



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

LIONSHEAD VILLAGE | VAIL COLORADO | 970.476.8666

BEAVER CREEK VILLAGE | AVON COLORADO | 970.845.8666

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

tomato pesto red onion, roasted red peppers
+ mozzarella

chicken parmesan with marinara + mozzarella

portobello fried portobello mushroom, arugula,
mozzarella + banana pepper aioli

pizza | create your own

slices available until 5pm

Cheese Slice 3.50 12" 14.95 18" 20.95 10" GF 14.95 +1 per topping

Toppings (price per topping) Slice +.85 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" 19.95 18" 26.95 10" GF 18.95

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" 19.95 18" 26.95 10" GF 18.95

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

moose mocha | 3
co craft drafts | 3
co draft + one-topping slice | 6

sweets

switching seasonally
available daily

Cannolis topped with
whipped cream | 6

A COLORADO LOCAL
FAMILY FAVORITE SINCE 1995

BLUE MOOSE PIZZA

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

WtFO 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 **michelob 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

guenoc 'culinary series' chardonnay Lake County, CA 8 | 32

la crema chardonnay Sonoma Coast, CA 14 | 54

sonoma cutter 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 Côtes 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

guenoc 'culinary series' cabernet sauvignon CA 8 | 32

rodney strong cabernet sauvignon Sonoma County, CA 13 | 50

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 homemade 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.

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

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

3.50



slice of cheese pizza
each topping
+.50

mac and cheese

6.95



kraft macaroni
and cheese

chicken tenders

8.95



chicken fingers
served with
french fries

veggies

3.50



carrot plate

