shared plates

mixed kalamata olives and golden raisins  
1/2 lb moose wings buffalo, bbq or sweet red chili, served with buffalo chips  
mozzarella sticks served with housemade marinara  
[cheesy] garlic bread and house marinara for dipping  
french fries loaded with cheese  
buffalo chip potatoes thinly sliced and tossed with buffalo seasoning  
artichoke hearts roasted, hand breaded and baked  
charcuterie board made of select Italian meats and cheeses (price pp, 2 person minimum)

9.95  
11.95  
9.95  
[6.95]  
4.95  
5.50 // 6.95  
6.95  
12.95

blue moose, blue moose, blue moose dips + flatbread roasting red pepper hummus + green chile cheddar dip + our housemade flatbread for dipping

a collaboration between Blue Moose Pizza and Blue Moose of Boulder! see more options from Blue Moose of Boulder at www.bluemoose.com

11.95

soups + salads

soup of the day cup

salad protein add ons choose from chicken, prosciutto, or smoked salmon (+$)  
house salad tomatoes, mushrooms, onions, croutons + basil vinaigrette  
caesar salad parmesan, croutons + homemade caesar dressing  
spinach salad bacon, tomatoes, mushrooms, onions, croutons + basil vinaigrette  
greek salad feta, black olives, tomatoes, mushrooms, onions + basil vinaigrette  
arugula salad olive oil tossed arugula, shaved parmesan + lemon for drizzling  
italian country salad heirloom tomatoes, fresh mozzarella, balsamic drizzle, over a bed of arugula  
beef salad roasted beets, heritage mixed greens, toasted pecans, goat cheese + basil vinaigrette

5.75  
4.00  
9.95  
9.95  
11.95  
11.95  
11.95  
11.95

build your own pasta 

pick noodle spaghetti, fettuccini, zoodles  
pick protein chicken, bacon, meatballs, italian sausage +4  
pick veggie broccoli, mushrooms, onion +2.50  
pick sauce marinara, pesto, alfredo, olive oil, garlic

12.95

sandwiches

12.95

meatball sub three meatballs, marinara + mozzarella  
chicken parmesan with marinara + mozzarella  
tomato pesto with red onion, roasted red peppers + fresh mozzarella  
portobello fried portobello mushroom with arugula, mozzarella + Peruvian sweet pepper aioli

served with french fries  
sub buffalo chips +2  
sub side salad +2  
side house salad +3  
side caesar salad +3  
meatballs to any dish +4  
smoked salmon +5

red wine

fattoria di rodano chianti classico Tuscany, Italy 13 | 50  
michele chiarlo barbara d’astri Piedmont, Italy 10 | 38  
hahn merlot Central Coast, CA 10 | 38  
love noir pinot noir CA 8 | 32  
van duzer estate pinot noir Willamette Valley, OR 16 | 62  
guenoc ‘culinary series’ cabernet sauvignon CA 8 | 32  
rodney strong cabernet sauvignon Sonoma County, CA 13 | 50  
quill cabernet sauvignon Napa Valley, CA 80 btl  
jordan cabernet sauvignon Alexander Valley, CA 125 btl  
portillo malbec Mendoza, Argentina 9 | 34  
monter antico super tuscan Tuscany, Italy 9 | 34  
donna olimpia tageto rosso Coastal Tuscany, Italy 12 | 46  
cline ancient vine zinfandel Contra Costa, CA 11 | 42  
cline cashmere red blend Contra Costa, CA 10 | 38  
daou pessimist red blend Paso Robles, CA 13 | 50

white wine

c’a del sarto pinot grigio Friuli Grave, Italy 8 | 30  
livio felluga pinot grigio Colli Orientali del Friuli, Italy 16 | 62  
guenoc ‘culinary series’ chardonnay Lake County, CA 8 | 32  
l’a crema chardonnay Sonoma Coast, CA 14 | 54  
sonoma cutrer chardonnay Russian River Valley, CA 14 | 54  
cakebread cellars chardonnay Napa Valley, CA 18 | 72  
oyster bay sauvignon blanc Marlborough, New Zealand 9 | 34  
cakebread cellars sauvignon blanc Napa Valley, CA 98 btl  
rosey

blue moose, blue moose, blue moose dips + flatbread roasting red pepper hummus + green chile cheddar dip + our housemade flatbread for dipping

