



Document reference ID: 4525

# Licensing Application Summary

Application ID:

4525

**Applicant Name:** 

Tjmn, Llc

License Type applied for:

Restaurant Eating Place License (REPL) (AS 04.09.210)

**Application Status:** 

Received

Application Submitted On:

12/06/2024 02:34 PM AKST

# **Entity Information**

**Business Structure:** 

Limited liability company

Alaska Entity Number (CBPL):

10080322

# **Entity Contact Information**

**Entity Address:** 

1716 University, Fairbanks, AK, 99709, USA

# Initial Application Information

**Authority Type:** 

I am authorized user by the designated licensee with binding

authority

Legal First Name:

Milan

Legal Last Name:

Bajmoczi

Email Address:

harvarddoc28@yahoo.com

Phone Number:

617-771-0264

# Additional Authorized Users

Legal Name

Relation with Applicant

Debbi Miller

**Executive Management** 

Karl Sanford

Executive Management

# Ownership / Principal Party Details

**Principal Parent Entity** 

**Principal Party** 

Role

%Ownership

Tjmn, Llc

Milan Bajmoczi

Member

100

#### **Premises Address**

Address:

2030 E Tysons Trl, Wasilla, AK, 99654, USA

Does the proposed site include a

valid street address?

Yes

#### Basic Business information

**Business/Trade Name:** 

House of Fire Pizza - Wasilla

What is your primary business at this location? Restaurant

#### **Premises Contact Details**

**Contact Person Name** 

Milan Bajmoczi

**Business Phone Number** 

617-771-0264

**Email Address** 

harvarddoc28@yahoo.com

# Local Government and Community Council Details

City/Municipality

Wasilla

Borough

Matanuska-Susitna Borough

# Property Ownership

Do you, the applicant, own the land, building,

and/or warehouse at this proposed licensed

location?

Nο

**Property Utilization Status** 

A New Building

Are you operating under?

Lease

Add Copy of Lease\Sublease document

51Q8653-Lease (House of Fire Pizza) 5.10.24

(signed by TJMN).PDF (1).pdf

# **Premises Diagram**

Will the license or permit embrace the entire premises address?

Yes

**Premises Diagram** 

Wasilla Application.pdf

Security Plan

Wasilla Application.pdf

#### Restaurant Detail

Dining after standard closing hours: AS 04.16.010(c)

Nο

Dining by persons 16 - 20 years of age: AS 04.16.049(a)(2)

Yes Yes

Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)(3)

Yes

List where within the premises minors are anticipated to have access in the course of either dining or employment. (Example: Minors will only be allowed in the dining area. OR Minors will only be employed and present in the Kitchen.)

\*Minors will be allowed in the dining area, deck dining area and restrooms only. \*Minor employees will have access to all areas of the restaurant, however, they will always be under the supervision of an adult employee. Store opening and closing will only occur during times when an adult employee is present. Minor employees will never be left in the restaurant by themselves.

Describe the policies, practices and procedures that will be in place to ensure that minors do not gain access to alcohol while dining or employed at your premises.

\*The "opener" of the store 2 hours prior to opening to the public will be a person over 21 years of age. Once any minor employee (18–21) begins work hours they will be working with adults at all times. \*Alcohol is stored and served from easily visible and highly traffic areas by other employees throughout any given workday. \*As an employer who provides alcohol, we prioritize candidates with current TABS cards, or who are over 21 years of age and inform them upon hire that they have 30 days to acquire a TAPS card, otherwise they will no longer be scheduled for work.

Is an owner, manager, or assistant manager who is 21 years of age or older always present on the premises during business hours?

Yes

#### Food Service Permit

Is your license located in Municipality of Anchorage?

Νo

Do you have Approved food service permit for this premises?

No

Copy of the current food service permit for this premises OR the plan review approval.

Wasilla Application.pdf

#### **Entertainment & Service**

Are any forms of entertainment offered or available within the licensed business or within the proposed licensed premises?

No

Food and beverage service offered or anticipated is:

Table Service

#### Restaurant Declaration

Please upload the finalized or expected Food and Alcohol Menu.

Wasilla Application.pdf

There are tables or counters at my establishment for consuming food in a dining area on the premises. I have included with this form a menu, or an expected menu, listing the meals to be offered to patrons.

This menu includes entrées that are regularly sold and prepared by the licensee at the licensed premises.

