



APPETIZERS

Jalapeno Poppers

Stuffed with cream cheese, topped with prosciutto and oven baked \$5.00

Red Chicken

Our version of boneless buffalo chicken, served with Blue Cheese dressing and celery \$5.00

Pizza Fries

Garlic herb butter on a cracker crust with Mozzarella and a side of pizza sauce \$6.00

Spinach & Artichoke Dip

Prepared our way, served with carrot spears, celery sticks and toasted herb bread \$6.00

Tomozz B

Sliced tomatoes, fresh mozzarella with fresh basil topped with house dressing and balsamic reduction \$7.00

Monster Fries

Cracker crust with garlic herb butter, diced jalapenos, pepperoncini, pepperoni, topped with gorgonzola and mozzarella cheese and served with a side of pizza sauce \$7.00

SANDWICHES

(*sandwich includes mayonnaise)

Served with your choice of a cup of soup, side salad or Ruffles potato chips

Grilled Cheese

American cheese grilled between 2 slices of pane bianco bread \$6.00

Elvis

Peanut butter, banana, honey, and thick sliced bacon sautéed on pane bianco bread \$6.00

Cuban

Slow roasted seasoned pulled pork, Canadian bacon, swiss, yellow mustard dill pickles on a hoagie roll \$7.00

Italian*

Hoagie roll, mortadella, cappocola, salami, pepperoni, pepperoncini, provolone, lettuce, tomato, house dressing \$7.00

Meatball

Lean ground beef meatballs oven baked with pizza sauce and mozzarella on a hoagie roll \$7.00

Tuna Melt*

Tuna mixed with celery & spices, provolone cheese, lettuce, tomato and house dressing on a hoagie roll \$7.00

Tomozzbwich

Tomatoes, fresh mozzarella & basil w/ house dressing & balsamic reduction on a hoagie roll \$7.00

Club*

Oven roasted 4 oz chicken breast topped with cheddar cheese, bacon, lettuce, tomato and mayo served on a hoagie roll \$7.00

SALADS

Dressings: *House (red wine vinaigrette), Ranch, Blue Cheese, Dorothy Lynch, Balsamic Reduction, Oil and Vinegar*

House

Tomato, black olive and mozzarella on spinach and iceberg lettuce with our house dressing
Side Salad \$3.50 /Full \$6.50

Chopped Greek Salad

Tomato, green bean, red onion, feta, black olive and cucumber in our Dijon dressing \$7.50

Wedge

Chopped tomatoes, bacon crumbles and gorgonzola with Blue Cheese dressing \$7.50

Bird's Nest

Cottage cheese, roasted sunflower seeds, alfalfa sprouts and Dorothy Lynch home style dressing on a spinach and iceberg lettuce mix \$8.00

Add Oven-Roasted Chicken, Tuna Salad or a Cup of Soup with any salad \$3.50

HOME MADE SOUP

Made fresh daily, fit for the season. \$3.50 a Cup and \$5.00 a Bowl, add a side house salad \$3.50

“McKinners Original Pizza”

UPON REQUEST YOU CAN SUBSTITUTE ANY 10” PIZZA WITH A

***GLUTEN FREE* THIN CRUST**

***We cannot guarantee we are 100% Gluten Free**

CANADIAN LEI

Canadian bacon, crushed pineapple and mozzarella
10” @ \$10.00 13” @ \$13.75 16” @ \$17.50

OYSTERMILLER

Smoked oysters, sausage and mozzarella
10” @ \$10.00 13” @ \$13.75 16” @ \$17.50

MANDARIN (Meatless)

House vinaigrette, fresh spinach, mandarin oranges and mozzarella all topped with our balsamic vinegar reduction and honey glazed pecans
10” @ \$11.00 13” @ \$15.50 16” @ \$20.00

SHELBYZZA (Meatless)

Ranch & Dijon sauce, mushrooms, red onions, black olives, provolone, mozzarella topped with diced bread & butter pickles
10” @ \$11.00 13” @ \$15.50 16” @ \$20.00

MARGHERITA (Meatless)

Tomato, fresh basil, fresh whole milk mozzarella and mozzarella
10” @ \$11.00 13” @ \$15.50 16” @ \$20.00

ANGELO

Pepperoni, sausage, jalapenos and mozzarella
10” @ \$11.00 13” @ \$15.50 16” @ \$20.00

PROSCIUTTO & PEAR

Prosciutto, pears, fontina and mozzarella
10” @ \$11.00 13” @ \$15.50 16” @ \$20.00

HOT DIGGITY DOG

Chili, Hot dogs, onions and cheddar cheese (served with ketchup, mustard and relish)
10” @ \$11.00 13” @ \$15.50 16” @ \$20.00

Spicy garlic oil, jalapenos, prosciutto, cream cheese and mozzarella

10” @ \$11.00 13” @ \$15.50 16” @ \$20.00

BUFFZZA

Red chicken, spicy garlic oil, gorgonzola and mozzarella with blue cheese dressing and celery
10” @ \$12.00 13” @ \$17.25 16” @ \$22.50

