

TRAP DOOR BREWERY + KITCHEN

PIZZA BY THE SLICE:

- Classic Cheese/Pepperoni - \$6
Combo - \$6.50
Brian with a "Y" - \$6.50
Slice of the day - \$6.50
Slice, side salad, fountain drink - \$13
Slice, side salad, TD Beer - \$17

PIZZA (small, medium, large)

- CLASSIC CHEESE/PEPPERONI** \$16/\$22/\$28.
Five Cheese blend with Pepperoni
- MAMA MIA MARGHERITA** \$16/\$22/\$28.
Fresh tomato, shallot & Basil medley with Mozzarella, Basil oil & Pomodoro
- BRIAN WITH A "Y"** \$16/\$22/\$28.
Pesto base w/ mushroom, bell peppers, onion, black olive, and fresh tomato
- GREEK GODDESS** \$18/\$24/\$30.
Pesto, feta, kalamata olives, artichoke, onion, and tomato
- SPICY POLYNESIAN** \$18/\$24/\$30.
Bacon, Prosciutto & Pineapple finished with BBQ sauce, chili flakes & green onion
- OH MY PESTO** \$16/\$22/\$28.
Pesto, mozzarella, fresh mozzarella, prosciutto, topped w/ arugula & basil oil
- COMBO** \$18/\$24/\$30.
Italian Sausage, Pepperoni, Mushrooms, black Olives, Bell Peppers & red Onion
- CREAMY GARLIC MEAT LOVERS** \$18/\$24/\$30.
Perfect blend of sausage, salami, caramelized onion, mushrooms, mama lils peppers, sundried tomato and scallions

*All pizzas made with house pomodoro sauce & finished with garlic butter crust

SALADS:

(Add grilled chicken breast \$6)

- CEASAR SALAD (Whole/Half):** \$7/\$13
Mixed arugula & romaine, topped w/ green onion, parmesan, croutons Caesar dressing.
- HOUSE SALAD (Whole/Half):** \$6/\$12
Spring mixed greens, tomato medley, feta cheese, choice of dressing
- MEDITERRANEAN** \$13
Tomato, cucumber, basil oil, shallots, olives, feta, mozzarella, spinach & balsamic reduction with croutons

SIDES/SANDWICHES:

- PIZZA KNOTS** 10.
6 pizza knots served with marinara dipping sauce.
- BEER CHEESE FONDUE** 11.
Toasted garlic baguette & apple slices
ADD SLICED BRAT 6.
- TUDDY'S CADILLAC ITALIAN GRINDER** 17.
Cured salami, prosciutto & pepperoni on toasted hoagie roll w/ shredded lettuce, tomato blend, provolone cheese, pepperoncini & garlic aioli with vinaigrette & side of chips
- CHICKEN PESTO SANDWICH** 17.
Garlic aioli & pesto with grilled chicken, caramelized onions, Mama Lils peppers, spinach, tomatoes & provolone on toasted french baguette with side chips

PLEASE ORDER AT BAR WHEN READY

TRAP DOOR DRINKS:

COCKTAILS:

GATEWAY MULE **\$8**

Vodka, Lime Juice & Ginger beer served in tin mug with lime wedge.

WHISKEY GINGER LEMONADE **\$8**

Bourbon, Citronge Orange Liqueur, Lemon Juice, Angostura Bitters & Ginger Beer Served tall with lemon rings.

DARK AND STORMY **\$9**

Dark Rum, Lime Juice & Ginger Beer served tall with lime wedge.

LAVENDAR GIN SPRITZ **\$9**

Gin, Luxardo Cherry Liqueur, lemon juice & Lavender syrup topped with sparkling wine served on the rocks in tulip glass with lemon.

**All juices are hand pressed daily with house made syrups*

MOCKTAILS (Non-Alcoholic):

ORANGE CREAM FIZZ **\$6**

Orange juice, almond orgeat, lemon Juice & Cream Fizz

SPARKLING GRAPEFRUIT PUNCH **\$6**

Grapefruit Juice, spiced Ginger & Clove syrup with fresh Orange & Lime juice topped with sparkling water served tall with Tajin rim

SPICED HONEY AND CITRUS WARMER **\$6**

Spiced honey, fresh lemon & orange juice, Angostura bitters, cinnamon syrup & hot water. Served hot in a tin cup with zest of lemon.

**All juices are hand pressed daily with house made syrups*

AWARD WINNING BEERS:

GLOWED UP – HAZY IPA

Our flagship Hazy IPA, DDH with over 5 lb per barrel of Citra, Simcoe, and Amarillo.

TRAP DOOR IPA – WEST COAST IPA

Our flagship West Coast IPA, dry hopped extensively with Simcoe, Citra, and Mosaic. Balanced and drinkable, with low malt character and a medium body that really lets the hops shine.

DAY BEER – WEST COAST PILSNER

Not quite a pilsner and not quite a West Coast IPA. Fermented cold with a generous lagering time this 5.8% beer drinks crisp and refreshing while having a strong hop presence. The Motueka Mosaic brings on notes of mango, peach, lime, lemongrass and tropical fruit.

2023 Silver at Best of Craft Beer Awards and 2023 GABF Bronze winner

PORCH BEER – WEST COAST PALE ALE

Easy drinking pale ale just in time for the change in weather. The perfect beer to pull a rocking chair up on the porch. Low bitterness and huge tropical aroma, with notes of citrus and stone fruit complimented but a subtle hint of pine. Grab yourself a 4-pack and get ready for a hootenanny

LITE BEAM – AMERICAN LITE LAGER

Beer flavored beer made with extra pale pilsner malt and Hallertau Mittelfruh hops. Tastes like sweet nothing.

SEASONAL IPA'S, LAGERS, STOUTS, SPECIALTY, CIDERS

Ask a bartender for the most up to date list