



black sheep
COAL FIRED PIZZA

SALADS & APPETIZERS

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|-----------------------------------|----------------------------------|-------------------------|
| House Salad 9.50 | Farmers Market Salad [mkt price] | Crackers & Ricotta 9.50 |
| Chop Salad 11 | Oven Roasted Vegetables 11.25 | Eggplant Dip 10.50 |
| Caesar Salad 9.50 | Roasted Olives & Garlic 10.50 | Bread 5.75 |
| Side Salad [House or Caesar] 5.50 | Meatballs 13 | Marinara 4.75 |
- Add a Grilled Skewer - Chicken 5.25, Shrimp 6, Beef 6.50

PIZZAS [TWELVE & SIXTEEN-INCH]

- 1 Cheese & Sauce 11 | 20.50
- 2 Tomato & Oregano [no cheese] 10.50 | 19.50
- 3 Hot Salami & Dried Chili Pepper 13.25 | 24
- 4 Meatball, Ricotta & Garlic 16.50 | 30
- 5 Fennel Sausage, Hot Salami, Onion & Cracked Green Olives 16.50 | 30
- 7 Oyster Mushroom, Smoked Mozzarella, Rosemary & Garlic [no sauce] 18.25 | 32
- 8 Chicken & Pickled Peppers 15.50 | 26.50
- 9 Fresh Tomato, Green Pepper & Kalamata Olives 16.50 | 30
- 10 Cheese, Garlic & Dried Chili Pepper [no sauce] 11.50 | 20.50
- 11 Persian Beef, Tomato, Feta & Harissa 16.50 | 30
- 12 Bacon, Golden Pineapple & Dried Chili Pepper 15.50 | 26.50



Half orders available, mix & match!
Each plate garnished with bread and pickled vegetables.

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| FENNEL SAUSAGE LINKS 9.50 | SPICY LAMB SAUSAGES 12 |
| LEMON-THYME CHICKEN SKEWER 10.50 | CILANTRO SHRIMP SKEWER 12 |
| BEEF STEAK SKEWER 13 | PORTABELLA MUSHROOMS WITH ARUGULA (No half orders) 10.75 |
| MIXED VEGETABLE SKEWER 9 | |

A certain black sheep once said: "Nothing goes together better than brown liquor and red meat." We combine two Northern favorites - grilled food and bars - by bringing you the Bar Meats Pizza experience. Relax, raise your glass, and enjoy!



THE SICILIAN

The Sicilian is a 16" square pie topped with mozzarella, sauce and EVOO. We bake them all first thing in the morning before the oven is too hot. So no substitutions or added ingredients are possible. Let us heat it up to order here, or it can be warmed up at home.

WHOLE PIE 41 | HALF 21.50 | QUARTER 12.50

BUILD YOUR OWN BASE PIZZA Cheese & Sauce 11 | 20.50

INGREDIENTS 2.25 [TWELVE-INCH] | 3.50 [SIXTEEN-INCH]

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| Fennel Sausage | Smoked Mozzarella | Spinach | Golden Pineapple |
| Hot Salami | Ricotta | Onions | Pickled Peppers |
| Meatballs | Goat Cheese | White Mushrooms | Roasted Red Peppers |
| Pepperoni | Feta | Oyster Mushrooms | Salt-Packed Anchovies |
| Canadian Bacon | Artichokes | Fresh Tomatoes | Harissa |
| Chicken | Garlic | Capers | Jalapeños |
| Persian Beef | Green Peppers | Cracked Green Olives | Gluten-Free Crust add 4 |
| Bacon | Arugula | Kalamata Olives | (Available only for 12-inch pizzas) |