I certify that the license for which I am requesting desigation is either a Beverage Dispensary, Beverage Dispensary Tourism, Club, Sporting Activity or Event License, Outdoor Recreation Lodge, Golf Course, Destination Resort, OR Restaurant or Eating Place, Seasonal REPL Tourism License.

#### **Hours Of Operation**

**Sunday** 11:00 AM - 09:00 PM

Monday 11:00 AM - 09:00 PM

**Tuesday** 11:00 AM - 09:00 PM

Wednesday 11:00 AM - 09:00 PM

**Thursday** 11:00 AM - 09:00 PM

Friday 11:00 AM - 09:00 PM

**Saturday** 11:00 AM - 09:00 PM

#### Other licenses involvement

TJMN LLC also holds licenses in Fairbanks, Alaska. 6074 5950 5713

#### Financial Interest

I hereby certify that no person other than a proposed licensee listed on the liquor license application has a direct or indirect financial interest, as defined in AS 04.11.450(f) in the business for which a liquor license is being applied for.

I hereby certify that any ownership change shall be reported to the board as required under AS 04.11.040, AS 04.11.045, AS 04.11.050, and AS 04.11.055.

# Public Notice Posting Attestation and Publishers Affidavit

Have you posted your application at both required locations for ten Yes consecutive days?

What was the other conspicuous location of your post? (Please

Include the full address)

What was the first day you posted your application?

Fred Meyer; 1501 East Parks Highway, Wasilla, AK

12/06/2024

I attest that I have met the public posting notice requirement set forth under AS 04.11.310 by posting a copy of my application for the 10-day period at the location of the proposed licensed premises and at another conspicuous location in the area of the proposed premises as listed in this application.

I hereby attest that I am the person herein named and subscribing to this application and that I have read the complete application, and I know the full content thereof. I declare that all of the information contained herein, and evidence or other documents submitted are true and correct. I understand that any falsification or misrepresentation of any item or response in this application, or any attachment, or documents to support this application, is sufficient grounds for denying or revoking a license/permit. I further understand that it is a Class A misdemeanor under Alaska Statute 11.56.210 to falsify an application and commit the crime of unsworn falsification.

#### **Attestations**

I certify that all proposed licensees (as defined in AS 04.11.260) and affiliates have been listed on this application.

I certify that I understand that providing a false statement on this form or any other form provided by AMCO is grounds for rejection or denial of this application or revocation of any license issued.

I certify that all licensees, agents, and employees who sell or serve alcoholic beverages or check the identification of a patron will complete an approved alcohol server education course, if required by AS 04.21.025, and, while selling or serving alcoholic beverages, will carry or have available to show a current course card or a photocopy of the card certifying completion of approved alcohol server education course, if required by 3 AAC 305.700.

I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

I hereby certify that I am the person herein named and subscribing to this application and that I have read the complete application, and I know the full content thereof. I declare that all of the information contained herein, and evidence or other documents submitted are true and correct. I understand that any falsification or misrepresentation of any item or response in this application, or any attachment, or documents to support this application, is sufficient grounds for denying or revoking a license/permit. I further understand that it is a Class A misdemeanor under Alaska Statute 11.56.210 to falsify an application and commit the crime of unsworn falsification.

I certify that all proposed licensees have been listed with Division of Corporation, Business, and Professional Licensing.

I certify that I and any individual identified in the business entity ownership section of this application, has or will read AS 04 and its implementing regulations.

I certify I have provided a menu of a variety of types of food appropriate for meals that are prepared on the licensed premises.

I certify that non-employees under 21 years of age will not enter and remain on the licensed premises except for the purposes of dining only.

I certify that the sale and service of food and alcoholic beverages and any other business on the licensed premises is under the sole control of the licensee.

I certify the licensed premises is a bona fide restaurant as defined in AS 04.21.080(b).

I certify there is supervision on the licensed premises adequate to reasonably ensure that a person under 21 years of age will not gain access to alcoholic beverages.

