

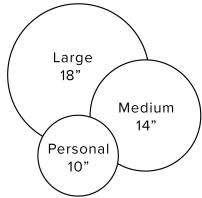


@TOWNLA



DRINK MENU

CLASSICS



REGULAR CRUST SIZES:
10" PERSONAL /
14" MEDIUM /
18" LARGE

GLUTEN-FREE CRUSTS MAY BE SUBSTITUTED
FOR \$5 (MED 14" SIZE ONLY)
NOTE: PIZZAS WITH GLUTEN FREE CRUSTS
ARE MADE IN A COMMON KITCHEN
AREA WITH GLUTEN PRESENT. CUSTOMERS
WITH GLUTEN SENSITIVITIES SHOULD USE
JUDGMENT BEFORE CONSUMING.

CHEESE 10 / 16.50 / 22

MOZZARELLA, PECORINO/PARMESAN BLEND,
HOUSEMADE TOMATO SAUCE.

PEPPERONI 11.50 / 19 / 25

CLASSIC CURL AND CRISP PEPPERONI,
MOZZARELLA, PECORINO/PARMESAN BLEND,
HOUSEMADE TOMATO SAUCE.

HOUSEMADE SAUSAGE 12 / 20.50 / 26

HOUSE-SEASONED NIMAN RANCH NATURAL GROUND
PORK, MOZZARELLA, PECORINO/PARMESAN BLEND,
HOUSEMADE TOMATO SAUCE.

BACON & PINEAPPLE 11.25 / 20.50 / 28

BACON, PINEAPPLE, MOZZARELLA,
PECORINO/PARMESAN BLEND, HOUSEMADE TOMATO
SAUCE

GARLIC, TOMATO, BASIL 12 / 22.50 / 27

ROASTED GARLIC, TOMATO, FRESH BASIL,
MOZZARELLA CHEESE, PECORINO/PARMESAN
BLEND, HOUSEMADE TOMATO SAUCE

CLASSIC VEGGIE 12 / 22.50 / 28

MUSHROOMS, ONIONS, BLACK OLIVES, GREEN BELL
PEPPERS, MOZZARELLA, PECORINO/PARMESAN
BLEND, HOUSEMADE TOMATO SAUCE

SPECIALS

MUSHROOM & ROSEMARY 12 / 20 / 27

SAUTÉED MUSHROOMS, FRESH ROSEMARY,
MOZZARELLA, PECORINO/PARMESAN BLEND,
HOUSEMADE TOMATO SAUCE

ZETTA'S PESTO 12.50 / 22 / 29.50

HOUSEMADE BASIL PESTO, CHERRY TOMATOES,
RICOTTA, MOZZARELLA

COSMO'S MUSHROOM PIE 13.50 / 23 / 31

A WHITE PIE WITH CARAMELIZED ONIONS, SAUTÉED
MUSHROOMS, RICOTTA, GOAT CHEESE,
MOZZARELLA, FRESH ARUGULA

JALAPIÑA PEPPERONI 12.50 / 21 / 29

QUICK-PICKLED JALAPEÑOS, PINEAPPLE,
PEPPERONI, MOZZARELLA, PECORINO/PARMESAN
BLEND, HOUSEMADE TOMATO SAUCE

MEAT LOVERS 14 / 24 / 32

PEPPERONI, HOUSEMADE SAUSAGE, BACON,
MOZZARELLA, PECORINO/PARMESAN BLEND,
HOUSEMADE TOMATO SAUCE

THE PIG & THE FIG 14 / 24 / 32

PROSCIUTTO DI PARMA, DRIED FIGS, FRIED SAGE,
RICOTTA, MOZZARELLA, GARLIC OLIVE OIL BASE

THE B.O.G. 14 / 21 / 29

BACON, RED ONIONS, GORGONZOLA, MOZZARELLA,
PECORINO/PARMESAN BLEND, HOUSEMADE TOMATO
SAUCE

THE GREEK 13.25 / 21 / 28

SPINACH, KALAMATA OLIVES, ROASTED RED
PEPPERS, RED ONIONS, FRESH GARLIC, FETA,
MOZZARELLA, PECORINO/PARMESAN BLEND,
HOUSEMADE TOMATO SAUCE

