12” Pizzas are 100% handmade with naturally leavened Antico Molino Caputo ‘00’ flour. (only the best)

Substitute Gluten Free Pizza Dough with Any Pizza 3

Add Grilled Artichokes, Prosciutto, or Sopressata 3.50 each

**PIZZA**

**DRINKS**

**SPRITZERS**

**CASSIE’S SPRITZER**
Crème de Cassis, prosecco, fresh lemon juice, splash simple syrup, splash soda 10

**LEMONCELLO SPRITZER**
Lemoncello liqueur, prosecco, Agnóstura bitters, fresh lemon juice, splash soda 10

**JIDABUG SPRITZER**
Elevate Vodka, orange bitters, rosé,uddled mint and strawberry, splash soda 10

**WPG INFUSIONS**

**PIÑEAPPLE INFUSED MARTINI**
Mile High Elevate Vodka infused with fresh pineapple 10

**HOUSE BARREL AGED NEGRONI**
Denver Dry Gin, sweet vermouth and Campari. Aged in-house in a smoked barrel 10

**COCKTAIL SPECIALTIES**

**GINGER ROOT MARTINI**
Tanqueray Gin, muddled ginger root, St Germaine, fresh lime 11

**RYE OLD FASHIONED**
Bulleit Rye, raw cane sugar, orange, Bordeaux cherries, Angostura bitters, splash soda 10

**LAWS MAPLE MANHATTAN**
Laws Four Grain Bourbon, sweet vermouth, Angostura bitters, smoked maple syrup 15

**RASPBERRY LEMONDROP**
Ketel One Vodka, Cointreau, fresh lemon juice, simple syrup, muddled fresh raspberries 10

**COIN STYLE MARGARITA**
Milagro Reposado Tequila, Cointreau, fresh lime juice 9

**CUCUMBER MARGARITA**
Azúla Bianco Tequila, fresh lime, cucumber, lemon juice, simple syrup 10

**THE HOUND**
Copper Dog Scotch, splash simple syrup, muddled Bordeaux cherries and ginger root, served over large ice cube 11

**MOSCOW OR WHISKEY MULE**
Smoakoff Vodka or Fireside Whiskey, fresh lime juice, ginger beer 9

**DRAUGHT BEERS 14/23OZ**

-Thunder Puppy IPA Denver, CO (6.5%) 5.75 / 8.0
-Coors Light Golden, CO (4.2%) 4.75 / 7.5
-Stella Artois Belgium (4.0%) 6.5 / 9.0
-Crank Yanker IPA Buena Vista, CO (7.0%) 5.75 / 8.0
-Upslope Craft Lager Boulder, CO (4.8%) 5.75 / 8.0
-The Rio Amber Lager Denver, CO (5.0%) 5.75 / 8.0
-90 Shilling Scottish Ale Fort Collins (5.3%) 5.75 / 8.0
-White Rascal White Ale Boulder (5.6%) 5.75 / 8.0
-Left Hand Nitro Milk Stout Longmont (6.0%) 6.5 / 9.0
-Rotating Guest Tap 5.75 / 8.0

**IMPORTED BOTTLED BEER**

-Corona Mexico (4.6%) 6.0
-Heineken Holland (5.0%) 6.5
-Paulaner Hefeweizen Germany (5.5%) 6.5
-Peroni Italy (5.1%) 6.5
-Kaliber (NA) Ireland 6.5

**DOMESTIC BEER**

-All Day IPA (4.7%) 5.75
-Budweiser (5.0%) 5.0
-Bud Light (4.2%) 5.0
-Coors Original (5.0%) 5.0
-Coors Light (4.2%) 5.0
-Michelob Ultra (4.2%) 5.0
-Easy Street Wheat (4.6%) 5.75
-Denshitz Brown Ale (5.8%) 5.75
-Dale’s Pale Ale (6.5%) 5.75
-WFO Double IPA (8.5%) 5.75
-Pabst Blue Ribbon (4.7%) 4.0
-Prince Yum-Yum Raspberry Kolsch (4.8%) 5.75
-Fat Tire (5.2%) 5.75

- Angry Orchard Cider (5.0%) 5.75
- Snow Capped Dry Cider (6.9%) 5.75
- Snow Capped Colorado Peach Cider (6.9%) 5.75
- Sea Quench Ale Session Sour (4.9%) 5.75
- Sippin’ Pretty Fruited Sour (4.5%) 5.75
- Stone Delicious IPA (gluten reduced) (4.9%) 5.75

**NON-ALCOHOLIC SELECTIONS**

-San Pellegrino Natural Sparkling Water 750ml 7.5
-Henry Weinhard’s Root Beer 4.5
-Coke, Diet Coke, Sprite, Dr Pepper, Ginger Ale 3.75
-Tea & Coffee 3.75
-Juices: Pineapple, Apple, Grapefruit, Orange 3.75
-Lemonade 3.75
-Red Bull & Sugar Free 4.75

There is a suggested 20% gratuity on 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.

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