# Signature

This application was digitally signed by: Milan Bajmoczi on 12/06/2024 02:33 PM AKST

# Payment Info

Payment Type: CC

Payment Id: 8b3d672b-d308-4e1f-9f4a-725759fd62ad

Receipt Number: 100982146

Payment Date: 12/06/2024 02:41 PM AKST

#### **Documents**

#	File Name	Туре	Added On
1	51Q8653-Lease (House of Fire Pizza) 5.10.24 (signed by TJMN).PDF (1).pdf	License Lease\Sublease document	12/06/2024 02:18 PM AKST
2	Wasilla Application.pdf	License Location Diagram Document	12/06/2024 02:19 PM AKST
3	Wasilla Application.pdf	License Location Diagram Security Plan Document	12/06/2024 02:19 PM AKST

4	Wasilla Application.pdf	License Restaurant Detail Food Service Permit Document	12/06/2024 02:29 PM AKST
5	Wasilla Application.pdf	License Restaurant Declaration Food Alco Menu Document	12/06/2024 02:32 PM AKST
6	Wasilla Application.pdf	Publishers Affidavit	12/06/2024 02:40 PM AKST



Alcohol and Marijuana Control Office 550 W 7<sup>th</sup> Avenue, Suite 1600 Anchorage, AK 99501

alcohol.licensing@alaska.gov

https://www.commerce.alaska.gov/web/amco

Phone: 907.269.0350

# **Alaska Alcoholic Beverage Control Board**

# Form AB-02: Premises Diagram

#### Why is this form needed?

A detailed diagram of the proposed licensed premises is required for all alcohol license applications, per AS 04.11.260, 3 AAC 305.630 and 3 AAC 305.660. Your diagram must include dimensions and must show all entrances and boundaries of the premises, walls, bars, fixtures, and areas of storage, service, consumption, and manufacturing.

This form must be completed and submitted to AMCO's Anchorage office before any license application will be considered complete. You may attach blueprints or other detailed drawings that meet the requirements of this form.

#### The diagram MUST include:

- You must use a solid, contiguous red line to outline the outer perimeter of your premises with no breaks or separations.
  - The red outline is required to <u>follow a physical barrier</u> (wall, fence and even across doorways).
  - o There should be no red lines within the perimeter
- Each area should be clearly labeled in any color other than red where alcohol is:
  - Stored
  - o Served/Sold
  - o Manufactured
  - o Consumed
- All diagrams must include:
  - Dimensions (AMCO does not accept diagrams drawn to scale)
  - o Cross streets
  - Points of reference, such as a compass rose indicating True North
  - All entrances, exits, walls, bars, and fixtures
- If your premises include multiple floors, please include a separate diagram of each floor.
  - You must identify the stairs between each floor, and each hallway/corridor that leads to each set of stairs.
- If your premises includes multiple floors, please include a separate diagram of each floor. You must identify
  the stairs between each floor, and each hallway/corridor that leads to each set of stairs.
- If your proposed premises is located within a building or building complex that contains multiple businesses
  and/or tenants, please provide an additional page that clearly shows the location of your proposed premises
  within the building or building complex, along with the addresses and/or suite numbers of the other
  businesses and/or tenants within the building or building complex.
- Any license applications that include outdoor space are required to submit a security plan that includes
  information about the barriers, practices, and personnel that are to be used to ensure that alcohol is not
  introduced or removed from the permitted premises and to prevent the access of alcohol by a minor during
  the permitted event. A security plan may be requested for other proposed locations on a case-by-case basis.

# Section 1 - Establishment Information

Enter information for the business seeking to be licensed, as identified on the license application.

Licensee: TJMN LLC		License Number:			
License Type: Restaurant/Eating Place					
Doing Business As:	ess As: House of Fire Pizza				
Premises Address:	2030 E. Tysons Trail				
City:	Wasilla	State:	AK	ZIP:	99564



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# **Alaska Alcoholic Beverage Control Board**

# Form AB-02: Premises Diagram

# Section 2 - Detailed Premises Diagram

Clearly indicate the boundaries of the premises and the proposed licensed area within that property. See above for detailed instructions.

