

a delicious experience

≡ **HUMBLE PIE** ≡™

pizza · wine · spirits

BREAKFAST SERVED UNTIL 10:00AM

HUMBLE PIE BREAKFAST* 13⁴⁹

Two eggs any style with choice of bacon or savory sausage, served with breakfast potatoes, toast

BREAKFAST SANDWICH* 11⁹⁹

Choice of bacon or sausage, egg, cheddar on a croissant

STARTERS

CHICKEN TENDERS 13⁴⁹

Choice of ranch or BBQ sauce

WINGS 15²⁹

With ranch dipping sauce

MEATBALLS 13⁴⁹

Three house-made meatballs with tomato sauce, Parmesan cheese and bread

FRENCH FRIES 9⁹⁹ ●

Parsley, garlic, lemon zest, pecorino, chili flakes, served with garlic aioli

SALADS (ADD CHICKEN TO ANY SALAD +5⁹⁹)

CHOPPED 15²⁹

Roast turkey, salami, tomatoes, house mozzarella, herb vinaigrette

CAESAR 14⁴⁹ ●

Romaine, celery hearts, Parmesan, Caesar dressing

BURGERS & SANDWICHES (ADD FRENCH FRIES +3⁴⁹)

SOURDOUGH CHEESEBURGER 17²⁹

Premium beef burger, Swiss, caramelized onions, house dressing

HUMBLE BURGER 16⁴⁹

100% premium beef burger, lettuce, tomato, onion on a challah bun

GRILLED CHICKEN 15²⁹

With provolone on a challah bun

GRILLED B.L.T. 14²⁹

Crispy bacon lettuce, tomato, mayo, grilled sourdough

● Vegetarian

● ≤600 Calories

20% gratuity will be added for parties of six or more



TRY OUR FAVORITES

*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.

Please inform your server if you have a food allergy and speak to a manager. Our dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree-nuts, peanuts, soybeans, sesame, mustard and sulphites are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices.

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PIZZA 10" INDIVIDUAL. SERVED ALL DAY. (GLUTEN FREE PIZZA DOUGH +3⁶⁹)

PEPPERONI 17⁹⁹

Pavone pepperoni, house mozzarella, tomato sauce

HUMBLE PIE SIGNATURE SAUSAGE 18⁷⁹

Roasted fennel, house mozzarella, tomato sauce

MARGHERITA 16⁶⁹ ●

House mozzarella, tomato sauce, basil

MEATBALL 18²⁹

Provolone, fluffy Parmesan and Romano cheese blend with parsley, tomato sauce

CHEESE 14⁷⁹ ●

House mozzarella, tomato sauce

COCKTAILS

Our bartenders are happy to suggest the perfect cocktail with your favorite spirit from our full bar!



BLOODY MARY

Tito's premium handmade vodka and our own perfect signature house-made tomato juice blend

