

At The Crust we are committed to providing our guests with delicious food in a clean and friendly environment. Our food is **MADE FROM SCRATCH** for every order from ingredients that we prepare **FRESH** in our kitchen **EACH DAY**.

## PIZZA

Prepared Using Our **SIGNATURE HOUSE-MADE** Dough – Thin, Crispy, and **LIGHTLY SAUCED**

### BUILD YOUR OWN

10 INCH	13 INCH	16 INCH	* 12 INCH GLUTEN FREE
Cheese..... 12.95	Cheese..... 16.95	Cheese..... 21.75	Cheese..... 17.95
Add Topping..... 1.10	Add Topping..... 2.20	Add Topping..... 2.80	Add Topping..... 2.20

### TOPPINGS

SAUCE	CHEESE	MEAT	VEGGIES		
Marinara BBQ Olive Oil Pesto	Provolone Feta Smoked Gouda Gorgonzola	Pepperoni Sausage Meatballs Ham Bacon Grilled Chicken Anchovies	Mushrooms Red Onions Tomatoes Green Peppers Banana Peppers Caramelized Onions	Black Olives Green Olives Kalamata Olives Pineapple Pickled Jalapeños	Artichokes Garlic Spinach Cilantro Basil

### SPECIALTIES

	10 INCH.....	13 INCH.....	16 INCH.....	*GF
<b>PALERMO</b> ..... Olive Oil, Fresh Garlic, Provolone, Parmesan, Gorgonzola, Caramelized Onions	14.95	19.95	27.25	22.95
<b>BBQ</b> ..... BBQ Sauce, Provolone, Smoked Gouda, Chicken, Red Onions, Fresh Cilantro	15.95	22.95	29.25	24.95
<b>MEAT LOVERS</b> ..... Marinara, Provolone, Pepperoni, Sausage, Meatball, Bacon, Ham	16.95	24.95	32.25	26.95
<b>FAMILY FAVORITE</b> ..... Marinara, Provolone, Tomatoes, Red Onions, Mushrooms, Banana Peppers	15.95	22.95	29.25	24.95
<b>GRILLED CHICKEN PESTO</b> ..... Pesto, Provolone, Tomatoes, Grilled Chicken, Artichokes, Kalamata Olives, Red Onions	16.95	24.95	32.25	26.95
<b>BACON PESTO</b> ..... Pesto, Provolone, Gorgonzola, Tomatoes, Bacon, Red Onions	15.95	22.95	29.25	24.95
<b>BUFFALO CHICKEN</b> ..... Olive Oil, Fresh Garlic, Provolone, Gorgonzola, Buffalo Chicken, Fresh Celery	15.95	22.95	29.25	24.95

\* We are not a gluten-free restaurant and are unable to guarantee 100% GF pizza. Please consider this if you are highly sensitive to gluten!

# SALADS

Prepared with FRESH Vegetables and HOUSE-MADE DRESSINGS

\*SIDE ..... ENTREE

<b>HOUSE</b> .....	8.95	.....	12.45
Romaine, Grape Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Provolone, Champagne Vinaigrette			
<b>CAESAR</b> .....	7.95	.....	11.45
Romaine, Shaved Parmesan, Caesar Dressing, Mini-Crisps			
<b>SPINACH</b> .....	9.95	.....	13.45
Spinach, Red Onions, Dried Cherries, Candied Pecans, Bacon, Gorgonzola, Cherry-Balsamic Vinaigrette			
<b>WEDGE</b> .....	8.95	.....	15.45
Iceberg Wedge, Grape Tomatoes, Bacon, Gorgonzola, Creamy Parmesan Dressing			
<b>TRADITIONAL GREEK</b> .....	9.95	.....	14.45
NO LETTUCE, Grape Tomatoes, Cucumbers, Red Onions, Green Peppers, Kalamata Olives, Feta, Oregano, Olive Oil			

\* We respectfully decline splitting side salads.