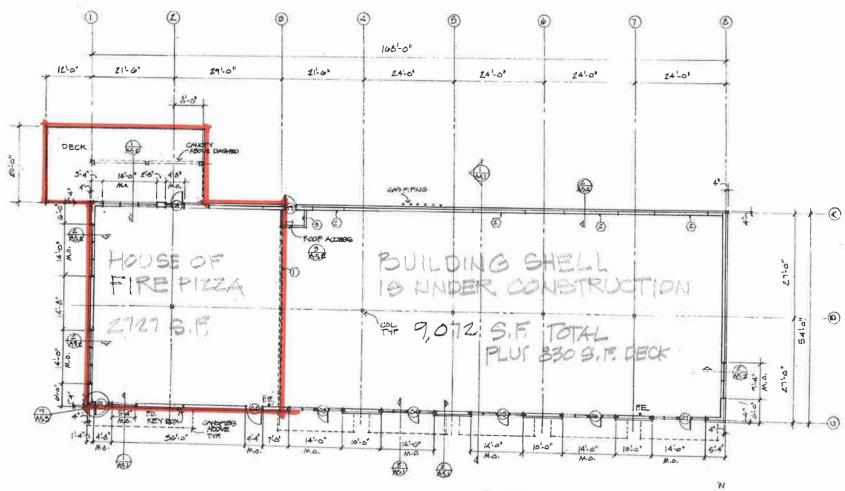
Page 2 of 2 rev 12/12/2023











NOTES LEGEND

Future tenant demising wall; 2-hour rated occupancy separation may be required

Frame exterior wall with header for future 2 window openings, see structural.

3 North and East walls non-rated frame walls full height to roaf structure; size room in field to accommodate water service and roof access ladder to roof hatch; South wall 2-hour rated in anticipation of 2-hour rated demising wall.

" FLOOR PLAN"

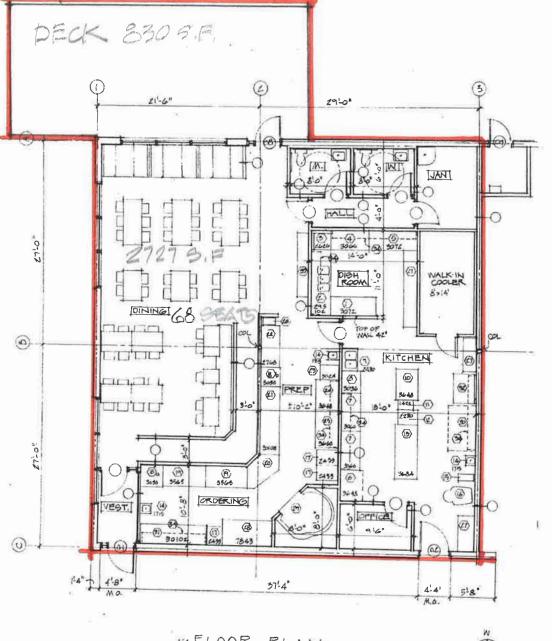




Wasilla,

GORDO 10,16,24 0239 A.I

-HOF ...



.. FLOOR PLAN ...



House of Fire Foodservice Equipment Schedule (sizes on drawings are width x length; i.e. 3060 = 30"x60")

- Unless otherwise noted, all equipment shall be provided by Tenant and installed by Contractor
- Unless atherwise noted, all furnishings shall be provided and installed by Tenont
- $\boldsymbol{3}_{\rm eq}$  . Contractor shall verify actual space, mechanical and electrical requirements for all Tenant supplied equipment.
- Dimensions are face of GWB finish to face of GWB finish.
- 5. Contractor shall provide suitable wall backing/blocking for fixtures and
- 1 30"x72" SS table with shelf below.
- 29.5"x102"x45" 55 3-compartment sink
- Ecolob dishwasher 25,25\*x25 24"
- 30"x60"x44.5" SS clean dish table with 10.5" SS backsplash, left to right operation.
- 30"x72" SS table with shelf below
- Space for tomato can storage pallet, 36"x48".
- (7) 30°x60° 18ga 55 table.
- **B** 30°x36° range
- 24°×30° 55 2-compartment sink (9)
- (10) 36"x48" 16ga SS table.
- (11) Dough Rounder 14"x22"
- Dough Divider 22°x30°
- (13) 36"x84" 16ga 55 table with shelf below.
- 17"=15" 55 hand sink with side splashes
- (15) Semolina bin.
- (16) 80 qt dough mixer
- (17) 24"x32 6" proofer
- (Ba 36"x36" butcher block top with shelf below, for point-of-sale.
- (86 30°×30° butcher block top with shelf below, for point-of-sale
- 35"x65" pizza prep table
- Custom fit granite top with shelf below
- Custom fit 30"x108" butcher black top with shelf below
- (22) 68"x27" beer-draw refrigerator.
- 23 Soda machine
  - 36"x48" butcher black top with cabinet below
- **25**) 36"x60" sandwich prep table
- 26 Trash can
- Shelving system, sized to suit
- (28) Deck pizza oven
- (29) Inferno rotating oven
- 30 Space for pallet storage
- (31) 30"x102" S5 open dough table: verify for maximum available length.
- (32) Chest freezer
- (33) Storage cabinets
- Wall mounted shelving (shown dashed): mounting heights and lengths as directed in field