VEGAN

VEGAN CHEESE 10.50 / 15.25 / 20

FOLLOW YOUR HEART VEGAN CHEESE AND
HOUSEMADE TOMATO SAUCE

CLASSIC VEGAN 13 / 21.50 / 29

MUSHROOMS, ONIONS, BLACK OLIVES, GREEN BELL
PEPPERS, FOLLOW YOUR HEART VEGAN CHEESE
AND HOUSEMADE TOMATO SAUCE

VEGAN MUSHROOM & 13 / 21.50 / 29

ROSEMARY

SAUTÉED MUSHROOMS, FRESH ROSEMARY, FOLLOW
YOUR HEART VEGAN CHEESE AND HOUSEMADE
TOMATO SAUCE

VEGAN GARLIC, TOMATO, 13 / 21.50 / 29 BASIL

ROASTED GARLIC, TOMATO, FRESH BASIL, FOLLOW
YOUR HEART VEGAN CHEESE AND HOUSEMADE
TOMATO SAUCE

GREEK VEGAN 14.25 / 22.50 / 30

SPINACH, KALAMATA OLIVES, ROASTED RED
PEPPERS, RED ONIONS, FRESH GARLIC, FOLLOW
YOUR HEART VEGAN CHEESE AND HOUSEMADE
TOMATO SAUCE

Medium
10" x 8"

Large
14" x 10"

OUR TAKE ON DETROIT-
STYLE DEEP DISH.
PLEASE NOTE: THIS
CANNOT BE MADE VEGAN.

SQUARE

CLASSIC DETROIT 17 / 22

BAKED WITH MOZZARELLA, THEN TOPPED WITH
HOUSEMADE TOMATO SAUCE, PARMESAN, DRIED
OREGANO, AND FRESH BASIL AFTER BAKE

TRICOLORE 19 / 24

BAKED WITH MOZZARELLA AND HOUSEMADE PESTO,
THEN TOPPED WITH HOUSEMADE TOMATO SAUCE,
PARMESAN AND DRIED OREGANO AFTER BAKE

SAUSAGE & CARAMELIZED 21 / 29 ONION

BAKED WITH MOZZARELLA, HOUSEMADE SAUSAGE
AND CARAMELIZED ONIONS, THEN TOPPED WITH
HOUSEMADE TOMATO SAUCE, PARMESAN AND BASIL
AFTER BAKE

THE PIG & THE FIG 24 / 29

BAKED WITH MOZZARELLA, PROSCIUTTO DI PARMA,
RICOTTA, DRIED FIGS, AND FRIED SAGE

FANCY-RONI 24 / 32

BAKED WITH MOZZARELLA, PEPPERONI, AND
RICOTTA, THEN TOPPED WITH HOUSEMADE TOMATO
SAUCE, PARMESAN, FRESH BASIL, AND 18-YEAR
AGED BALSAMIC AFTER BAKE

BUILD YOUR OWN PIE —

START BY CHOOSING A:

CHEESE PIZZA 10 / 16.50 / 22

VEGAN CHEESE PIZZA 11 / 18 / 24

GLUTEN FREE CRUST 21.50

ONLY AVAILABLE IN 14" MEDIUM

DETROIT-STYLE SQUARE 17 / 22

(CANNOT BE MADE VEGAN)

SELECT YOUR SAUCE

ORGANIC TOMATO SAUCE (\$0), PESTO (ADD \$2 PERSONAL / \$2.50 MED / \$3 LRG), OR MOLE (ADD \$2 PERSONAL / \$2.50 MED / \$3 LRG)

SELECT YOUR CHEESE

MOZZARELLA (\$0), FOLLOW YOUR HEART VEGAN CHEESE (ADD \$1 PERSONAL / \$2 MED / \$3 LRG)

ADD PREMIUM CHEESES +2 / +2.50 / +3

GOAT CHEESE, GORGONZOLA, RICOTTA, COTIJA, FETA

ADD HERBS & GREENS +1 / +2 / +3

SPINACH, BASIL, ARUGULA, ROSEMARY, CILANTRO

ADD CLASSIC MEATS +1.50 / +2.50 / +3

PEPPERONI, BACON

ADD PREMIUM MEATS +2 / +3 / +4

HOUSEMADE SAUSAGE, ROAST PORK, PROSCIUTTO DI PARMA

ADD CLASSIC VEGGIES +1 / +1.50 / +2

CHERRY TOMATOES, ONIONS, RED ONIONS, CORN, JALAPEÑOS, BLACK OLIVES, KALAMATA OLIVES, MUSHROOMS, GREEN BELL PEPPERS, PINEAPPLE, FRESH GARLIC

