

# FOOD



## PIZZA

### *Pizza Rossa*

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

### MARGHERITA <sup>13.5</sup>

Mozzarella, Basil, Parmesan

### MARINARA <sup>12.5</sup>

Garlic, Italian Herbs

### PEPPERONI <sup>14.5</sup>

Mozzarella, Pepperoni

### CRUDO E ARUGULA <sup>16.5</sup>

Mozzarella, Arugula, Prosciutto Crudo, Shaved Parmesan

### CONTADINA <sup>17.5</sup>

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 <sup>15</sup>

Lemon Zest Aioli, Calabrese Marinara, Squid Ink Salt

### CAULIFLOWER RICE ARANCINI <sup>12</sup>

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

### SAUSAGE & ASIAGO CREAM CHEESE STUFFED MUSHROOMS <sup>14</sup>

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

## SALAD

### ANTIPASTO <sup>14</sup>

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

### CHIPOTLE CAESAR <sup>13</sup>

Add Organic Grilled Chicken +4

Anchovies, Housemade Chipotle Caesar Dressing, Shaved Parmesan, Croutons

### *Pizza Bianca*

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

### SALSICCIA E RICOTTA <sup>17.5</sup>

Spinach, Ricotta Cheese, Fennel Sausage

### PORTOBELLO <sup>16.5</sup>

Caramelized Onions, Portobello, Herbs

### *Pizza Speciali*

#### BRUNCH PIZZA <sup>16</sup>

Served All Day!

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

#### BAMBINI CHEESE (KID'S PIZZA) <sup>10</sup>

Tomato Sauce, Mozzarella

## BURGERS

### THE BOWL BURGER <sup>14</sup>

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 <sup>16</sup>

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 <sup>12</sup>

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

### PANKO & PARMESAN CRUSTED ASPARAGUS FRIES <sup>10</sup>

Served with Buttermilk Herb Ranch Dressing

### SWEET FRIES <sup>6</sup>

### FRIES <sup>5</sup>

## DESSERT

### NUTELLA PIZZA <sup>9</sup>

Whipped Cream, Strawberries

### GELATO <sup>5</sup>

Vanilla Bean, Chocolate, Espresso, or Pistachio

### CANNOLIS <sup>9</sup>

Strawberry or Vanilla with Chocolate Chip

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



# COCKTAILS



## THE DUDE ABIDES <sup>13</sup>

*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 SLUSHIE <sup>13</sup>

*¡Preguntale a tu Mama!*

## HANDSOME NOT HANDLESS <sup>13</sup>

*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 MOMMA <sup>13</sup>

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

## THE MADE MAN <sup>13</sup>

*If You Don't Know, Now You Know  
Campari, Italicus Bergamot, Luxardo, Fresh Lemon, Peychaud's*

## DANNY LARUSSO <sup>13</sup>

*Drink of Choice of the All Valley Tournament Champ  
Brugal Añejo, Aperol, Mexican Cinnamon Syrup, Fresh Grapefruit, Fresh Lemon*

## PINSETTER <sup>13</sup>

*This Floral Spin on a Negroni Will Have You Rolling Strikes All Night  
Mezcal Verde Amaras, Lillet Blanc, Italicus Bergamot*

## DRAUGHT COCKTAILS

### DRAFT OLD FASHIONED <sup>11</sup>

*Not Your Parents' Old Fashioned*

### BELLE OF THE BOWL <sup>13</sup>

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

## DRAFT

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
SECOND CHANCE FISTFUL OF GUMMIES 5%	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

PACIFICO 4.4%	6
FOUNDERS ALL DAY HAZE 4.9%	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
RED BULL N/A	5

## WINE

DOMUS PINOT GRIGIO	11/38
MONTARIBALDI CHARDONNAY	12/41
COMMUTER PINOT NOIR	13/44
MARIANA CABERNET SAUVIGNON	12/41
MARIANA ROSE	11/38
CODORNIU CLASICO CAVA	15
LE GRAND COURTAGE ROSE BRUT	15



[f](#) [@HighlandParkBowl](#)

### HOURS OF OPERATION

*Monday - Friday: 5pm-2am  
Saturday & Sunday: 12pm-2am*