# House of Fire, Wasilla

# **Deck Security Plan**

House of Fire Pizza in their new location at 2030 Tysons Trail in Wasilla, Alaska intends to create a safe and secure location on the deck of the premises. In order to establish such a setting, we are working with our architect and construction for the outside deck to consist of the following:

- Concrete deck on grade surrounded by a 36" high wood post fence with metal siding to match the building siding.
- Access to deck only from the interior of the restaurant
- One exterior emergency exit gate always locked from the public side. Panic exit device on the gate.
- Security video system identical to interior restaurant system in place which will cover the entire deck area

Milan Bajmoczi – Owner/Member



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# Alaska Alcoholic Beverage Control Board **Restaurant Endorsement Application**

The new endorsement application form is required to apply for a restaurant endorsement to support your underlying license or pending license application. Applicants should review and become familiar with AS 04.09.450, Title 04 of Alaska Statutes and Chapter 305 of the Alaska Administrative Code. This form must be completed and submitted along with all other required forms and documents before any endorsement application will be considered complete and placed in the queue for our licensing examiners review.

	rrent licensee and licensed establish.		ot illioillat		
Licensee: TJMN LLC		License #:			
License Type:	Restaurant/ Eating Place		Doing Business	As:	House of Fire Pizza-Wasilla
Licensee Mailing Address: 1716 University Ave. Fairbanks, Alaska 99709					
Full Premises Address:	2030 E. Tysons Trail				
City:	Wasilla	State:	Alaska	ZIP:	99564
Local Governing Body:	City of Wasilla/ Mat-Su Borough	Email:	harvarddoc28@ya	ahoo.	com
	Section 2 – Endorseme	ent Requ	ested		
nder 21 years of age will r s a bona fide restaurant, h ollowing designation(s) (ch		ent is \$200 valishment of premises a corsement at	with a \$25 application of the adequate to reasonable for the application is for the application is for the application in the application in the application is for the application in the appl	esta onab	ee.  ublishment that  oly ensure that a person  equest of a designation
Dining by person Dining by person Employment for	ndard closing hours: AS 04.16.010(c)  ns 16 – 20 years of age: AS 04.16.049(a)  ns under the age of 16 years, accompaniany persons under 21 years of age: AS  d), a Department of Labor and Workfor	ied by a pe 04.16.049(	c)		
,					
eview AS 04 16 049(5), AS 04	Section 3 - Minor	r Acces	S		

Re

Be specific in your list where within the premises minors are anticipated to have access in the course of either dining or employment as designated in Section 2. (Example: Minors will only be allowed in the dining area OR minors will only be employed and present in the kitchen).

- \*Minors will be allowed in the dining area, deck dining area and restrooms only.
- \* Minor employees will have access to all areas of the restaurant however they will always be under the supervision of an adult employee. Store opening and closing will only occur during times when an adult employee is present. Minor employees will never be left in the restaurant by themselves.

N а



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# Alaska Alcoholic Beverage Control Board **Restaurant Endorsement Application**

Describe the policies, practices and procedures that will be in place to ensure that minors do not gain access to alcohol while dining or employed at your premises. Outline how and where alcohol is stored on premises. Acknowledge that employees who sell and serve alcohol must have a current Server Education Card.

- \* The "opener" of the store 2 hours prios to opening to the public will be a person over 21 years of age - once any minor employee (18 - 21) begins work hours they will be working with adults at all times.
- \* Alcohol is stored and served from easily visible and highly trafficked areas by other employees throughout any given workday.
- \* As an employer who provides alcohol we prioritize candidates with current TAPS cards or who are over 21 years of age and inform them upon hire they have 30 days to acquire a TAPS card otherwise they will no longer be scheduled for work.

Is an owner, manager, or assistant manager who is 21 years of age or older always present on the premises during business hours?

Yes	No
V	

# Section 4 - ADEC Food Service Permit

Per AS 04.21.080(b) for an establishment to qualify as a bona fide restaurant, a Food Service Permit or (for licenses within the Municipality of Anchorage) corresponding Department of Health and Human Services documentation is required.

