Pizza

HUME HOTEL · 422 VERNON ST · NELSON, BC

Your choice of classic or thin crust — 10″ 14″

THE ANGRY BEE 19 33
Spicy capicolli, roasted red peppers, chili oil, organic honey, fresh basil

THE ULTIMATE 19 33
Mushroom, ham, onions, shrimp, green peppers, capicolli, pineapple

THE TUSCAN V 19 33
Artichokes, sun-dried tomatoes, roasted garlic, spinach, onions

KOOTENAY HERBIVORE V 18 32
Mushrooms, red onions, kalamata olives, green peppers, tomato, pesto base

MEDITERRANEAN SPECIAL 19 33
Chorizo sausage, green peppers, olives, tomato, onions, feta

CHICKEN FIESTA 18 32
Chicken breast, pineapple, green peppers, onions, BBQ sauce

HERITAGE CLASSIC 18 32
Pepperoni, mushroom, green peppers

10″ 14″

THE FOREST FLOOR V 19 33
Shimeji mushrooms, pine nuts, pesto base, truffle oil

'55 VETTE WITH BC PLATES 19 33
A serious meat lover's pizza. Capicolli, chorizo, pepperoni, ham

BIG PEPPERONI 18 32
Yup...pepperoni

THE HOUSE SPECIAL 18 32
Pepperoni, ground beef, onions, feta cheese

POPEYE THE GREEK V 18 32
Spinach, feta

THE BIG KAHUNA 18 32
Ham, pineapple

THREE CHEESE V 16 28
Mozzarella, edam, parmesan

EXTRAS

DIPPING SAUCE 2
Garlic aioli, ranch, blue cheese, BBQ, marinara, Caesar, hot sauce

VEGGIE TOPPINGS
10″ 2/ea
14″ 4/ea

MEAT & CHEESE TOPPINGS
10″ 3/ea
14″ 5/ea

SUBSTITUTE VEGAN MOZZA
10″ 3
14″ 5

GLUTEN-FREE CRUST 4
Available in Small only
Due to the Capicolli, the Ultimate, '55 Vette and Angry Bee cannot be made gluten free

Dessert

TURTLE CHEESECAKE 12
Our famous chocolate cheesecake, caramel, pecans, Oreo cookie crust

GUINNESS DARK CHOCOLATE CAKE 12
Our own slice of decadence. Chocolate ganache, buttercream

WHITE CHOCOLATE CHEESECAKE 11
Seasonal berry compote, wafer crust

STICKY TOFFEE PUDDING 11
Warmed with vanilla ice cream, candied salted walnuts

CASHEW CREAM CUSTARD V GF 11
Classic rich chocolate, burnt miso, almond milk, dark chocolate, vanilla bean, candied pecans, Himalayan salt, chocolate mousse

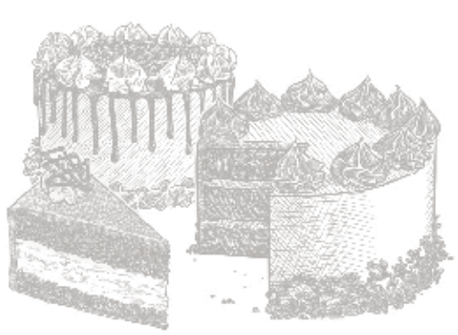
LAYERED LEMON MOUSSE GF 11
Lemon curd, mascarpone cream, pistachio cardamom crumb

CRÈME BRÛLÉE GF 12
Vanilla bean infused creamy custard, caramelized brown sugar

CHOCOLATE MOUSSE GF 11
Classic rich chocolate, fresh whipped cream

PIE SPECIAL 11
Ask your server
À la mode 4

VANILLA ICE CREAM GF 6



All desserts are made in-house with the exception of ice cream

GF GLUTEN FREE **V** VEGETARIAN

GST NOT INCLUDED • GROUPS OF 8 OR MORE WILL BE SUBJECT TO AN AUTOMATIC GRATUITY OF 18%