PIZZA BY BREWSKI

American Pies

EST. 2021

ANCOATS

THE WAGYU CHAPTERS: CHAPTER 2
FESTIVE FEAST

Oh Christmas cheese, oh Christmas cheese, how lovely is your beef wellington Wagyu short rib burrito?

It's that time of year again where we put an Italian American twist onto some festive classics. The crispiest brie parcels with honey glaze, maple roast ham arancini and wagyu beef shin croquettes.

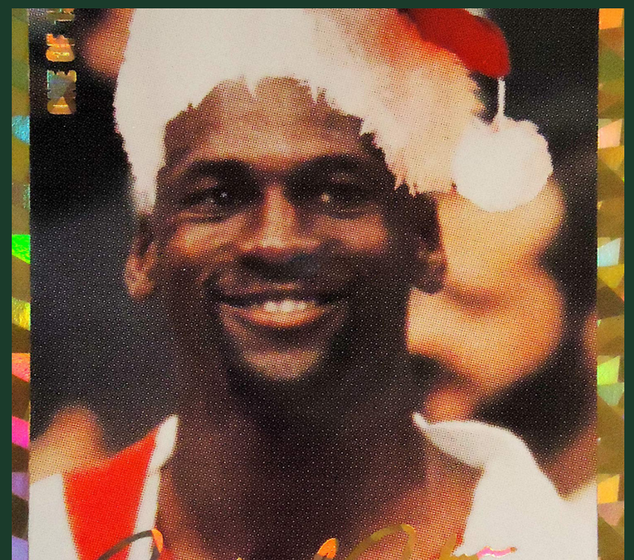
Your festive feasting is in safe hands.





TURN OVER FOR DEEP DISH DELISCIOUSNESS





PIES BEFORE GUYS



PIZZA SNACKS

CHORIZO & NDUJA HONEY BITES 4

STUFFING & PARMESAN GARLIC BUTTER DOUGH BITES 4

ADD A DIP 1

SMALL PLATES

PIES PIG IN BLANKET 9.25
Jalapeño & cheddar sausages, wrapped in smoked streaky bacon, brushed with a mulled wine glaze, served with crispy onions and Mustard Mayo

CRISPY BRIE PARCELS 9.5
Served with nduja honey and finished with nduja crumb

WAGYU BEEF SHIN CROQUETTES 9.6
With garlic aioli and wagyu marinara

GLAZED MAPLE ROAST HAM ARANCINI 9.8
With a gooey gruyere centre and Garlic & Herb Mayo

CRISPY COATED FRIED CHICKEN THIGH 9.25
With a choice of dip

MOZZ WEDGE GLAZERS 9
With cinnamon sugar glaze and cranberry ketchup

WINGS

CHOOSE FROM:

SPICED ORANGE / PIG IN BLANKET / MAPLE BACON 9.5

SIDES

SKIN ON FRIES

ORIGINAL, SEASONED IN GARLIC SALT (V) 4.5
GARLIC BUTTER (V) 5.5
TRUFFLE (V) 6

LOADED FRIES

PULLED GLAZED WAGYU BEEF SHIN WITH MOZZARELLA 12
STICKY PULLED GLAZED HAM HOCK 11
With jalapeno and cheese
BRIE, STICKY HONEY & CHORIZO 12

PICKLED SLAW (V) 3

CAPRESE SALAD (V) 7.5
Tomato, mozzarella & basil salad, served with basil oil

WAGYU SHORT RIB WELLINGTON GARLIC BREAD BURRITO | 37.5

SLOW COOKED WAGYU SHORT RIB, BRUSHED WITH ENGLISH MUSTARD, WILD MUSHROOM DUXELLES AND WRAPPED IN A GARLIC BREAD BLANKET BURRITO. SERVED WITH PEPPERCORN SAUCE AND SKIN ON FRIES

DETROIT PAN

Thick cut square pizza pies with a caramelised cheese crust and super fluffy middle

THE CLASSIC (V) 14.5
Mozzarella, parmesan, basil

PEPPERONI 16.5
ADD JALAPENO 1.5 | ADD HOT HONEY 2 | DOUBLE PEPPERONI 3

SPICY SAUSAGE 17.5
Jalapeno and cheddar sausage, finished with chilli flakes
ADD HOT HONEY 2 | ADD MIXED PEPPERS 1

BUFFALO FRIED CHICKEN 18.5
Crispy coated fried chicken thigh, finished with buffalo and blue cheese sauce

PICANTE 18.5
Chorizo, salami, jalapeno, goats cheese, hot honey
ADD PEPPERONI 3

NDUJA AND GOATS CHEESE 17.5
Crumbled goats cheese and spiced pork nduja pieces
Vegetarian alternative available
ADD JALAPENO 1.5 | ADD HOT HONEY 2

VEGGIE MAX (V) 16
Roasted red onion & pepper mix, jalapeno, buffalo mozzarella, basil oil
ADD PORK PEPPERONI 3 | ADD HOT HONEY 2

GARLIC BREAD BOMBS

Garlic bread dough, topped with melted mozzarella and stuffed with your choice of filling

BRIE AND CHORIZO 19
With nduja marinara and nduja honey

FESTIVE WAGYU BEEF 19
With a mulled wine glaze

DETROIT GARLIC BREADS

MOZZARELLA (V) 13
NDUJA AND MOZZARELLA 14
VEGGIE NDUJA AND MOZZARELLA (V) 14

CHICAGO DEEP DISH

Garlic butter parmesan crust pies stuffed with unthinkable amounts of mozzarella, topped with our chunky marinara sauce

THE CLASSIC (V) 14.5
Mozzarella, parmesan, basil

PEPPERONI 16.5
ADD JALAPENO 1.5 | ADD HOT HONEY 2 | DOUBLE PEPPERONI 3

SPICY SAUSAGE 17.5
Jalapeno and cheddar sausage, finished with chilli flakes
ADD HOT HONEY 2 | ADD MIXED PEPPERS 1

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ADD JALAPENO 1.5 | ADD HOT HONEY 2

VEGGIE MAX (V) 16
Roasted red onion & pepper mix, jalapeno, buffalo mozzarella, basil oil
ADD PORK PEPPERONI 3 | ADD HOT HONEY 2

DIPS

Perfect for dipping crusts

BLUE CHEESE / RANCH / BUFFALO / GARLIC MAYO / GARLIC & HERB MAYO / HONEY MUSTARD MAYO / MARINARA 1.5

HOT HONEY / NDUJA HONEY 2

Our dishes are made fresh to order unfortunately we cannot guarantee the kitchen is 100 % allergen / contamination free. Please speak to a member of staff if you have any allergies / dietary requirements.