

FOOD



PIZZA

Pizza Rossa

San Marzano Tomatoes From Naples Are Used As An Authentic Base For Our Red Pizzas | *Gluten Free Dough* +3

MARGHERITA ^{13.5}

Mozzarella, Basil, Parmesan

MARINARA ^{12.5}

Garlic, Italian Herbs

PEPPERONI ^{14.5}

Mozzarella, Pepperoni

CRUDO E ARUGULA ^{16.5}

Mozzarella, Arugula, Prosciutto Crudo, Shaved Parmesan

CONTADINA ^{17.5}

Black Kale, Calabrese Chiles, Salame Felino, Ricotta, Wildflower Honey, Parmesan & Herbs

TOPPINGS

Basil 1	Roasted Peppers 1	Italian Herbs 1
Red Onion 1	Portobello 2	Ricotta 3
Heirloom Tomatoes 1	Pepperoncini 1	Mozzarella 2
Caramelized Onion 1	Parmesan 1	Calabrese Peppers 2
Arugula 2	Garlic 1	Prosciutto Crudo 3
Spinach 1	Egg 2	Prosciutto Cotto 3

SMALL BITES

CALAMARI FRITTI ¹⁵

Lemon Zest Aioli, Calabrese Marinara, Squid Ink Salt

CAULIFLOWER RICE ARANCINI ¹²

Cauliflower Rice Balls Stuffed with Mozzarella, Parmesan, Italian Herbs & Fontina, Served with Rich Marinara Dipping Sauce

SAUSAGE & ASIAGO CREAM CHEESE STUFFED MUSHROOMS ¹⁴

Savory Portobellini Mushrooms filled with Fennel Sausage, Italian Herbs, Organic Garlic, Onions, Asiago Cream Cheese & a Balsamic Drizzle

SALAD

ANTIPASTO ¹⁴

Romaine, Organic Heirloom Tomatoes, Red Onion, Fresh Mozzarella, Olives, Pepperoncinis, Prosciutto Cotto with Italian Herb & Red Wine Dressing

CHIPOTLE CAESAR ¹³

Add Organic Grilled Chicken +4

Anchovies, Housemade Chipotle Caesar Dressing, Shaved Parmesan, Croutons

WEDGE ¹⁴

Iceberg Lettuce, Cherry Heirloom Tomatoes, Housemade Italian Herb Blue Cheese Dressing & Crispy Pancetta

Pizza Bianca

A Blend Of Parmesan, Mozzarella & Olive Oil Create A Creamy Foundation For Our White Pizzas | *Gluten Free Dough* +3

SALSICCIA E RICOTTA ^{17.5}

Spinach, Ricotta Cheese, Fennel Sausage

PORTOBELLO ^{16.5}

Caramelized Onions, Portobello, Herbs

Pizza Speciali

BRUNCH PIZZA ¹⁶

Served All Day!

Housemade Burro Sauce, Fresh Mozzarella, Fontina, Roasted Potatoes, Sausage, Bell Peppers, Egg

BAMBINI CHEESE (KID'S PIZZA) ¹⁰

Tomato Sauce, Mozzarella

BURGERS

THE BOWL BURGER ¹⁴

Two Thinly Smashed Grass-Fed Angus Beef Patties with Grilled Onions, Sharp Cheddar, Tomato, Lettuce and Pickles with a House-Made Remoulade Sauce. Served with Fries.