ADD PREMIUM VEGGIES +2 / +2.50 / +3

ROASTED GARLIC, CARAMELIZED ONION, SAUTÉED MUSHROOMS, HOUSE-PICKLED RED ONIONS, ROASTED RED PEPPERS, DRIED FIGS FRIED SAGE, QUICK-PICKLED JALAPEÑO

SALADS/APPETIZERS —

ARUGULA SALAD 8

ARUGULA, SHAVED PARMESAN, GROUND PEPPER, CHERRY TOMATOES IN LEMON VINAIGRETTE

BEET SALAD 9.50

MIXED GREENS, BEETS, FRESH DILL, GOAT CHEESE IN BALSAMIC VINAIGRETTE

GREEK SALAD 11

MIXED GREENS, SHEEP'S MILK FETA, KALAMATA OLIVES, CHERRY TOMATOES, FRESH OREGANO, PERSIAN CUCUMBERS IN LEMON VINAIGRETTE

CHOPPED SALAD 12

GREEN LEAF LETTUCE, DRY SALAMI, AMERICAN GRANA CHEESE, RED BELL PEPPERS, RED ONIONS, CHICKPEAS IN LEMON DIJON DRESSING

CLASSIC BURRATA 15

BURRATA, CHERRY TOMATOES, FRESH BASIL, ORGANIC OLIVE OIL, 18-YEAR AGED BALSAMIC DRIZZLE. SERVED WITH OUR HOUSEMADE FOCACCIA

PESTO BURRATA 17

BURRATA, HOUSEMADE PESTO, CHERRY TOMATOES, TOASTED PINE NUTS, ORGANIC OLIVE OIL. SERVED WITH OUR HOUSEMADE FOCACCIA

PROSCIUTTO & SAGE BURRATA 18

BURRATA, PROSCIUTTO DI PARMA, FRIED SAGE, ORGANIC OLIVE OIL, 18-YEAR AGED BALSAMIC DRIZZLE. SERVED WITH OUR HOUSEMADE FOCACCIA

HOUSEMADE FOCACCIA 6

OUR IN-HOUSE FOCACCIA WITH SEA SALT AND ROSEMARY, SERVED WITH A SIDE OF 18-YEAR AGED BALSAMIC VINEGAR AND ORGANIC OLIVE OIL

SIDES —

RANCH 2

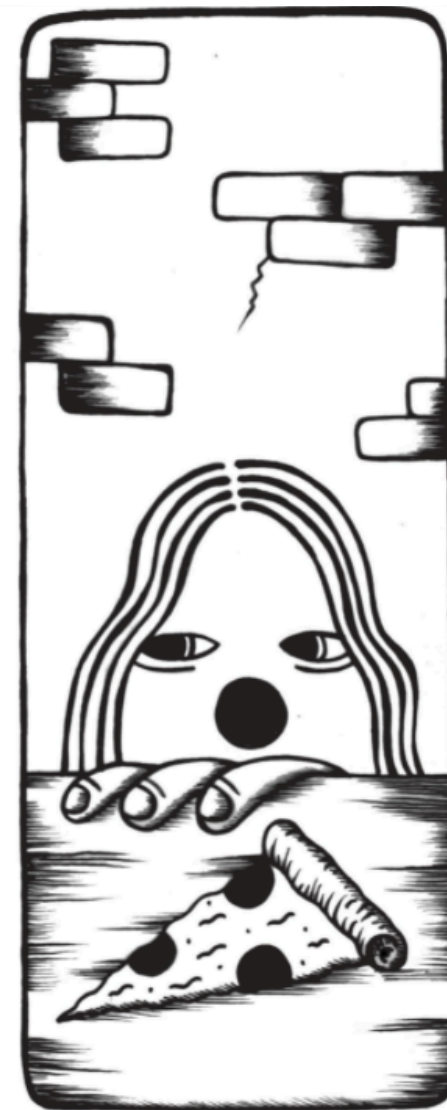
VEGAN RANCH 2

ORGANIC TOMATO SAUCE 2

HOUSEMADE PESTO 3

18-YEAR AGED BALSAMIC & OLIVE OIL 3

LET'S EAT PIZZA!



