



\$32 PER PERSON

WELCOME TO OUR FAVORITE WEEK OF THE YEAR.

We've curated this Restaurant Week menu to highlight the bold flavors and fresh ingredients that define Crust Brewing. We invite you to build your perfect meal by choosing one personal-sized Appetizer, one Entree, and one Dessert from our featured list to the right.

Each course has been crafted to pair perfectly with our house-brewed beers, so don't hesitate to ask your server for a recommendation.

We are delighted to have you at our table—dig in and enjoy the feast!

BEVERAGES	
BEER FLIGHT	\$19.00
BANANNA ESPRESSO MARTINI	\$15.00
APEROL SPRITZ	\$14.00
CUCUMBER MULE	\$14.00
SPICY MARGARITA	\$14.00

APPETIZER

PLEASE SELECT ONE

312 EMPANADA
One Italian beef, giardiniera, and mozzarella stuffed empanada. Served with au jus.

BURRATA
Hand pulled burrata, tomato jam, and balsamic glaze. Served with focaccia.

ENTREE

PLEASE SELECT ONE

THE PEPPERONI
Signature red sauce pizza, with pepperoni, mozzarella, ricotta, basil, and hot honey.

THE FIG
Signature white sauce pizza, with prosciutto, fig, arugula, pistachio pesto, mozzarella and parmesan.

THE SPINACH
Signature white sauce pizza, with spinach dip, ricotta, and mozzarella.

THE SUPREMES
Signature red sauce pizza, with pepperoni, sausage, bell pepper, onion, mushroom, mozzarella, and basil.

PASTA ALLA VODKA
Paccheri noodles, vodka sauce, red chili flakes, burrata, and fried basil.

PISTACHIO GNOCCHI
Potato gnocchi, parmesan, crispy basil, and pistachio pesto.

DESSERT

PLEASE SELECT ONE

SALTED CARAMEL BUDINO
Salted caramel Italian custard, Oreo crumbles, fresh cream, and caramel sauce.

TIRAMISU
Classic Italian dessert of ladyfingers, coffee, mascarpone, and cocoa powder.