BEERMOSA

Bud Light, orange juice, bitters

MIMOSA

Fresh orange juice with bubbly Champagne

20% gratuity will be added for parties of six or more

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DRAFT BEERS

BUD LIGHT

St. Louis, MO | 4.2% ABV | 6 IBU

BLUE MOON BELGIAN WHITE ALE

Golden, CO | 5.4% ABV | 9 IBU

FOUR PEAKS KILT LIFTER

Tempe, AZ | 6% ABV | 21 IBU

SIERRA NEVADA HAZY LITTLE THING IPA

Chico, CA | 6.7% ABV | 40 IBU

BOTTLES AND CANS

MICHELOB ULTRA 16oz

St. Louis, MO | 4.1% ABV | 10 IBU

COORS LIGHT 16oz

Golden, CO | 4.2% ABV | 10 IBU

BUDWEISER 16oz

St. Louis, MO | 5% ABV | 12 IBU

STONE BUENAVEZA SALT & LIME LAGER 19.2oz

Escondido, CA | 4.7% ABV | 13 IBU

DOS EQUIS 16oz

Mexico | 4.7% ABV | 10 IBU

MODELO ESPECIAL 16oz

Mexico | 4.4% ABV | 18 IBU

HEINEKEN 16oz

Netherlands | 5% ABV | 23 IBU

FIRESTONE 805 BLONDE 12oz

Paso Robles, CA | 4.7% ABV | 15 IBU

BARRIO TUCSON BLONDE 12oz

Tucson, AZ | 4.8% ABV | 14% IBU

SIERRA NEVADA PALE ALE 16oz

Chico, CA | 5.6% ABV | 38 IBU

PHX BEER CO. MONSOON IPA 16oz

Phoenix, AZ | 7% ABV | 70 IBU

MOTHER ROAD TOWER STATION IPA 16oz

Flagstaff, AZ | 7.3% ABV | 70 IBU

ANGRY ORCHARD CRISP APPLE HARD CIDER 12oz

Walden, NY | 5% ABV

TOPO CHICO RANCH WATER 12oz

Mexico | 4.7% ABV

TRULY WILD BERRY HARD SELTZER 12oz

Boston, MA | 5% ABV

COCKTAILS

CLASSIC MARY

Made with Ketel One vodka and Demitri's® Classic Mix

PINEAPPLE MINT MIMOSA

Sparkling wine and pineapple juice, garnished with mint

BEERMOSA

Bud Light, orange juice and bitters

ESPRESSO MARTINI

Tito's Handmade vodka and Caffè Borghetti Espresso liqueur, garnished with espresso beans

BUFFALO TRACE OLD FASHIONED

Buffalo Trace bourbon, simple syrup and Angostura bitters

APEROL SPRITZ

Aperol and sparkling wine, topped with club soda

CRANBERRY MULE

Tito's Handmade vodka, cranberry juice, ginger and lime, topped with soda water

COSMO KISSES

Wheatley vodka, St-Germain Elderflower liqueur and lime and cranberry juices, topped with sparkling wine

LA PALOMA

Cazadores Blanco tequila, ginger, grapefruit juice, lime and soda water

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SPARKLING & WHITE WINES

BENVOLIO

PROSECCO | ITALY

Fresh citrus with slight hints of honey and fresh flowers on the nose with flavors of fresh peaches, lemon, green apples and grapefruit

TRIMBACH

RIESLING | ALSACE, FRANCE

Fresh and bright with plenty of apple, pear and citrus to balance the crisp acidity

CANYON ROAD

PINOT GRIGIO | CALIFORNIA

Hints of green apple, citrus, white peach and floral blossom

MATANZAS CREEK

SAUVIGNON BLANC | SONOMA COUNTY, CA

Key lime blossom, white grapefruit, early harvested nectarine, prickly pear, white guava, honeysuckle, linden blossom and kumquat on the nose

TERRAS GAUDA ABADIA DE SAN CAMPIO

ALBARIÑO | RÍAS BAIXAS, SPAIN

Fruit-forward and lively on the palate with aromas of citrus, tropical fruit and freshly cut green apple

CAMBRIA KATHERINE'S VINEYARD

CHARDONNAY | SANTA MARIA VALLEY, CA

Chardonnay marked by exceptional ripeness and smoky oak

FALESCO LE PÓGGERE EST! EST!! EST!!! DI MONTEFIAScone

BIANCO | LAZIO, ITALY

Soft notes of tropical and orchard fruits with a balanced freshness and well-integrated acidity

RED WINES

MURPHY-GOODE

PINOT NOIR | CALIFORNIA

Vibrant dark fruit character with notes of vanilla and intense black cherry aromas and flavors

CALERA

PINOT NOIR | CENTRAL COAST, CA

Bouquet of raspberry, cherry and wild strawberry aromas with hints of sagebrush and dried herbs adding nuance and complexity

WILLIAM HILL

CABERNET SAUVIGNON | NORTH COAST, CA

Well-balanced with a rich palate of dark fruit flavors complemented by subtle hints of caramel and cocoa