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11.95
**Hand Tossed NY Style Pizza**

- Toppings (price per topping)
  - +.50 slice
  - +1.50 12” + 2.50
- Dipping Sauces .65 each

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### Moose Favorites

**Slice** 4.20 12” | 18.95 18” | 25.95 10” | 17.95 GF cauliflower crust 18.95

- **Mediterranean Salad Pizza** topped with fresh spinach, tomatoes + basil vinaigrette, green peppers + mozzarella
- **Italian Sausage Pizza** marinaris, black olives, tomatoes, mushrooms, onions, green peppers + mozzarella
- **Hawaiian Pizza** marinaris, canadian bacon, pineapple + mozzarella
- **Meat Lovers Pizza** marinaris, pepperoni, sausage, canadian bacon, ground beef + mozzarella

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### Moose Specialties

**Slice** 4.50 12” | 19.95 18” | 26.95 10” | 18.95 GF cauliflower crust 19.85

- **The Flying Pig** marinaris, prosciutto, Italian sausage, salami, artichokes, tomatoes + mozzarella
- **Jalapeño Popper** spicy cream cheese spread, bacon, jalapeños, cheddar + mozzarella
- **Spring Pesto** artsick hearts, sundried tomatoes, roma tomatoes, fresh minced basil + mozzarella
- **Summer Pesto** artsick hearts, olives, mushrooms, spinach, ricotta + mozzarella
- **Autumn Pesto** 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 minced cilantro, smoked gouda + mozzarella
- **The Big Moose** marinaris, pepperoni, sausage, canadian bacon, black olives, mushrooms, onions, green peppers + mozzarella
- **Mediterranean Salad Pizza** roasted red pepper hummus, onions, artichoke, feta + light mozzarella, topped with fresh spinach, tomatoes + basil vinaigrette

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### Colorado Craft Draft Beer

- Firestarter IPA
- Kindler Pale Ale
- Hot Mess Blonde
- Fat Tire
- Easy Street Wheat
- Myrcenary DIPA (10oz)

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### Rotating Taps

Ask your server about our current options

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### Imported + Domestic Drafts

- Fresh Squeezed IPA
- Stella Artois
- Coors Light
- Corona
- Michelob Ultra
- Bud Light
- Budweiser

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### Domestic Cans + Bottles

- Goose Drool Brown Ale
- Light Golden Ale (GF)
- Corona
- Coors Light
- Barley Wine

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### Local Cans + Bottles

- WIFO
- Co Native Golden Lager
- Dale’s Pale Ale
- Oskar Blues Session IPA
- Oskar Blues Mountain Time Lager

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### Sweets

- Tiramisu
- Marscapone Cheesecake
- Lady Fingers
- Mango Macaroons

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### Lunch

- 3pm - 5pm
- One Topping Slice + Soda 5
- Colorado Craft Flight (3) 3
- Colorado Draft + One Topping Slice 6

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### Specials

- 3pm - 5pm
- Sangria Rosso 3
- Colorado Craft Drafts 3
- Colorado Draft + One Topping Slice 6

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### Veggies

- Artichokes
- Banana Peppers
- Basil
- Black Olives
- Broccoli
- Cilantro
- Garlic
- Onions
- Mushrooms
- Tomatoes
- Feta
- Mozzarella
- Goat Cheese
- Parmesan
- Cheddar
- Ricotta
-火星

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### Sauces

- BBQ
- Bleu Cheese
- Buffalo Sauce
- Pesto
- Ranch

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### MEATS

- Anchovies
- Bacon
- Canadian Bacon
- Chicken
- Ground Beef
- Meatballs
- Pepperoni
- Prosciutto
- Sausage
- Salami

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### MEATS

- Black Olives
- Basil
- Banana Peppers
- Broccoli
- Cilantro
- Green Peppers
- Garlic
- Whole Roasted
- Mushrooms
- Truffle Oil
- Mushrooms
- Tomato
- Spinach
- Sun-Dried Tomatoes
- Red Onions
- Smoked Gouda
- Cheddar
- Ricotta
- Marinated
- Mountains
- Cabbage
- Tomatoes
- Mushrooms
- Onions
- Cilantro
- Broccoli