

# — BEER —

## Drafts

**Brooklyn Sorachi Ale (7.2%)**  
Saison

**Lost Coast Tangerine Wheat (5.0%)**  
Fruit Beer

**Anderson Valley Blood Orange Gose (4.2%)**  
Grodziskie/Gose

**Founders Imperial Stout (10.5%)**  
Imperial Stout

**Goose Island Fulton & Wood My Shout (5.0%)**  
American Pale Ale

**Victory Prima Pils (5.3%)**  
Pilsener

**B.O.M. Triporteur From Heaven (6.2%)**  
Belgian Ale

**B.O.M. Triporteur From Hell (6.6%)**  
Belgian Ale

**Solemn Oath Butterfly Flashmob (7.2%)**  
Belgian IPA

**Pullman Brown Ale (6.0%)**  
American Brown Ale

**Anthem Hop Cider (6.5%)**  
Cider

**Moody Tongue Carmelized Chocolate Churro Porter (7.7%)**  
Baltic Porter

# — COCKTAILS —

## The Bourbon Babe

“That’ll do, pig.”

Prichard’s Double Chocolate Bourbon,  
maple black pepper simple syrup, plum bitters, candied pork belly

## Atom and Eve

Bison Grass Vodka,  
ginger liqueur, apple caviar

## The Daywalker

gin, yellow Chartreuse, Whisper Dry Vermouth,  
barrel-aged orange bitters

## El Cinema

butter-infused tequila, Mexican coke, salted popcorn foam

## Floor and a Half

rum, house-made horchata, vanilla bean foam

## The Back Scratcher

scotch, elderflower liqueur, egg white, Angostura bitters, orange bitters

## Wine Thyme

thyme and ginger red wine-infused ice cubes, prosecco bath





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## — SMALL PLATES —

### “Meat Ballah, Shot Callah”

mozzarella-stuffed meatballs topped with oven-roasted tomato sauce, served with house-made French bread

### “Dr. Octo[Pi]”

marinated and grilled octopus, served on a bed of spinach salad tossed in soy ginger sauce

### “Them Bones”

roasted bone marrow on house-made French bread, topped with parsley salad

## — SALADS —

### “Garden the Interruption”

fresh tomato, fresh mozzarella, basil with balsamic vinegar pearls

### “So Fresh and So Green... Green”

kale, oven-roasted red pepper, carrot, radish, fontina with mustard vinaigrette

### “The Rocket”

arugula, apple, fennel, artichoke, grana padano with citrus vinaigrette

### “Let the Beet... mmm... DROP”

seasonal root vegetables, spinach, goat and ricotta blend, candied walnuts with walnut vinaigrette

## — NEAPOLITAN-STYLE PIZZA —

SERVED FROM OUR WOOD-BURNING OVEN WITH HOUSE-MADE DOUGH

### “The Wizard of Mozz”

thinly sliced tomato, fresh mozzarella, and fresh basil in an oven-roasted tomato sauce

### “The $\sqrt{\text{Pi}}$ ”

fire-roasted, seasonal root vegetables, fresh mozzarella, and shaved grana padano in a pistachio and pesto-based sauce

### “The Mac-elangelo”

Orecchiette pasta, pancetta, gouda, fontina, and shaved grana padano in an Italian cream sauce topped with crispy sage

### “Oh, Dawn-a”

Italian sausage, onion, oven-roasted red pepper, gouda, and fontina in an Italian cream sauce, topped with a fried egg and crispy hash browns

### “The Jersey Shore”

Italian sausage, prosciutto, and pancetta, with fresh grated cheese in an oven-roasted tomato sauce

### “Notorious P.I.G.”

pork belly, apple, red onion with a goat and ricotta cheese blend, in a house-made sweet & spicy BBQ sauce

## — DESSERTS —

“Chocolate & Cheese” :: Baked Brie

“Honey, Can You Fig It?” :: Figs & Honey

“Sweet Fruition” :: Seasonal Fruit Pi

Chef Donna Allers