

## STARTERS & SHAREABLES

<b>Honey Butter Bread Rolls</b> 	<b>9</b>
Warm Fluffy Rolls Served With Our House-Made Honey Butter.	
<b>Cauli Bites</b> 	<b>19</b>
Battered Cauliflower Florets Tossed In A Sweet Sesame Ginger Sauce.	
<b>Calamari</b>	<b>20</b>
Dusted To Order And Fried Alongside Jalapeños Served With Garlic Aioli And Lemon.	
<b>Moza "Bricks"</b> 	<b>17</b>
Breaded Panko Mozzarella <i>Bricks</i> Made In House, Served With Warm Marinara.	
<b>Jalapeño Cheddar Dip</b> 	<b>18</b>
House-Made Served With Slices Of Warm Pinsa.	

## HANDHELDS Choose Fries | Daily Soup | House Salad Or Upgrade To Any Menu **Side**

<b>Double Smashed Burger</b> *	<b>22</b>
Two AAA Beef Patties, Two Slices Of American Cheese, Shredded Lettuce, Tomato, Pickles, Pump Mac Sauce On A Fresh Cobs Bun	
<b>Korean Fried Chicken</b>	<b>22</b>
Crispy Chicken Thigh, Sesame Chili Sauce, Coleslaw, Lettuce, Cobs Bun	
<b>Club Sandwich</b> *	<b>22</b>
Grilled Chicken, Thick-Cut Bacon, Avocado, Jalapeño Havarti, Lettuce, Tomato, Garlic Aioli, Ciabatta	
<b>Quesabirria</b> 	<b>26</b>
Crispy Corn Tortilla, Chipotle Beef, Mozzarella, Consommé	
<b>Short Rib Dip</b> *	<b>34</b>
Braised Beef, Jalapeño Havarti, Ciabatta, Au Jus	

<b>Wagyu Beef Dumplings</b>	<b>16</b>
Pan-Seared With Sesame Chili Sauce And Topped With Pickled Cabbage.	
<b>Famous Pump Wings (10)</b> *	<b>19</b>
Mild, Medium, Hot, <b>Hot Honey</b> , Honey Garlic, Forty Creek BBQ, Buffalo Butter, Dry Cajun.	
 Contains Gluten	
<b>Chicken Tenders (5)</b>	<b>19</b>
Battered-To-Order Fresh Buttermilk Chicken Filets Served With Plum Or Your Choice Of Dip.	
<b>Chipotle Shrimp</b> *	<b>17</b>
Sautéed Shrimp In A Garlic Chipotle Butter Over An Olive Tapenade Served With Garlic Crostinis.	

## PINSA ROMANA

<b>Margherita</b> 	<b>20</b>
Marinara, Mozzarella, Cherry Tomatoes, Fresh Basil, Balsamic Glaze	
<b>Chicken Caesar</b>	<b>26</b>
Caesar, Mozzarella, Chicken, Bacon, Parmesan	
<b>Chorizo</b>	<b>24</b>
Garlic Butter, Mozzarella, Chorizo Crumble, Roasted Corn, Red Pepper, Garlic Aioli	
<b>Spicy Pepperoni</b>	<b>24</b>
Marinara, Mozzarella, Cup & Char Pepperoni, Fresh Jalapeños, Honey	

## ENTRÉES +3 Falafel | +7 Chicken | +8 Shrimp | +12 Salmon Ask For Blackened Seasoning

<b>Elote Bowl</b>  	<b>22</b>
Roasted Corn Esquites, Avocado, Sweet Potato, Pickled Cabbage, Tomato, Rice, Garlic Aioli	
<b>Buddha Bowl</b> 	<b>22</b>
Falafel, Sweet Potato, Broccoli, Pickled Onion, Baby Spinach, Buddha Dressing	
<b>Blackened Salmon Bowl</b> 	<b>28</b>
Blackened Salmon, Avocado, Edamame, Carrot, Cucumber, Rice, Sriracha Aioli	
<b>Super Salad</b>  	<b>19</b>
Heritage Blend, Baby Spinach, Edamame, Pepitas, Cucumber, Pickled Cabbage, Roasted Corn, Carrots, Feta, Honey Balsamic	
<b>Classic Alfredo</b> *	<b>20</b>
Classic Alfredo, Fresh Herbs	
<b>Chorizo Parpadelle</b> *	<b>26</b>
Chorizo, Onion, Bell Peppers, Baby Spinach, Spicy Cream Sauce	
<b>Beer-Battered Haddock</b>	<b>23</b>
Thick-Cut Fries, Tangy Slaw	
<b>Short Rib Dinner</b>	<b>37</b>
English Cut, Garlic Parm Mash, Roasted Brussels, Red Wine Jus	
<b>10oz AAA Black Angus Striploin</b>	<b>39</b>
From Elmwood Meats. Steak Only. Sides Extra.	
<b>À La Carte Sides:</b>	
Frites / Parm Frites / Truffle Frites  	9 / 12 / 12
Daily Soup	9
House Salad / Super Salad 	9 / 12
French Onion	10
Garlic Parmesan Mash 	11
Roasted Brussel Sprouts 	11
Caesar Salad With Bacon	12
Jalapeño Cheddar Mac & Cheese 	13

\* Gluten Friendly Option Available  Gluten Friendly  Vegetarian  Vegan