

New York Pizza

Our New York style pizzas are 16-inch round pies with a foldable golden crust, handcrafted with the highest quality ingredients and baked in our 500°F pizza oven.

WHAT WE EAT \$34.50

Ham, pepperoni, chilies, lots of cheese

FUN GUY \$32.50

Three cheese, lots of mushrooms, truffle olive oil

ISLAND PIE \$34.50

Shaved Italian ham, mozzarella, pineapple

FORMAGGIO

THE GRATE \$29.95

All cheese pizza, mozzarella, provolone, cheddar

JERSEY JOE'S

MARGHERITA \$29.95

Tomatoes, mozzarella, basil, parmesan

JOHN'S PEPPERONI \$32.50

Mozzarella, pepperoni

½ JOHN'S PEPPERONI & ½ FORMAGGIO THE GRATE

\$32.50

½ ISLAND PIE & ½ FORMAGGIO THE GRATE

\$32.50

Detroit Pizza

Our Detroit style pizzas are baked slowly to bubbly perfection in traditional blue steel rectangular pans. 14×10 inch deep-dish pies with crispy, cheesy edges.

THE RONI CUP \$35.95

Pepperoni, cheddar, mozzarella cheese

CHEESY BRICK \$35.95

We can't add any more cheese!

CONNIE'S LOADED \$35.95

Ham, pepperoni, mushrooms, mozzarella

Snacks & Salads

9 SPICED CHICKEN WINGS \$19.50

Pick your heat level - mild, medium, hot

GARLIC & CHEESE BREAD STICKS \$16

Fresh baked, pillowy soft, garlic & cheese bread sticks

OUR CAESAR SALAD \$19

Fresh grated parmesan cheese, crispy bacon, seasoned croutons, inspired greens, lemon squeeze, grape tomatoes, Char's secret homemade dressing

CHARRED NAPA CABBAGE SALAD \$19

Avocado, crunchy seeds, mint, citrus

CRUSTY DIP \$4

Choice of pickled chilies, house herb aioli, or marinara sauce

Raw Bar

HALF DOZEN EAST COAST OYSTERS \$24

Chimichurri mignonette

TUNA CEVICHE \$22

Cascabel chilies, cilantro, puffed wild rice

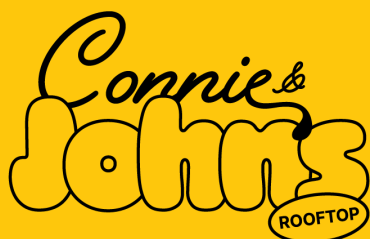
HOKKAIDO

SCALLOP CRUDO \$22

Fresh tomato, aji amarillo, cilantro

Sweet

DOUBLE CHOCOLATE S'MORES COOKIE \$5



Food

Rooftop Cocktails

OLD MONEY 2 oz. \$18

Hennessy Vsop, Alberta Premium Rye, Honey Apple Shrub, Angostura Bitters, Pear Bitters

EMBERED SUNSET 2 oz. \$16

400 Conejos Mezcal, Appleton Signature Rum, Lychee Liqueur, Guava Reduction, Lime Juice

CHILI THUNDER 1.5 oz. \$15

Chili Pepper Infused Appleton Rum, Mango Syrup, Lime Juice, Pineapple Juice, Angostura Bitters, Ginger Beer

EQUIP SUNGLASSES 2.35 oz. \$17

Cazadores Blanco, Creme De Cassis, Cocchi Rosa, Fernet, Lime Juice

SPAGHETT ABOUT IT 14 oz. \$14

Village Brewing Pet Peeve Italian Pilsner, Strawberry Infused Aperol, Lemon

FROZEN HIBISCUS 1.5 oz. \$16

Hibiscus Infused Patron Silver, Bacardi Superior, Becherovka, Mango Syrup, Hibiscus Agua Fresca

EL JEFE MARGARITA 2 oz. \$28

Patron Anejo, Passionfruit Amaro Nonino, Grand Marnier, Lime Juice, Simple Syrup

MARGARITA 2 oz. \$16

Cazadores Blanco, Cointreau, Guava Reduction, Lime Juice

ROTATING SANGRIA 3.5 oz. \$13

Ask your server about today's feature

Wine

RED

	5 oz.	Bottle
Grayson Cellars Pinot Noir	\$13	\$78
Cult Cab Sauv	\$15	\$86
Los Bocheros Malbec	\$15	\$73

WHITE

	5 oz.	Bottle
Gregoris Pinot Grigio	\$13	\$78
Saumur Chenin Blanc	\$15	\$86
Melea Organic Verdejo-Sauvignon Blanc	\$15	\$73

ROSE

	5 oz.	Bottle
Villa De Anges	\$13	\$63
Cote De Roses	\$15	\$72
Ciro Rosato Librandi	\$13	\$63

SPARKLING

	5 oz.	Bottle
Paltrinieri Radice Lambrusco	\$14	\$65
Guisti Prosecco	\$13	\$63
Antech Emotion Rose	\$16	\$78
Taittinger Champagne Bottle	-	\$135

Beer

CANS

Trolley Five Yacht Rock, 2.5% (355ml)	\$8
Cabin Luminosity, 5.3% (473ml)	\$11
Last Best Cloud Hunter, 5.0% (473ml)	\$12
Lonetree Apple Cider, 5.5% (473ml)	\$11
Village Wit Wheat Ale, 4.5% (473ml)	\$11
Blindman Kettle Sour, 4.5% (473ml)	\$12
Zero Issue Nemesis IPA, 6.9% (473ml)	\$13
*Connie's Lager, 5.0% (473ml)	\$12

ON TAP 16 oz. \$11

Village Brewing Pet Peeve Italian Pilsner, 5.0%
Cold Garden Inglewood Tea, 5.0%

*A portion of the sales of Connie's Lager and John's Pale Ale will go to support Char Hospitality Fund

Non-Alc

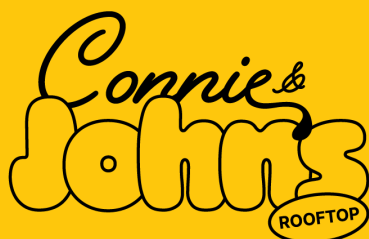
*JOHN'S PALE ALE \$12
0.3% (473ml)

HIBISCUS REFRESHER \$9

Hibiscus Agua Fresca, Mango Syrup, Lime Juice, Soda

PINEAPPLE GUAVA MULE \$9

Guava Reduction, Pineapple Juice, Lime Juice, Ginger Beer



Drinks