



## SHARE PLATES

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**HUMMUS & PITA** 11 ¾  
Wood fired pita alongside house made hummus and fresh roasted garlic

**FLAT BREAD** 9 ¾  
Garlic oil base, fire roasted red peppers, mozzarella cheese, parsley, roasted tomato chutney.  
Served with house made chipotle aioli  
Add chicken – 3 ½

## WOOD FIRED PIZZA

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**SAUSAGE & MUSHROOM** 18 ¾  
Béchamel, pesto, mozzarella, garlic seared mushrooms, fire roasted sausage, balsamic reduction, brushed with garlic oil

**SPINACH & ARTICHOKE** 17 ½  
Béchamel, mozzarella, garlic confit, onion jam, artichoke hearts, spinach, parmesan, roasted tomato chutney

**BBQ CHICKEN** 18 ¾  
BBQ sauce, mozzarella, roasted chicken, red onion, roasted peppers, pineapple, garnished with cilantro

**PEPPERONI** 15 ¾  
Tomato sauce, pepperoni, mozzarella, finished with Italian herbs

**MARGHERITA** 14 ½  
Tomato sauce, mozzarella, finished with fresh basil

**CREATE YOUR OWN** 13 ½  
Choose between tomato or béchamel sauce with mozzarella cheese

Pepperoni, sausage, roasted chicken 4 each  
Mushroom, pineapple, bell pepper, onion jam, spinach, artichoke hearts, pesto, basil 2 each

*All pizzas brushed with garlic oil*



## **OLD YALE BREWING BEER**

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355ml CANS

<b>KNOTTY BLONDE ALE</b>	<b>4 ½</b>
<b>WEST COAST IPA</b>	<b>4 ½</b>
<b>MOON DANCE MANGO WHEAT</b>	<b>4 ½</b>
<b>POOLSIDE PEACH TEA RADLER</b>	<b>4 ¼</b>

## **MT. LEHMAN WINE**

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750ml BOTTLE

<b>2017 PINOT NOIR</b>	<b>17 ½</b>
<b>UNOAKED CHARDONNAY</b>	<b>17 ½</b>

*UPDATES TO TAKEOUT MENU WILL BE POSTED ON INSTAGRAM  
@NINEKITCHENANDLOUNGE*