



TAILGATE BREWERY

BUILD YOUR OWN PIZZA

Step 1 - Choose Your Crust



Detroit Style
18.99



Small
9.99



Medium
15.99



Large
21.99

Sm Gluten Free
(+3.99)

Step 2 - Choose Your Toppings

Pepperoni
Sausage
Bacon
Canadian Bacon
Chicken (Breaded)
Chicken (Grilled)
Honey Whipped Ricotta
Burrata Cheese (+1.49)
Make it Top Shelf! ♥

Sm. 2.25 • Med. 2.75
Det. 2.99 • Lg. 2.99

Extra Cheese
Fresh Mozzarella
Cotija Cheese
Tortilla Strips
Mac & Cheese
Coleslaw

Banana Peppers
Red Onion
Tomatoes
Green Peppers
Mushrooms
Jalapenos
Black Olives
Pickles
Pineapple
Shredded Lettuce
Sm. 1.25 • Med. 1.75
Det. 1.99 • Lg. 1.99

Step 3 - Enhancements

Change Your Sauce
+0.99

Ranch	Buffalo
BBQ	Nacho Cheese
Vodka Sauce	Pesto (+0.99)

Add a Drizzle
+0.99

Hot Honey
Ranch
BBQ
Buffalo
Balsamic
Spicy Ranch

Vegan Options

BeHive Sausage
BeHive Pepperoni
Beyond Chicken
Sm 3.99 • Med 5.99
Lg 7.99 • Detroit 7.99
Sub BeHive Vegan Cheese
Sm 2.99 • Med 3.99 • Lg 4.99

CRAFT PIZZAS

Detroit 24.99 • Sm 14.99 • Med 22.99 • Lg 29.99

Whipped Ricotta ♥

Marinara, mozzarella, pepperoni, sausage, honey whipped ricotta, and our house Italian seasoning

Meat Lovers

Marinara, mozzarella, pepperoni, sausage, Canadian bacon, and bacon

Burrata Margherita

Marinara and fresh mozzarella, topped with basil and burrata cheese

Hot Honey

Mozzarella, pepperoni, sausage, jalapeños, and our house hot honey drizzle

Veggie

Marinara, mozzarella, green peppers, red onion, tomatoes, black olives, and mushrooms

Birria

Mozzarella, beef marinated in birria sauce, topped with fresh cilantro and a slice of lime

Mexican Street Corn

Mozzarella, roasted corn and chicken, topped with cotija cheese, cilantro, chili powder, crema drizzle and a slice of lime

Nashville Hot Chicken Mac

Mozzarella, house seasoned hot chicken, mac & cheese, and pickles

Tie Dye

Mozzarella overlaid with colorful rows of marinara, pesto and vodka sauce, topped with fresh whipped ricotta and parmesan

Pickle

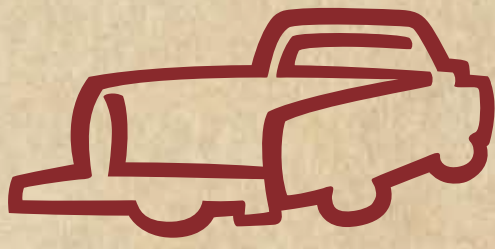
Mozzarella, pickles and dill

Ask about our Pizza of the Month!

♥ **MAKE IT
TOP SHELF!**

Add fresh basil, freshly grated parmesan, and our house blend of seasoning to make any pizza or sammie Top Shelf!

Detroit 2.99 • Sm 2.25
Med 2.75 • Lg 2.99 • Sammie 2.75



TAILGATE BREWERY

APPETIZERS

Garlic Knockers ♥	3ct. 10.99 • 6ct. 14.99
Pretzel Bites	10.99
Basket of Waffle Fries	9.99
Onion Rings	12.99
Loaded Taco Fry Basket	15.99

Traditional Wings or Adult Chicken Nuggets

1/2lb. 9.99 • 1lb. 15.99

Choose Your Sauce

Naked • Buffalo • BBQ • Hot Honey • Nashville Hot

Choose Your Dipping Sauce

Ranch • Blue Cheese

SAMMIES

locally baked Sourdough Roll 14.99

Burrata Caprese

Tomato, burrata cheese and pesto with a balsamic glaze

Nashville Hot Chicken

Mozzarella, house seasoned hot chicken, pickles and coleslaw

LUNCH SPECIAL

Monday-Friday, 11am-1pm, dine-in only

Any Sammie	9.99
Sm. Cheese Pizza	7.99
Sm. Pepperoni Pizza	7.99

SALADS

House Salad 9.99

*Add Grilled or Breaded Chicken Breast +4.99

Caesar Salad 9.99

*Add Grilled or Breaded Chicken Breast +4.99

Cobb Salad 14.99

Chicken Fiesta Salad ♥ 14.99

Choose Your Dressing

Ranch • Blue Cheese • Caesar

Balsamic Vinaigrette • Spicy Ranch

Chicken a la Vodka ♥

Mozzarella, breaded chicken, vodka sauce and pesto, with parmesan, basil and Italian seasoning

Birria Grilled Cheese

Birria seasoned beef with fresh mozzarella

Buffalo Chicken

Breaded chicken tossed in buffalo sauce with blue cheese, shredded lettuce and blue cheese dressing

DESSERTS

Powdered Sugar Puffies ♥ 9.99

Cannolis (2) 9.99

Cinnamon Bites 10.99

Cinnamon Roll Pizza 15.99

Thanks for supporting TailGate Brewery!

We believe in brewing great beer and creating a great place to work for our team. We're a truly independent brewery with one owner/founder and zero investors. You're directly enabling us to offer great wages, the most competitive benefits, and supporting our relentless effort to be the best work environment in our industry - just by drinking TailGate beer, and eating TailGate pizza! All part of our mission to be the best place to eat, drink and work in Tennessee. We couldn't do it without you, so thank you for your support. Cheers!

Keep in touch: @TailGateBrewery