SYCAMORE LANE

MERLOT | CALIFORNIA

Soft and ripe with blackberry, vanilla and baking spices

SAN POLO RUBIO

RED BLEND | MONTALCINO, ITALY

Fresh aromas of red cherries, violet, and blackcurrants, followed by subtle spicy notes

VINO ROSSO

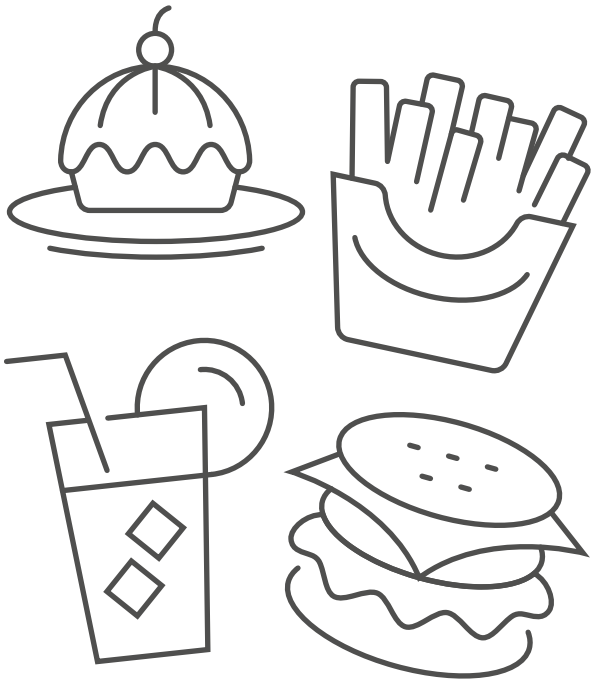
CABERNET SAUVIGNON | COLUMBIA VALLEY, WA

Flavors of plum, berry, chocolate, dried oregano and a long lingering finish of berries

