



weekends at sugar pine

Join us each Friday and Saturday from 4:00 p.m. to 9:00 p.m. for pizza, small plates, custom cocktails, beer, wine and sipping spirits

Reservations Accepted

Pine Pizzeria @ Sugar Pine
1920 S. Coffman St. Longmont, Co 80504
303.827.3763
www.sugarpinecatering.com
www.pinepizzeria.com

small plates

Charcuterie Platter 24

Prosciutto, soppressata, Elevations sausage, Chef's selection local cheese, marinated olives, seasonal jam, crostini, crackers, seasonal fruit
* feeds 2-4 *

Mixed Greens Salad 8

Esoterra Culinary Garden mixed greens, Chef's choice seasonal vegetables and vinaigrette | VGN, GF

"Grass Grass" Meatballs 18

Local grass-fed ground beef, marinara, parmigiano reggiano

Duck Wings 14

Crispy drumettes in sweet crackle chili sauce, sliced cucumber & housemade ranch | NF

Lobster Rolls 27

* add fries—4/pp *

Maine (Cold)

House aioli, celery, scallions, chives, fried tarragon, seasoned butter roll

Connecticut (Hot)

Seasoned butter-soaked lobster, chives, fried tarragon, seasoned butter roll

Parm Frites 9

Shoestring potatoes, truffle, grana padano cheese, fine herbs

pizzas

Margherita 20

San Marzano tomato sauce, fior di latte mozzarella, basil, parmigiano reggiano | V

Pepperoni and Spicy Honey 22

San Marzano tomato sauce, fior di latte mozzarella, basil, pepperoni, hot honey drizzle

Bella 22

White base, ricotta, chèvre, figs, walnuts, balsamic, lemon, watercress | V

Crudo 22

San Marzano tomato sauce, basil, fior di latte mozzarella, arugula, prosciutto crudo, parmigiano reggiano shavings

dessert

Cinnamon Sugar Pizza 10

Pizza dough covered in cinnamon, sugar and a drizzled powdered sugar icing

Nutella Calzone 7

Pizza dough filled with Nutella and sprinkled with powdered sugar

to drink

FEATURED FALL COCKTAIL

Herbal G&T 11

Gin, mint, cucumber, green peppercorn, tonic water, lime

SIGNATURE COCKTAILS

Dark and Stormy 12

Dark rum, ginger beer, lime juice, bitters

Sage French 75 13

Gin, champagne, fresh lemon juice, sage infused syrup, fresh sage

Negroni 14

Gin, Campari, sweet vermouth, orange peel

Gin and Mint Fizz 13

Gin, fresh lemon and lime juice, mint infused syrup, champagne

Lavender Flower Farm Fizz 12

Tequila, lavender infused syrup, fresh lime juice, club soda, lime wedge

Oaxaca Old Fashioned 13

Oaxaca Old Fashioned, reposado tequila, mezcal, agave, nectar, bitters, charred orange twist

Jalapeno Paloma 13

Tequila, grapefruit juice, jalapeno infused syrup, club soda, lime juice, dehydrated jalapeno

Aperol Spritz 13

Aperol, prosecco, club soda, orange slice

Pine Pick Me Up Espresso Martini 14

Pine Pick Me Up Espresso Martini, vodka, kahlua, locally roasted espresso, Bailey's Irish Cream, coffee bean

Sunset Sour 14

Bourbon, lemon juice, simple syrup, red wine, dehydrated lemon wheel

Brown Derby 13

Bourbon, fresh grapefruit juice, honey water, grapefruit slice

Rosemary Old Fashioned 13

Bourbon, rosemary infused syrup, rhubarb bitters, rosemary sprig



BEER in the can

Odell Brewing 90 Shilling Amber Ale 6
Odell Brewing Mountain Standard IPA 6
Left Hand Brewing Sawtooth Amber Ale 7
Left Hand Milk Stout Nitro 7
Upslope Craft Lager 6
River North Brewery Pils Lager 7
RationAle N/A hazy IPA 6
Blood Orange Sparkling Hop Water N/A 4

MOCKTAILS

Fall Refresher 8
Mint, cucumber, green peppercorn, tonic water, lime
Blueberry Smash 8
Blueberries, lemon, cinnamon, club soda, rosemary
Maple Spiced Lemonade 8
Infused maple syrup, fresh lemon juice, club soda
The Liana 8
Freshly squeezed lemon juice, simple syrup, sparkling water, salt rim
The Prospect 8
Tonic water, fresh blackberries, basil infused syrup, basil leaf

WINE by the glass/bottle

Palladino-Barbera d'Alba (2020) 14|40
19 Crimes Red Blend 14|40
Ricasoli Brolio Chianti Classico 15|48
Sterling Pinot Grigio 14|40
Rose Chateau d'Esclans The Beach 14|48
La Marca Prosecco 12|38
Pinot Noir Sterling Vintner's Collection 12|40

SIPPING SPIRITS

Angels Envy Bourbon 18
Oban 14 Year (Single Malt) 18
Komos Tequila 20