



### shared plates

**mixed kalamata olives** 9.95  
and golden raisins

**garlic//cheesy bread** 4.95 // 6.95  
and 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  
potatoes thickly sliced tossed with buffalo seasoning  
ask about making 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  
served with housemade flatbread  
*check out Blue Moose of Boulder at [www.bluemoose.com](http://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 for drizzling

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

**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 4.75 12" 20.95 18" 27.95 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 4.75 12" 21.45 18" 28.45 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, artichoke hearts, sundried tomatoes, roma tomatoes, fresh minced basil + mozzarella

**summer** pesto, artichoke hearts, 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

## 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

LIONSHEAD VILLAGE | VAIL COLORADO | 970.476.8666

BEAVER CREEK VILLAGE | AVON COLORADO | 970.845.8666

A COLORADO LOCAL  
FAMILY FAVORITE SINCE 1995

BLUE MOOSE PIZZA

# BEER & WINE

GET IT TO GO

## colorado craft draft beer

**firestarter IPA** Bonfire Brewing | Eagle, CO *bitter, hoppy, citrus* 6.6% ABV 7

**kindler pale ale** Bonfire Brewing | Eagle, CO *bright, tropical, citrus* 5.3% ABV 7

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

**fat tire** 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

**WIFO** Bonfire Brewing | Eagle, CO *bright, hoppy, aromatic* 8.5% ABV 7

**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**                      **micelob ultra 6**

**bud light 5.50**              **budweiser 5.50**

**bon & viv 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 our current options!

## white wine

**ca' del sarto pinot grigio** Friuli Grave, Italy 8 | 30

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

**line 39 chardonnay** CA 8 | 32

**la crema chardonnay** Sonoma Coast, CA 14 | 54

**sonoma cutrer chardonnay** Russian River Valley, CA 14 | 54

**cakebread cellars chardonnay** Napa Valley, CA 98 btl

**oyster bay sauvignon blanc** Marlborough, New Zealand 9 | 34

**cakebread cellars sauvignon blanc** Napa Valley, CA 18 | 72

## bubbles

**lunetta prosecco 187 ml** Prosecco, Italy 10 gls

**nino franco rustico** Prosecco, Italy 60 btl

## rosé

**jean-luc colombo cape bleue rosé**  
Coteaux d'Aix-en-Provence, France 10 | 38

**chateau d'esclans whispering angle rosé**  
Côte de Provence, France 14 | 54

## red wine

**fattoria di rodano chianti classico** Tuscany, Italy 13 | 50

**michele chiarlo barbera d'asti** 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

**line 39 cabernet** CA 8 | 32

**murphy goode cabernet** Sonoma County, CA 12 | 46

**quilt cabernet sauvignon** Napa Valley, CA 80 btl

**jordan cabernet sauvignon** Alexander Valley, CA 125 btl

**portillo malbec** Mendoza, Argentina 9 | 34

**monte 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

## GREETINGS!

Having lived in the Vail Valley for 30 years now (yee hah!!) our family has developed some local favorites that we thought we would take this opportunity to tell you about. 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!

### BEAVER CREEK & VAIL

Well, what a year ... I will just leave it at that and say we are glad you are here and glad you are safe and healthy. Stay that way! A few new things to note in Beaver Creek; **COYOTE CAFE** underwent a remodel and is lookin' good but MORE, they are now serving breakfast. Check it out – it will be one of your new favorites! **RIMINI** has expanded their space and are now serving a great line of sandwiches. Beaver Creek Lodge has a new restaurant in their space, **ALPINE & ANTLERS** - be sure to check it out. For a true slopeside experience, stop by and see our friends and bartenders extraordinaire Eddie and Shannon at the Beaver Creek **C BAR**. Located just steps 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.