Sub Sweet Fries +1 | *Sub Side Salad* +3

GARDEN BURGER ¹⁶

House Made Vegan Burger Patty made from Black Beans, Pepitas, Mushrooms, and seasoning. Topped with Arugula, Tomato, Vegan Cheese, and our Tangy Vegan Burger Spread

Sub Sweet Fries +1 | *Sub Side Salad* +3

SIDES

BRUSSEL SPROUTS ¹²

Skillet Roasted Brussel Sprouts with Crispy Black Pepper Pancetta, Crispy Onion Straws, Balsamic Drizzle

PANKO & PARMESAN CRUSTED ASPARAGUS FRIES ¹⁰

Served with Buttermilk Herb Ranch Dressing

SWEET FRIES ⁶

FRIES ⁵

DESSERT

NUTELLA PIZZA ⁹

Whipped Cream, Strawberries

GELATO ⁵

Vanilla Bean, Chocolate, Espresso, or Pistachio

CANNOLIS ⁹

Strawberry or Vanilla with Chocolate Chip

4 Crisp Cannoli Shells Filled with Lightly Sweetened Mascarpone Cream, Cocoa & Powdered Sugar

COCKTAILS



THE DUDE ABIDES¹³

A Modernized, Frozen Cocktail, This White Russian Pays Homage to The Big Lebowski
Tito's Vodka, Housemade Civil Coffee Liqueur, Horchata Cream, Cinnamon Tincture

ROTATING MADRE SLUSHIE¹³

¡Preguntale a tu Mama!

HANDSOME NOT HANDLESS¹³

Smoky, Island Cocktail, This One Tips a Hat to Our Favorite One-Handed Kingpin Bowler
Del Maguey Crema De Mezcal, El Silencio Black, Giffard Banane, Luxardo Maraschino, Fresh Pineapple & Lime Juice

OWEN LOVES HIS MOMMA¹³

Balance of Hot, Cool, Fruity & Floral, Inspired by "Throw Momma From the Train," Filmed at Mr. T's in 1987
Jalapeño-Infused Herradura Silver Tequila, Chateau Aloe Liqueur, Hibiscus, Lime Juice, Topped with IPA

MAGIC CARPET¹³

Jump On This Magical Carpet Ride's Twist On A Blood & Sand
Famous Grouse Scotch, Laphroaig 10 yr Scotch, Carpano Antica Vermouth, Moroccan Spice Blend, Fresh Grapefruit, Orange, & Lemon Juice

DRAUGHT COCKTAILS

DRAFT OLD FASHIONED¹¹

Not Your Parents' Old Fashioned

BELLE OF THE BOWL¹³

Refreshing, Effervescent Variation of the Eastside
Honeydew-Infused Treaty Oak Waterloo No. 9 Gin, Lime Juice, Housemade Cucumber-Thyme Soda

DRAFT

ASHLAND HARD SELTZER 5%	8
PABST BLUE RIBBON 4.8%	6
NORTH COAST BREWING SCRIMSHAW 4.4%	8
EEL RIVER BLONDE ALE 5.8%	8
BOOMTOWN INGENUE WHITE 4.6%	8
FREMONT SKY KRAKEN HAZY PALE ALE 5.5%	8
CALI CRAFT COOL KIDZ IPA 7.2%	8
ALPINE DUET IPA 7%	8
GUINNESS 4.2%	8
ROTATING TAP Ask your bartender or server	8

CANS

TECATE 4.5%	5
FOUNDERS ALL DAY SESSION IPA 4.7%	6
STONE DELICIOUS IPA 7.7%	6
GOLDEN STATE MIGHTY DRY CIDER 6.3%	8
ABITA ROOT BEER N/A	5
REGATTA GINGER BEER N/A	5

WINE

DOMUS PINOT GRIGIO	10/35
DOMAINE GAYDA EN PASSANT BLANC	12/41
PROTOCOLLO ROSE	10/35
EL COTO RIOJA	11/38
TAPIZ CABERNET SAUVIGNON	11/38
GOUGUENHEIM MALBEC	11/38
CODORNIU CLASICO CAVA	15
LE GRAND COURTAGE ROSE BRUT	15



f @HighlandParkBowl

HOURS OF OPERATION

Monday - Thursday: 5pm-12am

Friday: 5pm - 2am

Saturday: 2pm - 2am

Sunday: 2pm - 12am