# shareables

bombas $11
peppadews stuffed with smoked honey goat cheese, served on a crostini with prosciutto, finished with basil and balsamic glaze

spinach artichoke dip $15
creamy baked spinach and artichoke dip, served with salsa and house made chips

sliders* $16
three beef sliders topped with american cheese, pickles and onion

meatballs* $15
hand-rolled beef, pork and veal meatballs simmered in house made tomato sauce, served with stracciatella cheese

wings $14
7 crispy wings tossed in your choice of our house made wing sauce, hot sauce or bbq

mozz stix $14
breaded fresh mozzarella fried golden and served with marinara

bacon parm truffle fries $14
crispy fries topped with melted cheese, parmesan, truffle oil, italian parsley and bacon

all tied up $15
giant brewery pretzel served with homemade beer cheese and our Lusty Monk mustard dip

# salads

add chicken to any salad for $4

simple salad $13
butter lettuce, goat cheese, glazed walnut and champagne vinaigrette

caesar salad $12
romaine, shaved parmesan, house croutons and house made caesar dressing

italian salad $16
mixed greens with salami, mozzarella, parmesan, cherry tomatoes, chickpeas, pepperoncini and red onions, tossed in house made italian dressing

# pizza

pizzas are 12", served on our regular crust. sub for gluten free for a $2 upcharge.

the mfp $15
red sauce, mozzarella, fontina and parmesan

pepperoni $17
red sauce, mozzarella, pepperoni and parmesan

cased out $18
red sauce, mozzarella, fennel sausage, oregano, fresh basil and parmesan

the corleone $19
red sauce, mozzarella, pepperoni, salami, banana peppers and parmesan

margherita $17
red sauce, mozzarella, fresh basil and evoo

three little pigs $19
red sauce, mozzarella, pepperoni, fennel sausage, carmalized shallots, prosciutto and fresh basil

day trip $18
red sauce, mozzarella, fontina, roasted garlic, fresh mushrooms, oregano and parmesan

hot hive $19
red sauce, mozzarella, schiacciata picante, guanicale, calabrian chiles and goat cheese, finished with a smoked honey drizzle

crudo $19
red sauce, mozzarella and proscuiutto, topped with arugula tossed in lemon oil with parmesan, fig jam

the baller $19
red sauce, mozzarella, house made meatballs, oregano, straticella cheese, fresh basil and parmesan

slap happy $17
red sauce, mozzarella, salami, peppadew peppers and parmesan

sweet mercy $19
red sauce, mozzarella, parmesan, pepperoni, red onion, serrano peppers, finished with ricotta and a hot honey drizzle

white out $18
white sauce, mozzarella, parmesan, roasted garlic, ricotta and fresh thyme

spinach $18
white sauce, spinach, mozzarella, roasted garlic, sun-dried tomato and feta

cluck norris $19
cilantro pesto, mozzarella, shredded chicken, bacon, poblano pepper, finished with fresh avocado

# diy pizza

do it yourself pizza. build what you want.

crust
regular $13 / gluten free $15

sauce
red $1 / white $2

cheese $2
mozzarella / fontina

meats $2
pepperoni / prosciutto / salami / fennel sausage / schiacciata picante / guanciale / bacon / shredded chicken +2

toppings $1
mushrooms / olives / banana peppers / red onions / shallots / roasted garlic / artichokes / sun-dried tomatoes
cherry tomatoes / pineapple / poblano pepper

final touches $1
hot honey / ricotta / arugula / feta / goat cheese

# kids

mac & cheese $9
creamy mac and cheese served with fries and ice cream

chicken nuggets $9
house made chicken nuggets served with fries and ice cream

single slider* $9
one mini beef slider served with fries and ice cream

--- love your dish? check in on facebook or tag us on instagram @tapsidepizza ---

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Items are made to order. This disclosure is required by the N.C. Department of Environment and Natural Resources.

Tapside Pizza strives to meet all dietary needs and goals, but is not a gluten free environment. Although we are confident that our recipes meet your needs, the potential migration of ingredients in a commercial kitchen disallows us from claiming that a product or menu item is 100% gluten free. If you have severe allergic conditions, please understand that we do not make any guarantee of purity.

10/1/2026