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 – The best hot dogs ever. No, seriously 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. Tell them Brian from Beaver Creek sent you – maybe I will get a free hot dog some day (never gonna happen!) **THE WIGGLY BRIDGE DISTILLERY BARN** is one of our favorite places ever – 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

When visiting Florida be sure to stop by our favorite spot in Ft.Lauderdale and say hello to our great friends Ron, Chuck, Maureen Russell, and Oliver Segall at the **BEACHCOMBER HOTEL**. Newly renovated and just super fun. RIGHT ON THE BEACH!!! Check out their newly remodeled lobby, **DEEP** Restaurant and more their beachside bar. Can't be beat!! And I would be remiss if I didn't tell you that while in the area be sure to stop by **VINNIES BY THE SEA** and try their home made bread – to dream about. Most importantly, go by the **GREEK ISLANDS TAVERNA** and sit back and relax, if you can! The place is always busy and full of energy and I have never had one thing on their menu that is not great! Watch out for the Santorini, Boutari wine – they pour when you are not looking – which we are ok with!

### EUROPE

And if you are travelling 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 our 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.

### **frosé**

frozen rosé wine, ginger liqueur,  
cranberry juice **12**

### **fraperol spritz**

frozen aperol, lunetta prosecco,  
club soda, garnished with  
orange slice **12**

### **the mule [standard or grapefruit]**

spring 44 vodka/deep eddy grapefruit  
vodka, ginger beer, bitters + lime **12**

### **sangria rosso**

spanish red wine, breckenridge  
spiced rum, cranberry vodka,  
fresh fruit **12**

### **dark + snowy**

montanya oro rum, ginger beer,  
lime **12**

### **blue moose bloody**

spring 44 vodka, freshies bloody  
mary mix, italian style veggie  
garnish **14** add prosciutto **+4**

### **old nine line**

10th mountain whiskey, simple  
syrup + a dash of bitters **12**

### **moose mocha**

woody creek vodka, kahlua,  
chocolate liqueur coffee +  
splash of cream **12**

### **mountain spritz**

aperol, lunetta prosecco,  
club soda, garnished with  
orange slice **12**

### **bourbon tea**

10th mountain bourbon, limoncello,  
and iced tea **14**

### **chairlift warmer**

telluride distilling peppermint  
schnapps, hot chocolate +  
whipped cream **12**

### **the buckaroo**

breckenridge spiced rum + hot  
apple cider + whipped cream **12**



**BIG**

**KID'S MENU | BLUE MOOSE PIZZA**



**moose slice**

**3.75**



slice of cheese pizza  
each topping  
**+.70**

**mac and cheese**

**6.95**



kraft macaroni  
and cheese

**chicken tenders**

**8.95**



chicken fingers  
served with  
french fries

**veggies**

**3.50**



carrot plate



# IRISH WHISKEY



Was founded by Irish Monks.

Uses a method called “pot still” where heat is applied directly to the pot.

Is currently the fastest growing spirit category in the world.

Distillers don't toast their barley, making it smoother on your palate.

Makes an exceptional base for cocktails!

WHISKEY	\$
Connemara Peated 12 yr old	20
The Irishman Limited Release 12 yr old	20
Tullamore D.E.W. Original 15 yr old	15
Tullamore D.E.W. Trilogy 15 yr old	20
Glendalough Distillery Mizunara Oak 13 yr old	25
Kilbeggan 18 yr old	55
Yellow Spot Single Still 12 yr old	30
Green Spot Single Pot Still NAS	20
Dingle Single	25
Jameson Blender's Dog	20
Jameson Cooper's Croze	20
Knappogue Castle Irish Malt 12 yr	16
Jameson Triple Distilled	12
Powers Gold Label NAS	12
Red Breast Single Pot Still 12 yr	20



# LIMONCELLO



Is made of lemon zest, steeped in grain alcohols until oil is released.

Citrus trees were first introduced in 1493 to the island of Haiti by Christopher Columbus.

During the Renaissance, fashionable ladies used lemon juice as a way to redden their lips.

California and Arizona produce 100% of the entire U.S. lemon crop.



Growing lemon trees indoors was once a sign of prestige and kept Victorian estates smelling fresh.

LIMONCELLO	\$
Caravella Originale	9
Rossi d'Asiago Snap	9
Villa Marzia	9
CapriNatura	11
Luxardo	11
Bottega Limoncino	9
Leo's Limoncello	9
di Amore	9
Lucina	9
Arvero	9
Villa Massa	9
Limonce	9
Pallini	9
Gioia Luisa	11