ROCCA DELLE MACIE

CHIANTI CLASSICO | TUSCANY, ITALY

Medium-bodied with creamy tannins and intense notes of cherry, plum and spice



KID'S MENU

10 Years Old or Younger | Served with Fries

CHICKEN TENDERS

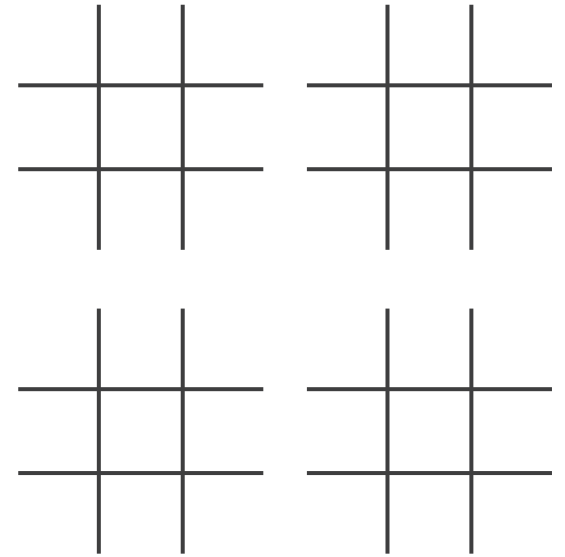
8.99

CHEESE PIZZA

8.99



TIC-TAC-TOE

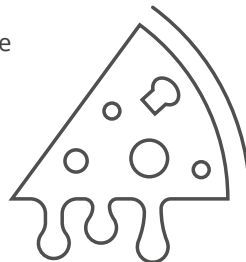


CONNECT THE DOTS



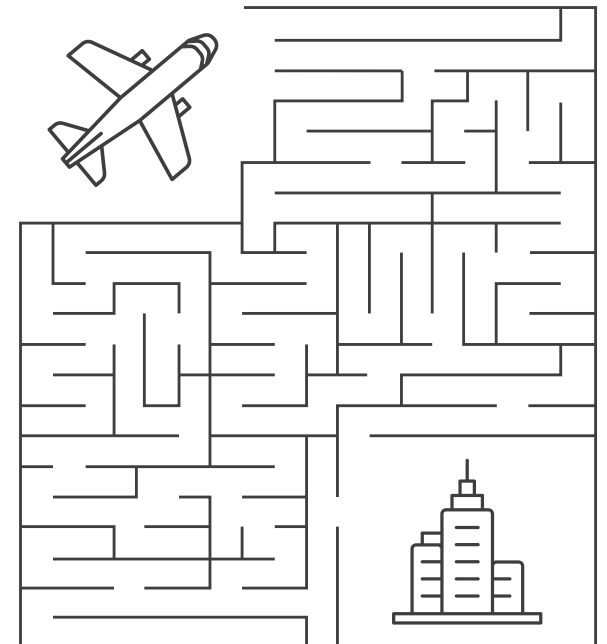
d h f p t r y q o l i v e s
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i b n o v e n c h e e s e u
n u i r e t r u u p d p s s
e r o b x s w j a p b e b a
a g n t c a a c o e b p a g
p e s p z l p r h r a p k e
p r c i d a w u q o n e e o
l p h z u m z s s n q r k s
e j a z h i q t x i g s u n
t o m a t o s a u c e p e b

mushrooms
tomato sauce
sausage
oven
onions
pepperoni
ham
pineapple



peppers
salami
crust
pizza
hamburger
cheese
olives
bake

HELP THE AIRPLANE LAND AT ITS DESTINATION



BREAKFAST SERVED UNTIL 10:00AM

HUMBLE PIE BREAKFAST* 13.49

TWO EGGS ANY STYLE WITH CHOICE OF CRISPY BACON OR SAVORY SAUSAGE, SERVED WITH BREAKFAST POTATOES, TOAST

BREAKFAST SANDWICH* 11.99

CHOICE OF BACON OR SAUSAGE, EGG, CHEDDAR ON A CROISSANT

STARTERS

CHICKEN TENDERS 13.49

WITH CHOICE OF RANCH OR BBQ SAUCE

MEATBALLS 13.49

THREE HOUSE-MADE MEATBALLS WITH TOMATO SAUCE, PARMESAN, BREAD

FRENCH FRIES 9.99 ●

PARSLEY, GARLIC, LEMON ZEST, PECORINO, CHILI FLAKES, SERVED WITH GARLIC AIOLI

WINGS 15.29

WITH RANCH DIPPING SAUCE

SALADS

ADD CHICKEN TO ANY SALAD +\$5.99

CAESAR 14.49 ●

ROMAINE, CELERY HEARTS, PARMESAN, CAESAR DRESSING

CHOPPED 15.29

ROAST TURKEY, SALAMI, TOMATOES, HOUSE MOZZARELLA, HERB VINAIGRETTE

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PIZZA 10" INDIVIDUAL GLUTEN FREE DOUGH +3.69

HUMBLE PIE SIGNATURE
SAUSAGE 18.79
ROASTED FENNEL,
HOUSE MOZZARELLA,
TOMATO SAUCE

MEATBALL 18.29
PROVOLONE, PARMESAN AND
ROMANO CHEESE BLEND,
PARSLEY, TOMATO SAUCE

CHEESE 14.79 ●
HOUSE MOZZARELLA,
TOMATO SAUCE

PEPPERONI 17.99
PAVONE PEPPERONI, HOUSE
MOZZARELLA, TOMATO SAUCE

MARGHERITA 16.69 ●
HOUSE MOZZARELLA,
TOMATO SAUCE, BASIL

BURGERS & SANDWICHES

ADD FRENCH FRIES +3.49

SOURDOUGH
CHEESEBURGER 17.29
SWISS, CARAMELIZED ONIONS,
HOUSE DRESSING

GRILLED CHICKEN 15.29
WITH PROVOLONE
ON A CHALLAH BUN

HUMBLE BURGER 16.49
LETTUCE, TOMATO,
ONION, ON CHALLAH BUN

GRILLED B.L.T. 14.29
CRISPY BACON, LETTUCE,
TOMATO, MAYO, SOURDOUGH

● Vegetarian

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