BARBEQUE CHICKEN

Roasted chicken, barbeque sauce, red onion, cilantro, cheddar and mozzarella
10” @ \$12.00 13” @ \$17.25 16” @ \$22.50

CLUBZZA

Ranch dressing, roasted chicken, bacon, cheddar, mozzarella topped with lettuce and tomato
10” @ \$12.00 13” @ \$17.25 16” @ \$22.50

CHICKENZOLLARELLA

Garlic ricotta sauce, basil chicken sausage, basil, gorgonzola and mozzarella
10” @ \$12.00 13” @ \$17.25 16” @ \$22.50

VEGZZA (Meatless)

Garlic, cream cheese, artichoke hearts, sundried tomatoes, red onions, spinach and mozzarella
10” @ \$13.00 13” @ \$19.75 16” @ \$25.00

LUCKY 7 (Meatless)

Fontina, gorgonzola, provolone, parmesan, romano, saprofina ricotta, and mozzarella
10” @ \$13.00 13” @ \$19.75 16” @ \$25.00

EXTREME JOHNZZA

Pepperoni, sausage, onion, green pepper, black olive, mushroom and mozzarella
10” @ \$13.00 13” @ \$19.75 16” @ \$25.00

PBR SALUTE

Pepperoni, garlic, black olive, basil, crushed red pepper, feta and mozzarella
10” @ \$13.00 13” @ 19.75 16” @ \$25.00

**LUNCH SPECIAL AVAILABLE MONDAY
THRU SATURDAY 11AM TO 3PM**

LUNCH COMBO \$6.00

SLICE OF CHEESE PIZZA AND SIDE SALAD

SLICE OF CHEESE PIZZA \$3.50

ADDITIONAL TOPPINGS .25/TOPPING



BUILD YOUR OWN PIZZA

PIZZA CRUSTS

Gluten-Free*Crust

10" (one size, thin crust only) \$9.00

***We cannot guarantee we are 100% Gluten Free**

Cracker Crust

St. Louis style, ultra-thin and crispy

10" @ \$9.00 13" @ \$12.00

16" @ \$15.00

Traditional Crust

Chewy and flavorful styled after New York's finest

10" @ \$9.00 13" @ \$12.00

16" @ \$15.00

Stuffed Crust

A pan pizza with mozzarella, enclosed with a lid of dough, baked and topped with sauce

Only in 13" / \$13.75

Deep Dish Crust

A Chicago style buttery biscuit crust topped with mozzarella and garlic stewed tomatoes

Only in 13" / \$13.75

TOPPINGS

Price per topping:

10" Pie \$1.00

13" Pie \$1.75

16" Pie \$2.50

Meats

Pepperoni, Sausage, Canadian Bacon, Prosciutto, Chicken, Red Chicken, Basil Chicken Sausage, Meatballs, Hot dogs, Chili, Mortadella, Cappelletti, Salami, Anchovies & Smoked Oysters

Veggies

Mushrooms, Green Peppers, Red Onions, Yellow Onions, Green Olives, Black Olives, Garlic, Spinach, Tomatoes, Pineapple, Pears, Jalapenos, Artichoke Hearts, Sun Dried Tomatoes, Pepperoncini's, Sweet Butter Pickles, Kosher Dill Pickles, Fresh Basil & Sauerkraut

Cheeses

Cheddar, American, Cream Cheese, Fontina, Gorgonzola, Provolone, Ricotta, Mozzarella, Fresh Mozzarella, Swiss & Feta

OTHER FAVORITES

Special of the Day

Ask us for details or check out the special board

Spaghetti and Meatballs

Four homemade meatballs sautéed in our tomato sauce, served on a bed of spaghetti, topped with parmesan/romano cheese and fresh basil and served with herb bread

\$8.00

Pierogies

Six potato and cheese pierogies sautéed in our spicy garlic oil served with spinach and tomato and herb bread \$8.00

DESSERTS

Cheesecake

This one changes weekly so please ask your server what we have available \$5.00

Chocolate Brownie

Double Chocolate Ghirardelli fudge brownie, topped with Nutella* Chambord syrup, white chocolate and miniature chocolate chips \$6.00 (*Made with Nuts)

Tubbies Nummies

Fresh banana bread pan sautéed and finished with maple crème fraiche & toasted coconut \$6.00



BEVERAGE MENU

NON-ALCOHOLIC

Coke, Diet Coke, Cooper's Unsweetened Iced Tea, Minute Maid Lemonade, Seagram's Ginger Ale, Sprite, Fanta Orange, Mr.Pibb, Silver Canyon Coffee, Hot tea

\$2.75*

Panna Bottled Still Water, San Pellegrino Sparkling Water, Red Bull (Diet/Regular) Energy Drink, & IBC Rootbeer

\$3.25

Whole Milk, Hershey's Chocolate Milk, Grapefruit Juice, Tomato Juice, Clamato Juice, Orange Juice, Cranberry Juice & Pineapple Juice

\$3.00

Kid's Drinks \$2.50*

*Free Refills on Fountain Soda & Coffee Only

TAP BEER

COORS LIGHT / Coors Brewing Company (Golden, Colorado)