Link to the Alaska Department of Environmental Conservation (ADEC) Food Safety Website:

http://dec.alaska.gov/eh/fss/food/

Link to the Municipality of Anchorage Food Safety Website:

http://www.muni.org/Departments/health/Admin/environment/FSS/Pages/fssfood.aspx

IF you are unable to certify the below statement, please discuss the matter with the AMCO office:

Initials

I have attached a copy of the current food service permit for this premises OR the plan review approval.

\*Note: If a plan review approval is submitted, a final permit will be required before finalization of any permit or license application.

# Section 5 - Hours of Operation

Review AS 04.16.010(c).

Include variances in weekend/weekday hours, and indicate AM/PM:

#### **Days/Hours of Operation**

Weekday	Hours	Hours	
Sunday	11am	9pm	
Monday	11am	9pm	
Tuesday	11am	9pm	
Wednesday	11am	9pm	
Thursday	11am	9pm	
Friday	11am	9pm	
Saturday	11am	9pm	

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# Alaska Alcoholic Beverage Control Board Restaurant Endorsement Application

# Section 6 – Areas Covered by Endorsement

Does the endorsement apply to your entire licensed premises as approved by the ABC Board? Yes No Does the requested endorsement expand your currently licensed premises? Yes No

- If No, attach the approved diagram, no larger than 8 1/2" x 11" of the layout, and identify the portions of the premises
  covered by various requested endorsements. You must use a solid, contiguous colored line in any color other than red to
  outline the outer perimeter of the area of the premises covered by the requested endorsement(s).
- If endorsements are overlapping, provide a conspicuous means to distinguish each endorsement from the other (e.g., keyed map with varying colors for each requested endorsement.
- Your drawing MUST include:
  - Dimensions in feet not square feet of all exterior walls and major interior walls (we do not accept diagrams drawn to scale)
  - Include cross-streets
  - A north arrow, and any significant geographical features. Points of reference, such as a compass showing North.
  - All entrances, exits, walls, bars, and fixtures
- If your premises includes multiple floors, please include a separate diagram of each floor. You must identify the stairs between each floor, and each hallway/corridor that leads to each set of stairs.
- Any endorsement applications that include outdoor space are required to submit a security plan that includes
  information about the barriers, practices, and personnel that are to be used to ensure that alcohol is not introduced
  or removed from the permitted premises and to prevent the access of alcohol by a minor during the permitted
  event. A security plan may be requested for other proposed locations on a case-by-case basis.

# Section 7 - Attestations

I certify that I understand that providing a false statement on this form or any other form provided by AMCO is grounds for rejection or denial of this application or revocation of any license issued.



I certify that all licensees, agents, and employees who sell or serve alcoholic beverages or check the identification of a patron will complete an approved alcohol server education course, if required by AS 04.21.025, and while selling or serving alcoholic beverages, will carry or have available to show a current course card or a photocopy of the card certifying completion of approved alcohol server education course, if required by 3AAC 305.340.



l agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

MB

I hereby certify that I am the person herein named and subscribing to this application and that I have read the complete application, and I know the full content thereof. I declare that all of the information contained herein, and evidence of other documents submitted are true and correct. I understand that any falsification or misrepresentation of any item or response in this application, or any attachment, or documents to support this application, is sufficient grounds for denying or revoking a license, and or endorsement. I further understand that this is a Class A misdemeanor under AS 11.56.210 to falsify an application and commit the crime of unsworn falsification.

18-1
VV

Milan E	Bajmoczi
---------	----------

Printed name of licensee

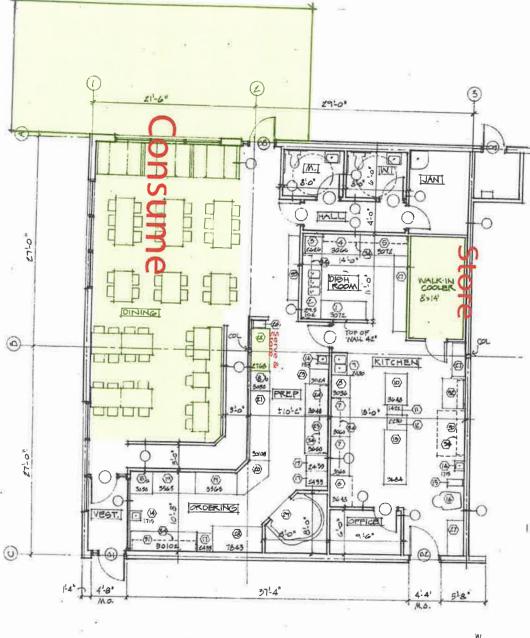
Signature of licensee

11/30/29 Date

10, 16, 2A

10, 10, E 100 HO. 0 2 39 brillet ho. A. 1

··· HO F



"FLOOR PLAN"