**ADD FRESH-BAKED CHICKEN** ..... 3.95  
*Please allow at least 10 minutes.*

# SUBS

BAKED to a Golden Brown - Served with Kettle Chips

<b>ITALIAN</b> .....	10.65
Ham, Salami, Pepperoni, Provolone, Tomatoes, Red Onions, Banana Peppers, Lettuce, Champagne Vinaigrette	
<b>MEATBALL</b> .....	10.65
Our Family Recipe Meatballs (Beef, Pork, and Veal), Marinara, Provolone, Parmesan	
<b>VEGGIE</b> .....	10.65
Mushrooms, Green Peppers, Provolone, Tomatoes, Red Onions, Banana Peppers, Lettuce, Champagne Vinaigrette	
<b>HAM</b> .....	10.65
Ham, Provolone, Tomatoes, Red Onions, Banana Peppers, Lettuce, Champagne Vinaigrette	
<b>BAKED CHICKEN</b> .....	11.65
Baked Chicken, Provolone, Tomatoes, Red Onions, Banana Peppers, Lettuce, Champagne Vinaigrette	

# DRINKS

<b>FOUNTAIN</b> .....	2.95
Coke, Diet Coke, Coke Zero, Sprite, Root Beer, Ginger Ale, Lemonade, Fresh-Brewed Iced Tea	
<b>CLASSIC SODAS - MADE WITH REAL SUGAR</b> .....	2.95
Coke De Mexico, Orange Crush	
<b>ORGANIC MILK</b> .....	2.45
Regular or Chocolate	
<b>MARTINELLI'S APPLE JUICE</b> .....	2.45
<b>PELLEGRINO SPARKLING</b> .....	2.95

PARTIES OF 6 OR MORE MUST PAY ON A SINGLE BILL

# BEER

## BEER ON TAP

### GLASS - PITCHER

<b>BUD LIGHT</b> .....	3.35	.....	11.25
Light Lager   ABV 4.2%   St. Louis, MO			
<b>MILLER LITE</b> .....	3.35	.....	11.25
Light Lager   ABV 4.2%   Milwaukee, WI			
<b>MICHELOB ULTRA</b> .....	3.35	.....	11.25
Light Lager   ABV 4.2%   St. Louis, MO			
<b>PERONI</b> .....	4.45	.....	15.95
Pale Lager   ABV 4.7%   Italy			
<b>BLUE MOON</b> .....	4.45	.....	15.95
Belgian Witbier   ABV 5.4%   Golden, CO			
<b>YUENGLING</b> .....	3.35	.....	11.25
Amber Lager   ABV 4.9%   Pottsville, PA			
<b>SAM ADAMS SEASONAL</b> .....	4.45	.....	15.95
Varies   ABV Varies   Boston, MA			
<b>ANGRY ORCHARD (GF)</b> .....	4.45	.....	15.95
Cider   ABV 5.0%   Cincinnati, OH			

## CRAFT BEER ON TAP

### GLASS - PITCHER

☀️ <b>SANDBAR SURFER</b> .....	4.45	.....	15.95
Kolsch   ABV 5.2%   Naples, FL			
☀️ <b>PIERCE'S PALE ALE</b> .....	5.55	.....	20.15
Pale Ale   ABV 5.5%   Bonita Springs, FL			
☀️ <b>JAI ALAI IPA</b> .....	4.45	.....	15.95
India Pale Ale   ABV 7.5%   Tampa, FL			
☀️ <b>KEY WEST SUNSET</b> .....	4.45	.....	15.95
Amber Ale   ABV 4.8%   Cape Canaveral, FL			
<b>LAGUNITAS IPA</b> .....	5.55	.....	20.15
India Pale Ale   ABV 6.2%   Petaluma, CA			
<b>TWO HEARTED ALE</b> .....	5.55	.....	20.15
India Pale Ale   ABV 7.0%   Kalamazoo, MI			
<b>FEATURED CRAFTS</b> .....	Price Varies		
Ask your server what's on tap!			

## DOMESTIC BOTTLES

<b>BUDWEISER</b> .....	4.45
Lager   ABV 5.0%   St. Louis, MO	
<b>COORS LIGHT</b> .....	4.45
Light Lager   ABV 4.2%   Golden, CO	
<b>MICHELOB ULTRA</b> .....	4.45
Light Lager   ABV 4.2%   St. Louis, MO	
<b>YUENGLING</b> .....	4.45
Amber Lager   ABV 4.9%   Pottsville, PA	
<b>OMISSION (LOW GLUTEN)</b> .....	4.95
Low Gluten Lager   ABV 4.6%   Portland, OR	

## IMPORTED BOTTLES

<b>STELLA ARTOIS</b> .....	5.55
Pale Lager   ABV 5.0%   Belgium	
<b>HEINEKEN</b> .....	5.55
Pale Lager   ABV 5.0%   Netherlands	
<b>CORONA EXTRA</b> .....	4.45
"Island" Lager   ABV 4.6%   Mexico	
<b>CORONA LIGHT</b> .....	4.45
Light "Island" Lager   ABV 4.1%   Mexico	
<b>AMSTEL LIGHT</b> .....	5.55
Light Lager   ABV 3.00 .5%   Netherlands	

☀️ Florida brewery. Support Florida beer!