DRAFT COCKTAILS

NOT THAT OLD FASHIONED Jim Beam Rye, Wild Turkey, Local Honey and bitters	\$13	LONG ISLAND ICED TEA Just like you remember it!	\$12
NEGRONI Boodles Gin, Campari, Gran Classico and Sweet Vermouth	\$13	SPARKLING MARGARITA 100% Agave Jose Cuervo, Dry Curacao, cane sugar with lime juice and bubbles	\$11
STORM GODDESS Prairie Organic Cucumber vodka, St Germain and Lillet	\$12	WHISKEY SOUR Tin Cup Bourbon, lemon sour, bitters	\$11
TEQUILA COOLER 100% Agave Jose Cuervo, White wine, Grapefruit Juice, Peychaud's Bitters and local honey	\$12	MAI TAI Don Q and El Dorado rums, orgeat and pineapple. Comes with a cherry!	\$12
SANGRIA Red wine, rum, pineapple, lemon and cranberry	\$11	SOBER GODDESS Lemon, elderberry and cucumber	\$6

WINE

HOUSE RED & HOUSE WHITE
Glass \$7 | 1/2 Liter \$15 | Full Liter \$26

RED

ANTICO COLLE CHIANTI	\$10 \$34
BOUSQUET VIRGEN NATURAL ORGANIC	\$10 \$34
ARUMA MALBEC	\$11 \$36
SHOOTING STAR CABERNET	\$12 \$38
ZACCAGNINI MONTEPULCIANO D'ABRUZZO	\$12 \$38
GRAZIANO ZINFANDEL	\$12 \$38
BRANDBORG OREGON PINOT NOIR	\$13 \$40
MURIEL RESERVA RIOJA	\$13 \$40

WHITE

DR. LOOSEN REISLING	\$10 \$34
SILENI SAUVIGNON BLANC	\$11 \$36
LUNA NUDA PINOT GRIGIO	\$10 \$34
BREAD AND BUTTER CHARDONNAY	\$11 \$35
LEFT COAST PINOT GRIS	\$12 \$38
LA CANA ALBARINO	\$13 \$40
ROSÉ	
CLETO SPARKLING LAMBRUSCO	\$12 \$38

AFTER DINNER DRINKS & DESSERTS

AMARO

MONTENEGRO	\$9	CYNAR	\$9
VECCHIO AMARO DEL CAPO	\$11	FERNET BRANCA	\$9
TEMPUS FUGIT GRAN CLASSICO	\$10	BRANCA MENTA	\$9
TEMPUS FUGIT KINA L'AVION D'OR	\$9	CAMPARI	\$9
SANTA MARIA AL MONTE	\$11	APEROL	\$7
NONINO QUINTESSENTIA	\$11	ANGOSTURA	\$8

DESSERTS

DULCE DE LECHE BROWNIE Served warm with ice cream & fudge	\$8
ICE CREAM SANDWICH Chocolate chip cookies with vanilla ice cream	\$8
APPLE RICOTTA CROSTATA Sliced apple and honey ricotta baked on a hearty crust with cinnamon	\$8

SOFT DRINKS

Spring Water	3.75
Fresh Squeezed Lemonade	4
Fountain Soda	3.00
Draft Lift Bridge Root Beer	3.50
Bottled Soda	3.75
Ice Tea	3.50
Organic Plain or Chocolate Milk	3.25
Kombucha	8

HOT DRINKS

Dark Roast Coffee	3.50
Regular or Decaf	
Tea	3.50
Green or Earl Grey	

WHAT IS COAL FIRED PIZZA?

Coal was burned in the first ovens used to bake pizza in the United States. Today these restaurants, found mostly in Brooklyn, Manhattan, and New Haven, define the "American" pizza experience by still using coal to make some of the best pizza in the world. As the first coal-burning pizza restaurant in Minnesota, Black Sheep Pizza seeks to honor the craft of these pioneers by using clean burning, virtually particulate free Anthracite coal and the best ingredients possible to create the great American pizza experience for you.

DINE IN & TAKE OUT

NORTH LOOP

612.342.2625
600 WASHINGTON AVE N.
MPLS, MN 55401

EAT STREET

612.886.1233
2550 NICOLLET AVE S.
MPLS, MN 55404

ST. PAUL

651.227.4337
512 N. ROBERT ST.
ST. PAUL, MN 55102

Find us online at BLACKSHEEPPIZZA.COM

NL/ES