

BEVERAGES TO-GO

Agua de Piedra Sparkling Water • 3

Earth Water • 3.25

Jarritos Mexican Sodas • 2.50

cola, mandarin, mango, lime, guava

ACTUALLY
PRETTY
GOOD

BEER

The Establishment Brewing Company

My Best Friend's Girl • kolsch style ale

5 tall can 20 4-pack

Jam Rock • blackberry vanilla Sour

5 tall can 20 4-pack

Annex Ale Project

Forward Progress • pale ale 5 tall can 20 4-pack

Dandy Brewing Co.

Premium Lager 5 tall can 20 4-pack

Glutenberg

Gluten Friendly Session IPA 5 tall can 20 4-pack

Ol' Beautiful

Brass Monkey • Blood Orange Blonde 3.50 can 20 6-pack

BUBBLES

Scarpetta • Lambrusco

250ml can GT Emilia, Italy 9

Mongrada • Brut Prosecco

Valdobbiadene, Conegliano, Italy 35

ROSE

Birgit Braunstein "Pur" • Zweigelt, Blaufränkisch

Burgenland, Austria 31.50

Leitz 'Eins Zwei Dry' • Pinot Noir

Rheingau, Germany 45

Catavela • Vino Bianco

Emilia Romagna, Italy 35

WHITE

Pipeño 'Blanco' • Moscatel d'Alexandria

1 Litre Itata, Chile 46

Vine Mind • Riesling

Clare Valley, Australia 35

Dirty & Rowdy Familiar Blanc

Napa, California 40

RED

Monte Bernardi 'Italia' Ti Adoro • Sangiovese

1 Litre Panzano, Italy 36

Broc Cellars 'Love Red'

Mendocino, California 38

Silwervis Smiley Red

Swartland, South Africa 36

TAKE-AWAY MENU

CHEF • CHRIS GALE

3-9 MON-THUS • 3-10 FRI-SUN

@ACTUALLYPRETTYGOOD
ACTUALLYPRETTYGOOD.CA

HIT US UP ON OUR LANDLINE
403-475-9384

START

Polenta Fries • 9

sweet pepper aioli or marinara GF

Calamari • 15

Fogo Island squid, jalapeño ranch, pickled shallot GF

Burrata • 9 / 14

truffle honey, calabrian chili & grilled sourdough • small / large

Meatballs • 15

arrabiata, pesto, parmigiano

Octopus, Chorizo & Clams • 22

tarragon & pecorino polenta, vermouth sauce, green onion, grilled sourdough

PIZZA

Grease Wheel • 21

pepperoni, pecorino romano, fior di latte

Top Brass • 20

pesto, roasted tomato, charred broccolini, Deep Water arugula, taleggio

Buffalo Chicken • 23

chicken breast, house hot sauce, shaved celery, gorgonzola, ranch, fior di latte

Margherita • 19

smoked Arbequina olive oil, basil, fior di latte

El Cap • 24

mixed mushrooms, thyme, green onion, truffle pecorino

Club Med • 23

semi-sun dried tomatoes, charred red onion, calabrian chilies, roasted red pepper, kale, feta, mozzarella

The Duke • 22

charred pineapple, rosemary chili bacon, red onion, smoked cheddar

Fennel Chorizo • 22

smoked chorizo, fresh fennel, pecorino romano, fior di latte

WORTH NOTING:

+ substitute our house made **Gluten Friendly crust** for \$3

+ substitute **Flora Fromage plant based mozzarella** on your pizza for \$4

due to the nature of wheat flour in a pizza kitchen, we cannot guarantee that Gluten Friendly menu items are 100% Gluten Free. Thank you for understanding.

- we use california tomatoes for our sauce.
- certain items can be made **vegan**, please enquire.

GREENS

'Hood Greens Salad • 9

Grand Trunk greens, red wine vinegar, Arbequina olive oil, parmigiano GF

Beet & Fennel Salad • 12

local beets, shaved fennel, dried cherries, grainy mustard & sherry vinaigrette, tarragon GF V

Kale Caesar • 14

radicchio, egg, rosemary bacon, polenta crouton GF +1 substitute vegan dressing

Caprese • 16

summer tomatoes, buffalo mozza, smoked Arbequina olive oil, basil GF

Charred Broccolini • 12

slow egg, house hot sauce, roasted garlic, lemon, pecorino

Summer Squash & Ricotta • 14

grilled squash, house ricotta, wildflower honey, arbequina olive oil, basil GF

PASTA

Spaghetti & Meatballs • 19

pork meatballs, tomato Sauce, basil, parmigiano

Gnudi • 20

Aglio Olio, slow egg, taleggio, green onion, house dried tomato

Linguine Vongole • 21

West Coast clams, house butter

DUNKING

Eastern Slopes Hot Honey • 1.5

Jalapeño Ranch • 1

PRETTY SWEET

Ask server for dessert specials

