

## STARTERS / SHARERS

<b>Brewery Nachos (v)</b> / salsa, guacamole, sour cream, cheese, jalapenos, re- fried beans	10
...add chicken or haggis	2
<b>Fried Pickles</b> / Unicorn beer batter, blue cheese dip	6
<b>Mixed Olives</b>	3
<b>House Bread &amp; Oil</b>	3
<b>Marinated Artichokes</b>	3

<b>Mozzarella Dough Sticks</b> / warm 3 cheese & jalapeno sauce	8
<b>SBCo. Wings</b> / smothered with our own Glasgow Red BBQ sauce	5 for 4 10 for 7 20 for 12
<b>Dough Bites</b> / aioli dip	5 for 4 10 for 7
<b>Fried Mac &amp; Cheese Bites</b> / sweet chilli dip	5 for 4 10 for 7

## PIZZA

Ale dough made with The Steamie & brewer's yeast (non-gluten base available)

### CLASSICS

<b>Margherita (v)</b> / tomato sauce, mozzarella, basil, extra virgin olive oil	7
<b>Diavola</b> / tomato sauce, n'duja, pepperoni, mozzarella	8
<b>Margherita Doc</b> / buffalo mozzarella, tomato sauce, basil, extra virgin olive oil	8

### THE REST

<b>Spaniard</b> / tomato sauce, chorizo, garlic, piquillo peppers, mozzarella, fresh chilli, pimenton	9
<b>Meat Lovers</b> / pancetta, pastrami, chorizo, chicken, spicy sausage, mozzarella, tomato sauce	10
<b>Green &amp; Blue (v)</b> / stem broccoli, cashel blue cheese, rocket, tomato sauce, red onion, mozzarella	9
<b>Greek (v)</b> / tomato sauce, feta, aubergine, olives, chick peas, tomato, garlic, mint yoghurt, coriander	9
<b>Calzone</b> / tomato sauce, ricotta, salami, parmesan, mozzarella, basil	9
<b>Chicken &amp; Mushroom</b> / tomato sauce, chicken, chestnut mushrooms, red onion, ricotta, basil, mozzarella	9
<b>Hot Off The Press</b> / tomato & sriracha sauce, spicy sausage, fresh chilli, mozzarella, jalapenos, red onion	9

<b>Posh One</b> / prosciutto, roast fig, mozzarella, tomato sauce, parmesan, rocket, chilli jam	12
<b>Moroccan</b> / tomato sauce, lamb mince, aubergine, cumin, mozzarella, preserved lemon, almonds, mint yoghurt, red chilli	10
<b>Great Scot</b> / tomato sauce, spiced haggis, mozzarella, red onion, Irn Bru chilli jam	9

## CRUST DIPPERS

Glasgow Red BBQ / aioli / chilli & Irn Bru jam	1 each
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## SALADS

Add an ale dough bowl for ...1

<b>Beetroot &amp; Orange (v)</b> / mixed leaves, tomato, walnut, feta, chilli & basil dressing	7
<b>Pastrami &amp; Blue Cheese</b> / sun dried tomatoes, olives, yoghurt	8
<b>Chicken &amp; Avocado</b> / piquillo peppers, buffalo mozzarella, honey & mustard vinaigrette	9

## SIDES

All ...3

<b>Coleslaw / Italian Potato Salad / House Salad / Rocket &amp; Parmesan</b>
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# SHILLING BREWING Co.

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*Alongside beer, pizza is our speciality; a match made in heaven. Our pizzas are made from scratch in house by Roberto our pizzaiolo, who uses his own special recipe to make his dough along with a blend of baker's and brewer's yeast from our on-site brewery. Proved for 48 hours, the dough is cooked in our cupola oven and topped with a tempting array of fresh ingredients, resulting in the best pizzas, great for sharing along with a pint of your favourite beer.*

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## BREWERY TOURS & BAR BOOKINGS

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If you are looking for a venue in the city we can accommodate your every need, be it in our main bar area, pizzeria or very private Brewer's Room. In addition, we carry out regular Brewing Masterclasses, where one of the team will show you the brewing process and explain why we are so proud of our beers in SBCo. Please do not hesitate to ask a member of staff for a full show round and further details.

## DESSERTS

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<b>Banana Split</b> / ice cream, fruit, chocolate sauce	4
<b>Dark Chocolate Mousse</b> / strawberry & raspberry compote	4
<b>Watermelon Pizza</b> / fresh berries, mint yoghurt, basil	5

## TEA & COFFEE

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<b>Americano</b>	2.40	<b>Espresso</b>	2.00
<b>Latte</b>	2.75	<b>Double Espresso</b>	2.75
<b>Cappuccino</b>	2.75	<b>Tea</b>	1.90

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SUNDAY - THURSDAY, 12PM TILL 5PM

### ALL HOUSE PIZZETTAS £5

THIS INCLUDES EITHER A SOFT DRINK OR 1/3 PINT OF ONE OF OUR BEERS FROM THE SOURCE



*Our coffee is supplied by Gordon Street Coffee in Glasgow Central Station, the only coffee shop in the city that roasts its own coffee. They roast their very own blend in-house on a daily basis under the watchful eye of their Master Roaster.*