boulder, CO
friendly, mellow, nutty 5.5% ABV 7

off dry (GF) Stem Ciders | Denver, CO
juicy, clean, balanced 7

domestic cans + bottles

corona 6 **michelob ultra 6**

bud light 5.50 **budweiser 5.50**

spiked seltzer (GF) 7

light golden ale (GF) Omission Brewing | Portland, OR
citrusy, clean, easy drinking 4.2% ABV 7

rotating taps

ask your server about rotating specials and GF options!

new belgium up next rotator

New Belgium Brewing | Fort Collins, CO 7

vail brewing company seasonal

Vail Brewing Co. | Eagle-Vail, CO 7

breckenridge brewery staff selection

Breckenridge Brewery | Breckenridge, CO 5

white wine glass | bottle

ca' del sarto pinot grigio Friuli Grave, Italy 10 | 30

livio felluga pinot grigio Colli Orientali del Friuli, Italy 16 | 62

pfaffl gruner Niederösterreich, Austria 14 | 54

line 39 chardonnay CA 10 | 32

la crema chardonnay Sonoma Coast, CA 14 | 54

duckhorn chardonnay Napa Valley, CA 18 | 70

domaine jolly et fils chablis Burgundy, France 22 | 86

oyster bay sauvignon blanc Marlborough, New Zealand 11 | 34

cakebread cellars sauvignon blanc Napa Valley, CA 76 btl

cakebread cellars chardonnay Napa Valley, CA 98 btl

bubbles glass | bottle

lunetta prosecco 187 ml Prosecco, Italy 10 gls

nino franco rustico Prosecco, Italy 60 btl

lunetta rosé prosecco 187 ml Veneto, Italy 10 gls

rosé glass | bottle

jean-luc colombo cape bleue rosé

Coteaux d'Aix-en-Provence, France 10 | 38

chateau d'esclans whispering angle rosé

Côtes de Provence, France 14 | 54

red wine glass | bottle

monte antico super tuscan Tuscany, Italy 9 | 34

fattoria di rodano chianti classico Tuscany, Italy 13 | 50

hahn merlot Central Coast, CA 10 | 38

love noir pinot noir CA 11 | 32

van duzer estate pinot noir Willamette Valley, OR 16 | 62

line 39 cabernet CA 10 | 32

murphy goode cabernet Sonoma County, CA 13 | 48

portillo malbec Mendoza, Argentina 9 | 34

daou pessimist red blend Paso Robles, CA 13 | 50

matanzas creek merlot Sonoma County, CA 15 | 58

cline ancient vine zinfandel Contra Costa, CA 42 btl

emeritus pinot noir Russian River Valley, CA 98 btl

jordan cabernet sauvignon Alexander Valley, CA 125 btl

GET IT TO GO

quilt cabernet sauvignon

Napa Valley, CA \$35 | 375ml btl

bonterra sauvignon blanc

CA \$14 | 250ml can

bonterra rose

CA \$14 | 250ml can

bonterra red blend

CA \$14 | 250ml can

lunetta prosecco split

Prosecco, Italy \$10 | 187ml btl

lunetta rosé prosecco split

Veneto, Italy \$10 | 187ml btl



CRAFT COCKTAILS

mountain spritz | 12

aperol, lunetta prosecco, club soda, garnished with orange slice

the mule [standard or grapefruit] | 12

spring 44 vodka/deep eddy grapefruit vodka, ginger beer, bitters + lime

sangria rosso | 12

spanish red wine, breckenridge spiced rum, cranberry vodka, fresh fruit

dark + snowy | 12

montanya oro rum, ginger beer, lime

blue moose bloody | 14

spring 44 vodka, freshies bloody mary mix, italian style veggie garnish

add prosciutto +4

old nine line | 12

10th mountain whiskey, simple syrup + a dash of bitters

moose mocha | 12

woody creek vodka, kahlua, chocolate liqueur coffee + splash of cream

bourbon tea | 14

10th mountain bourbon, limoncello, and iced tea

chairlift warmer | 12

telluride distilling peppermint schnapps, hot chocolate + whipped cream

the buckaroo | 12

breckenridge spiced rum + hot apple cider + whipped cream

fraperol spritz | 12

frozen aperol, lunetta prosecco, club soda, garnished with an orange slice

WHISKEY & LIMONCELLO

Connemara Peated <i>12 yr old</i>	20	Caravella Originale	9
The Irishman Limited Release <i>12 yr old</i>	20	Rossi d'Asiago Snap	9
Tullamore D.E.W. Original <i>15 yr old</i>	15	Villa Marzia	9
Tullamore D.E.W. Trilogy <i>15 yr old</i>	20	CapriNatura	11
Glendalough Distillery Mizunara Oak <i>13 yr old</i>	25	Luxardo	11
Kilbeggan <i>18 yr old</i>	55	Bottega Limoncino	9
Yellow Spot Single Still <i>12 yr old</i>	30	Leo's Limoncello	9
Green Spot Single Pot Still NAS	20	di Amore	9
Dingle Single	25	Lucina	9
Jameson Blender's Dog	20	Arvero	9
Jameson Cooper's Croze	20	Villa Massa	9
Knappogue Castle Irish Malt <i>12 yr</i>	16	Limonce	9
Jameson Triple Distilled	12	Pallini	9
Powers Gold Label NAS	12	Gioia Luisa	11
Red Breast Single Pot Still <i>12 yr</i>	20		

VAIL BLUE MOOSE

 (970) 476-8666

 675 Lionshead Pl
#170
Vail, CO 81657

BEAVER CREEK BLUE MOOSE

 (970) 845-8666

 76 Avondale Lane
Avon, CO 81620

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LIFE IS
SHORT
EAT MORE
PIZZA