



WASH | PARK | GRILLE

PIZZA

12" Pizzas are 100% handmade with naturally leavened Antico Molino Caputo '00' flour. (only the best!)

✦ **MARGHERITA**
fresh mozzarella, San Marzano tomato-garlic sauce, extra-virgin olive oil, organic local basil, sea salt 15

✦ **HONEY PIE**
local honey, calabrian chili, spicy soppressata, scallion, roasted onion, mozzarella, smoked gouda 15

✦ **BIANCA BELLA BURRATINA**
burrata, shaved garlic, chile oil, local basil, sea salt, finished with arugula & a pinch of lemon (no tomatoes, white) 16
ADD: prosciutto 3

✦ **SHRIMP & ITALIAN SAUSAGE**
basil pesto, oven roasted tomatoes and onions, mozzarella 16

✦ **POMODORO**
smoked pepperoni, San Marzano sauce, fontina, mozzarella 15

✦ **POTATO, EGG, SAUSAGE**
farm egg, local fingerling potato, italian sausage, fontina, mozzarella, chili flakes 15

✦ **GRILLED ARTICHOKE HEARTS**
garlic oil, goat cheese, mozzarella, oven roasted vine ripe tomatoes, arugula, balsamic drizzle 15

DRINKS

WPG INFUSIONS

PINEAPPLE INFUSED MARTINI
CO Wilderness Vodka infused with Fresh Pineapple 10

HOUSE BARREL AGED BOULEVARDIER
Breckenridge Bourbon, Sweet vermouth and Campari. Aged in-house 10

COCKTAIL SPECIALTIES

BASIL RICKY
Leopold's Gin, Basil, St Germaine, Fresh Lemon, Simple Syrup 11

GRAPEFRUIT RYE OLD FASHION
Bulleit Rye, Raw Cane Sugar, Orange, Cherries, Grapefruit Bitters 10

CUCUMBER SMASH
Maker's Mark, Smashed Cucumber, Fresh Mint, Simple Syrup. Served up or on the rocks 10

TROPICAL MOJITO
Bacardi Banana Rum, Simple Syrup, Mint Fresh Lime Juice, Soda 9

LAWS FOUR GRAIN BOURBON MANHATTAN
Noilly Prat Sweet Vermouth, Chocolate Bitters 15

RASPBERRY LEMONDROP
Breckenridge Vodka, Cointreau, Lemon, Muddled Fresh Raspberries 10

COIN STYLE MARGARITA
Milagro Reposado Tequila, Cointreau, Fresh Lime 9

CUCUMBER MARGARITA
Azúñia Blanco Tequila, Fresh Lime, Cucumber, Lemon Juice, Simple Syrup 10

QUITE THE PEAR MARTINI
Grey Goose Pear Vodka, Creme de Cassis, Lemon Juice, Simple Syrup, Splash Prosecco 9

MOSCOW OR KENTUCKY MULE
Van Gogh Blue Vodka or Jim Beam Whiskey, Fresh Lime, Ginger Beer 9

DRAUGHT BEERS 14/23OZ

Tropical Snow Dance IPA Denver, CO 5.75/ 7.5
Platt Park (Our Neighborhood Draft 2.0 miles away)
Coors Light Golden, CO 4.5 / 6.5
Stella Artois Belgium 6.5 / 8.5
Modus Hoperandi IPA Durango, CO 5.75/ 7.5
Upslope Craft Lager Boulder, CO 5.75 / 7.5
Consilium Pale Ale Denver, CO 5.75 / 7.5
90 Shilling Scottish Ale Fort Collins, CO 5.75 / 7.5
White Rascal White Ale Boulder, CO 5.75 / 7.5
Left Hand Nitro Milk Stout Longmont, CO 6.5 / 8.5
Rotating Guest Tap (ask your server) 5.75 / 7.5

IMPORTED BOTTLED BEER

Corona Mexico 5.5
Heineken Holland 6.5
Paulaner Hefeweizen Germany 6.5
Peroni Italy 6.5
Kaliber (NA) Ireland 6.5

DOMESTIC BEER

Budweiser 4.5
Bud Light 4.5
Coors Original 4.5
Coors Light 4.5
Michelob Ultra 4.5
Easy Street Wheat 5.5
Funkwerks Raspberry Provincial 5.5
Ellie's Brown Ale 5.5
Dale's Pale Ale 5.5
Telluride Bridal Veil Rye IPA 5.5
Deschutes Black Butte Porter 5.5
Pabst Blue Ribbon 3.5
Steamworks Colorado Kolsch 5.5
Princess Yum Yum Raspberry Kolsch 5.5
Epic Sour IPA 5.5
Fat Tire 5.5
★ **Angry Orchard Cider** 5.5
★ **CO Cider Company Glider Cider** 5.5
Stone Delicious IPA (gluten reduced) 5.5

NON-ALCOHOLIC SELECTIONS

Voss Still Natural Spring Water 800ml 7
Voss Sparkling Natural Sparkling Water 800ml 7
Henry Weinhard's Root Beer 4
Coke, Diet Coke, Sprite, Dr Pepper, Ginger Ale 3.5
Tea & Coffee 3.5
Juices 3.5
Lemonade 3.5
Red Bull & Sugar Free 4.5

An 18% gratuity will be added to parties of seven or more. No split checks on parties of seven or more. Split plate charge: \$3.00. We do not accept personal checks. Please be aware of the parking restrictions on the west side of the streets surrounding our restaurant on Thursday, Friday and Saturday evenings. Complimentary valet parking is available Tuesday thru Saturday in the center of our block.