

Mezzaluna

happy hour food

Apps

soup of the day

pop-corn shrimp with chili-garlic aioli	9.00
giant calamari flash-fried with spicy chili sauce	14.00
*ny strip carpaccio with arugula, reggiano, crispy capers, onions & horseradish aioli	14.00

Greens

simple greens basil vinaigrette	9.50
add goat cheese	3.00
caesar reggiano & house-made croutons	10.00

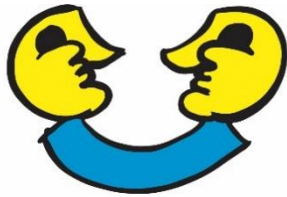
12" Wood Fired Pizzas

may arrive independently of other items - 12" gluten-free crust available +\$2.50

sausage , roasted tomato sauce & fresh mozzarella	16.50
mushroom , roasted tomato sauce, fresh mozzarella	16.50
margherita , roasted tomato sauce, fresh mozzarella, sliced tomatoes, sweet basil	17.50
thai chicken , peanut sauce, asian cabbage, mozzarella and spicy inlay	17.50
prosciutto , mushrooms, arugula, truffle oil, reggiano, fresh mozzarella, no sauce	19.00
basil pesto , roma tomatoes, pinenuts, olives, goat cheese	17.50
the Italian job , mortadella, nduja (spicy Italian prosciutto), caciocavallo cheese, fresh mozzarella, basil	19.50
veggie , fresh spinach, julienne veggies, basil pesto sauce	9.00
pepperoni , roasted tomato sauce & fresh mozzarella	9.00
cheese , roasted tomato sauce	9.00

add on to any pizza

Italian sausage	4.00
rock shrimp	6.00
grilled CO natural free-range chicken	6.50



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happy hour drink

featured drink:
Willits Mimosa
big b's apple
cider, prosecco,
cinnamon sugar
rim
\$12

Cocktails

Spicy Mezcal Marg: Milagro silver, Sombra Mezcal, fresh lime juice, agave, jalapeño	\$12
Aperol Spritz: Pinot Grigio, Aperol, grapefruit, soda, orange slice	\$10
MezzaMule: Marble CO vodka, ginger beer, fresh lime juice, Marble Gingercello	\$12
Kentucky Mule: Jim Beam, ginger beer, fresh lime juice and orange bitters	\$10
Exotico Paloma: Exotico Blanco Tequila, fresh lime & grapefruit juices, agave nectar	\$12
House Margarita: Exotico Blanco tequila, agave, fresh lime juice	\$6

Martinis

The Valley Boulevard: Woody Creek Rye, Antica Sweet Vermouth, Campari	\$13
Roaring Fork Vesper: Marble Vodka, Woody Creek Gin , Lillet, shaken with a twist	\$13
Skinny Mezz: Milagro Silver, agave and fresh pressed lime juice	\$13
Sicilian Margarita: Exotica Tequila, Aperol, blood orange, fresh lime juice	\$12
The Firefighter: Basil Hayden, Antica Sweet Vermouth, orange bitters	\$12

Beer

	\$6	
Coors Lite \$3	Clausthaler N.A.	Draft Beer 16oz.
Heineken \$4	Guinness	Modelo Especial \$4
Budweiser \$4	Moretti	R.F. Freestone \$6
\$6	Heineken	(Carbondale)
Big B's Orchard Cider,	Stella Artois	Rotating Tap \$6
(Paonia)	Aspen Blonde (Aspen)	
gluten free		

Wine

White

prosecco Lunetta, 187ml \$11
 chardonnay, Landmark, CA \$12
 chardonnay, Domaine Begude, FR, \$9
 sauv blanc, Ferrari Carano CA \$11
 rose, Montfaucon, les gardettes, FR \$9
pinot grigio, Folanari, \$6

Red

pinot noir, Duck Pond, OR, \$13
 barbera d'asti, Vietti, tre vigne, IT, \$12
 malbec, Casa Bianchi, AR, \$12
 cabernet, Hogue Cellars, WA, \$9
chianti, Folanari, \$6