TOWN IS AN INDEPENDENTLY-OWNED RESTAURANT PROUDLY SERVING NORTHEAST LOS ANGELES SINCE 2014. ALL SAUCES ARE MADE FRESH IN-HOUSE AND OUR DOUGH IS HANDMADE AND PROOFED IN OUR KITCHEN EACH NIGHT.

for the safety of our staff and guests, please wear your mask when not seated at your table.

18% gratuity will be added to parties of 7 or more

TOWN DRINK MENU

BEER ON TAP

FREMONT LUSH IPA INDIA PALE ALE, SEATTLE (7.0%)	7 / 26
PIZZA PORT HONEY BLONDE ALE BLONDE ALE, CALIFORNIA (4.8%)	7 / 26
SMOG CITY LITTLE BO PILS PILSNER, LOS ANGELES (4.4%)	7 / 26
*EEL RIVER AMBER ALE ORGANIC AMBER ALE, HUMBOLT (5.0%)	7 / 26
ALLAGASH WHITE ALE BELGIAN-STYLE WHEAT ALE, PORTLAND ME (5.2%)	8 / 30

BTL/CANNED BEER

BOOMTOWN BAD HOMBRE MEXICAN-STYLE LAGER (4.8%)	5
THREE WEAVERS SEAFARER KOLSCH (4.8%)	6
SCRIMSHAW 12OZ PILSNER (4.5%)	7
BAVIK SUPER PILSNER (5.2%)	5
BROOKLYN LAGER AMERICAN AMBER LAGER (5.2%)	6
EINSTOCK WHITE ICELANDIC WHITE ALE (5.2%)	6
ALLAGASH TRIPEL BELGIAN ALE (9.0%)	8
GREAT DIVIDE YETI IMPERIAL STOUT (9.5%)	7
SONRISA 16OZ COMMON SPACE MEXICAN LAGER (4.2%)	7

FAMILIAR FRIEND 16OZ COMMON SPACE PALE ALE (5.3%)	7
MADEWEST HAZY IPA HAZY INDIA PALE ALE (7.0%)	7 / 26

CIDER/KOMBUCHA/GF/NA

SINCERE CIDER DRY APPLE CIDER (5.6%)	7
STEM HIBISCUS CIDER TEA-INFUSED FRUIT CIDER (4.3%)	5
JUNESHINE MIDNIGHT PAINKILLER HARD KOMBUCHA, TOASTED COCONUT, PINEAPPLE, HERBACEOUS NUTMEG, ACTIVATED CHARCOAL (6%)	7
BOOCHCRAFT GRAPEFRUIT HIBISCUS HARD KOMBUCHA (7.0%)	6
AVAL CIDER DRY FRENCH ARTISANAL CIDER (6%)	6
GLUTENBERG PALE ALE 16OZ GLUTEN FREE ALE (5.5%)	8
BRAVUS IPA NON-ALCOHOLIC PALE ALE (0.5%)	5
N/A BROOKLYN SPECIAL EFFECTS NON-ALCOHOLIC BEER	6.00

DRINKS

ABITA ROOT BEER	3
FENTIMANS GINGER BEER	3
SAN PELLEGRINO LIMONATA, ARANCIATA ROSSA	2.50
FOUNTAIN SODA COKE, DIET COKE, SPRITE, LEMONADE	2.50
ICED TEA UNSWEETENED BLACK TEA	2.50
ORGANIC JUICE APPLE, FRUIT PUNCH, APPLE GRAPE	1
ORGANIC MILK	2

HAPPY HOUR

MON - FRI 4PM-6PM

TAP TUESDAY

\$5 PINTS ALL DAY

WINE WEDNESDAY

HALF PRICE WINE BOTTLES ALL DAY

RED WINE

CICADA

11 / 42

GRANACHE BLEND, FRANCE; DARK BERRIES, TOBACCO

*GOULEYANT

12 / 46

MALBEC, FRANCE 2018; WELL BALANCED, DARK RIPE FRUIT, VANILLA, COCOA, PLUM

LYETH

12 / 46

CABERNET SAUVIGNON, CALIFORNIA 2018; BOYSENBERRY - CEDAR WITH SPICE, COCOA, AND A HINT OF LAVENDER

*VINA SANTURNIA

13 / 50

RIOJA, SPAIN 2016; BIODYNAMIC AND EARTHY WITH DARK BERRIES, LEATHER, AND TOBACCO. OUR DRIEST RED

*DOMAINE DU SOMAIL

14 / 54

SYRAH BLEND, FRANCE 2017; BIODYNAMIC WITH A SILKY TEXTURE, BLANCHED WITH DARK FRUIT AND SPICY NOTES.