/4-"=1'-0"

House of Fire
Foodservice Equipment Schedule
(sizes on drawings are width x length; i.e. 3060 = 30"x60")

Notes:

- Unless otherwise noted, all equipment shall be provided by Tenant and installed by Contractor.
- Unless otherwise noted, all furnishings shall be provided and installed by Tenant.
- Contractor shall verify actual space, mechanical and electrical requirements for all Tenant supplied equipment.
- Dimensions are face of GWB finish to face of GWB finish.
- Contractor shall provide suitable wall backing/blocking for fixtures and equipment.
- 1) 30"x72" SS table with shelf below.
- 29.5"x102"x45" 55 3-comportment sink.
- 3 Ecolab dishwasher 25.25"x25.24"
- 30"x60"x44.5" 55 clean dish table with 10.5" S5 backsplash, left to right operation.
- 5 30"x72" SS table with shelf below
- 6 Space for tomato can storage pallet, 36"x48".
- 7 30"x60" 18ga 55 table.
- (B) 30"x36" range
- 9 24"x30" SS 2-compartment sink
- 10) 36"×48" 16ga 55 table.
- (II) Dough Rounder 14"x22"
- 12 Dough Divider 22"x30"
- 36"x84" 16ga SS table with shelf below.
- 14 17"x15" SS hand sink with side splashes
- 15) Semolina bin.
- (16) 80 gt dough mixer
- (17) 24"x32.6" proofer
- (Ba 36"×36" butcher block top with shelf below, for point-of-sale,
- (Bb 30°x30° butcher block top with shelf below, for point-of-sale
- (19) 35"x65" pizza prep table.
- Custom fit granite top with shelf below.
- Custom fit 30"x108" butcher black top with shelf below.
- (22) 68"x27" beer-draw refrigerator
- (23) Soda machine
- (24) 36"x48" butcher block top with cabinet below.
- 25 36"x60" sandwich prep table.
- (26) Trash can
- 27) Shelving system, sized to suit.
- (28) Deck pizza oven
- (29) Inferno rotating oven
- Space for pallet storage.
- (31) 30"x102" 55 open dough table; verify for maximum available length.
- 32 Chest freezer
- 33 Storage cobinets
- (34) Wall mounted shelving (shown dashed): mounting heights and lengths as directed in field



# New York Style Pizza

# NEW YORK CLASSIC CHEESE

(tomato sauce, mozzarella)......15/23

### OLD WORLD STYLE

(tomato sauce, mozzarella, Grana Padano, parmesan, fresh basil, olive oil)......16/24

#### SOUTHERNER

(homemade chipotle sauce, mozzarella, cheddar, Italian sausage, red onions, scallions)....18/28







#### PEPPERONI MADNESS



#### NONNA'S

(tomato sauce, fresh garlic, fresh basil, Italian breadcrumbs, Grana Padano, parmesan, olive oil, red onions, Italian sausage, red pepper flakes).......18/28



#### BUFFALO CHICKEN

(mozzarella, Gorgonzola buffalo sauce, provolone, grilled chicken, Grana Padano, parmesan, green onions)......18/28



#### BBQ CHICKEN

(Hickory Smoked BBO sauce, smoked mozzarella, whole milk mozzarella, grilled chicken, red onions, jalapenos, Grana Padano, parmesan)......18/28



#### ORIGINAL SMOKED HAWAIIAN

(mozzarella, tomato sauce, smoked mozzarella, Canadian bacon, pineapple)......18/28



# MUSHROOM MADNESS

(mozzarella, portabella mushroom sauce, sauteed garlic crimini mushrooms, Grana Padano, parmesan, green onions).......18/28



#### CHICKEN BACON RANCH

(mozzarella, smoked mozzarella, bacon, grilled chicken, red onions, green onions, homemade ranch dressing).......18/28