\$3.00

MAMA'S LITTLE YELLA PILSNER / Oskar Blues Brewing Company (Longmont, Colorado)

EASY STREET WHEAT / O'Dell Brewing Company (Fort Collins, Colorado)

APRICOT BLONDE / Dry Dock Brewery (Aurora, Colorado)

90 SCHILLING AMBER ALE / O'Dell Brewing Company (Fort Collins, Colorado)

\$3.50

ELEPHANT IPA / O'Dell Brewing Company (Fort Collins, Colorado)

NITRO CUTTHROAT PORTER / O'Dell Brewing Company (Fort Collins, Colorado)

\$3.75

HARP LAGER (Ireland) **\$4.00**

GUINNESS STOUT (Ireland) **\$5.25**

BOTTLED BEER

Miller Light, Coors, Coors **Non-Alcoholic** (Golden, Colorado)

\$3.25

Dales Pale Ale*: Oskar Blues Brewery (Longmont, Colorado)

\$3.50 (*Can)

New Planet Tread Lightly Ale (Boulder, Colorado)

\$3.50 (Gluten-Free)

New Planet Off Grid Pale Ale (Boulder, Colorado)

\$3.50 (Gluten-Free)

New Planet 3R Raspberry Ale (Boulder, Colorado)

\$3.50 (Gluten-Free)

St.Pauli Girl Non-Alcoholic or Beck's **Non-Alcoholic** (Germany)

\$3.75

Heineken (Germany), Corona (Mexico) or Newcastle (England)

\$4.00

Fox Barrel "Pear" Hard Cider (California)

\$4.00 (Gluten-Free)

Crispin "Apple" Hard Cider (California)

\$4.00 (Gluten-Free)

Lindemans **Framboise** Lambic (France)

\$8.00



WINE LIST

HOUSE WINE

White Wine

White Zinfandel

Red Wine

\$6 a Glass/\$19 per Bottle

Cable Car **Chardonnay** (California)

Cara Mia **Pinot Grigio** (Italy)

The Velvet Devil **Merlot** (Washington)

Bella Donna **Pinot Noir** (Italy)

Ravenswood **Petite Sirah** (California)

Insatiable **Cabernet** (California)

\$7 Glass/\$23 Bottle

RED WINE

2009 Rioja Vega **Rioja** (Spain)

2010 Racha **Malbec Reserva** (Argentina)

2009 Grayson **Cabernet** (California)

2008 Hayman Hill **Pinot Noir** (California)

2010 Primal Roots **Red Blend** (California)

\$8 Glass/\$27 Bottle

2008 Zen of Zin **Old Vine Zinfandel**

(California)

2008 Garfield Estates **Syrah** (Colorado)

2007 Valley of the Moon **Sangiovese**

(California)

2009 337 **Cabernet** (California)

2009 Dreaming Tree **Cabernet** (California)

\$9 Glass/\$31 Bottle

2010 Diseño **Old Vine Malbec** (Argentina)

WHITE WINE

2010 Sea Mist **Sauvignon Blanc** (California)

2009 Hogue **Late Harvest Riesling**

(Washington)

\$7 Glass/\$23 Bottle

2009 Garfield Estates **Sauvignon Blanc**

(Colorado)

2009 Two Rivers **Chardonnay** (Colorado)

\$9 Glass/\$31 Bottle

2009 Sonoma-Cutrer **Chardonnay** (California)

\$10 Glass/\$35 Bottle

SPARKLING WINE

Insatiable **Brut Sparkling Wine** (California)

\$7 Glass/\$23 Bottle

Astoria Lounge **Proseco 375 ml** (Italy)

\$7 Bottle

PORTO

Fonseca Bin 27 **Porto**

\$6 Glass

Taylor Fladgate 20yr Old **Tawny Porto**

\$9 Glass

*****LIVE MUSIC EVERY FRIDAY & SATURDAY NIGHTS*****

10 PM TO MIDNIGHT

www.mckinners.com/Facebook: "McKinners Pizza Bar"



MENU

HOURS OF OPERATION

MONDAY, TUESDAY, WEDNESDAY & THURSDAY
11AM to 10PM

FRIDAY* & SATURDAY*
11AM to Midnight

SUNDAY: 5PM to 10PM

***LIVE MUSIC EVERY FRIDAY AND SATURDAY NIGHT AT 10PM**

**From All of Us at McKinners Pizza Bar;
Keven, Jessica, Dennis, Anthony, Corey, Tom, Shelby, Kris, Alex,
Randy, Jake, Lucas, Julianne, Kelly, Kelli, Sarah, John, Jayden, Dustin, Mackenzie and Katie...
Thank You for Supporting Independent Businesses like Us!**

**2389 W. MAIN STREET
LITTLETON, CO 80120
303.798.8500**

**Visit us at www.mckinners.com
Facebook: McKinners Pizza Bar**



**Sorry We Do Not Accept Personal Checks
We Accept Visa and MasterCard
20% Gratuity will be Added to All Parties of 6 or more
We reserve the right to refuse service to anyone at anytime**