*DRAFT HORSE RED, HORSE & PLOUGH

13 / 50

CARIGNANE, PETITE SIRAH, GRENACHE, SYRAH BLEND. FROM ORGANIC OR BIODYNAMIC VINEYARDS ACROSS NAPA, SONOMA, AND MENDOCINO COUNTIES. RIPE BLACKBERRY, BLUEBERRY, RED PLUM, DELICATE WARMING SPICES, WITH A SMOOTH FINISH

LE GOULEYANT MALBEC

12 / 46

CAHORS FRANCE, 2018: RIPE RED AND BLACK FRUIT. ELEGANT PALATE OF FLAVORS OF CHERRY AND BLACKBERRIES, SOFT TANNINS WITH A SOFT FINISH.

*MEINKLANG, BURGERLANDRED

13 / 50

BIODYNAMIC RED BLEND, AUSTRIA 2020; EARTHY AND LIGHT WITH RIPE BERRIES

LUCKY ROCK, PINOT NOIR

13 / 50

MONTEREY, CALIFORNIA, 2019; DRY, DARK FRUITS, BLACK PEPPER, COFFEE

*NATURAL / BIODYNAMIC

*DOMAINE BULLIAT BIBNE

13 / 50

BEAUJOLAIS, FRANCE 2020; BRIGHT CHERRY RED WITH STRAWBERRY AND BLACKCURRANTS. SERVED CHILLED.

BERTOLANI REGGIANO

12 / 46

LAMBRUSCO ROSSO AMABILE, ITALY 2019; DEEP RED COLOR, LIGHTLY SWEET, RED FRUIT, AND HINTS OF COFFEE WITH A SOFT FINISH. SERVED CHILLED.

WHITE WINE

PORTAL DA CALCADA

12 / 46

VINHO VERDE, PORTUGAL 2020; CRISP, DRY WITH LIVELY ACIDITY, FLORAL AROMAS OF HONEYSUCKLE, GREEN APPLE, AND NOTES OF LIME AND LEMON

*THE GARDENER

11 / 42

PINOT GRIS, CALIFORNIA 2019; ORGANIC SKIN-CONTACT PINOT GRIS FROM NAPA

TIKI

12 / 46

SAUVIGNON BLANC, NEW ZEALAND 2020; ZESTY CITRUS AND LIME WITH VIBRANT HERBAL FLAVORS

ORO BELLO

13 / 50

CHARDONNAY, CALIFORNIA 2017; CREAMY WITH LIGHT OAK, PINEAPPLE, KIWI, AND MEYER LEMON NOTES

BORGOSCHETTO

12 / 46

PINOT GRIGIO, ITALY 2018; OUR HOUSE WHITE, A CLEAN AND DRY CLASSIC PINOT

REVOLTA

14 / 54

VERNACCIA, BIO-DYNAMIC, ORGANIC, TUSCANY, ITALY, 2020: LIGHT-BODIED SPARKLING WINE, SECOND FERMENTATION IN THE BOTTLE, MADE WITH NATIVE YEASTS, BIGHT, CITRUSY AND CRISP.

ROSE/SPARKLING

DE CHANSAC

11 / 42

OUR HOUSE ROSE, CRISP AND REFRESHING STRAWBERRY AND LYCHEE

BARON DE SEILLAC

11 / 42

SPARKLING ROSE, FRANCE 2018; CLEAN, REFRESHING BUBBLY AND DRY WITH STRAWBERRY AND CITRUS

BLANCHER

12 / 46

CAVA RESERVA-BRUT, SPAIN 2019; FRESH, LIVELY AND CITRUSY, A MEDIUM FINISH WITH SUBTLE TOASTED NOTES.

*MEINKLANG GRAUPERT

15 / 58

PINOT GRIS, AUSTRIA 2019; RAW NATURAL SKIN-CONTACT WINE, MINERALLY AND FUNKY WITH HITS OF APRICOT

ALL DAY

14 / 54

GRENACHE, MADERA CA, ORGANIC: CHILLED RED (BLUSH), HONEY CRISP APPLE, WILD STRAWBERRIES, WITH A HINT OF WHITE FLOWERS.