# WINE

## WHITES ON TAP

<b>ACROBAT</b> .....	8.45
Pinot Gris   Oregon <i>Refreshing Notes of Citrus</i>	
<b>BENZIGER</b> .....	8.45
Sauvignon Blanc   North Coast, CA <i>Crisp Hints of Apple and Pear</i>	
<b>NORTH BY NORTHWEST</b> .....	8.45
Riesling   Horse Heaven Hills, WA <i>Peach, Pineapple, and Rose Petal</i>	
<b>ST. FRANCIS</b> .....	8.45
Chardonnay   Sonoma County, CA <i>Honeydew and Juicy Apple - Toasty Finish</i>	

## REDS ON TAP

<b>HAHN</b> .....	8.45
Pinot Noir   Santa Lucia Highlands, CA <i>Dark Red Fruits, Nutmeg, and Cedar</i>	
<b>SANTA JULIA</b> .....	8.45
Malbec   Mendoza, Argentina <i>Black Cherry, Cola, and Florals</i>	
<b>CONCANNON</b> .....	8.45
Cabernet Sauvignon   Central Coast, CA <i>Plum, Black Currant, Cocoa, and Vanilla</i>	
<b>HAHN GSM</b> .....	9.55
Red Blend   Central Coast, CA <i>Mixed Berry and Exotic Spice</i>	

## WHITES BY THE BOTTLE

<b>MASCHIO</b> .....	8.45
Prosecco   Veneto, Italy <i>Peach and Almond - Fruit Forward</i>	
<b>NORTH BY NORTHWEST</b> .....	25.00
Riesling   Horse Heaven Hills, WA <i>Peach, Pineapple, and Floral Rose</i>	
<b>LUNA NUDA</b> .....	22.00
Pinot Grigio   Trentino-Alto Adige, Italy <i>Lemon, Lime, and Golden Apple</i>	
<b>SANTA MARGHERITA</b> .....	43.00
Pinot Grigio   Trentino-Alto Adige, Italy <i>Apple and Other Fruits - Very Dry</i>	
<b>NIETO SENETINER</b> .....	23.00
Torrentes   Salta, Argentina <i>Citrus and Rose Petal - Crisp Acidity</i>	
<b>WHITE HAVEN</b> .....	30.00
Sauvignon Blanc   New Zealand <i>Tart Gooseberry, Peach, and Tropical Fruit</i>	
<b>ANGELINE</b> .....	24.00
Chardonnay   Mendocino, CA <i>Apple, Pineapple, Lemon, and Oak</i>	
<b>MARTIN RAY</b> .....	31.00
Chardonnay   Sonoma County, CA <i>Cantaloupe, Coconut, Fresh Lemon Zest</i>	

## REDS BY THE BOTTLE

<b>COLTIBUONO CETAMURA</b> .....	24.00
Chianti   Tuscany, Italy <i>Cherry, Blackberry, Cinnamon, and Clove</i>	
<b>BLOCK NINE</b> .....	25.00
Pinot Noir   Napa Valley, CA <i>Cherry, Violet, and Sandalwood</i>	
<b>MILBRANDT</b> .....	26.00
Merlot   Columbia Valley, WA <i>Blackberry, Plum, and Mocha</i>	
<b>CATENA VISTA FLORES</b> .....	32.00
Malbec   Mendoza, Argentina <i>Dark Fruits, Sweet Spice, and Florals</i>	
<b>GRAYSON CELLARS</b> .....	27.00
Cabernet Sauvignon   Napa Valley, CA <i>Raspberry, Blackberry, and Oak</i>	
<b>CACIATTA SUPER TUSCAN</b> .....	32.00
Red Blend   Tuscany, Italy <i>Plum, Cherry, and Cranberry</i>	
<b>THE PRISONER</b> .....	62.00
Red Blend   Napa Valley, CA <i>Cherry, Pomegranate, Espresso, and Fig</i>	