# Hume Pizzas

# The Angry Bee

Spicy Capicolli | Roasted Red Peppers Chili Oil | Organic Honey | Fresh Basil sm \$19 lg \$32

## The Ultimate

Mushroom | Ham | Onions | Shrimp Green Peppers | Capicolli | Pineapple sm \$19 lg \$32

# The Tuscan

Artichokes | Sundried Tomatoes Roasted Garlic | Spinach | Onions sm \$19 lg \$32

# Kootenay Herbivore

Mushrooms | Red Onions | Kalamatas Green Peppers | Tomato | Pesto Base sm \$18 lg \$31

# Mediterranean Special

Chorizo Sausage | Green Peppers Olives | Tomato | Onions | Feta sm \$19 lg \$32

#### Chicken Fiesta

Chicken Breast | Pineapple Green Peppers | Onions | BBQ Sauce sm \$18 lg \$31

## Heritage Classic

Pepperoni | Mushroom | Green Peppers sm \$18 lg \$31

# The Forest Floor

Shimenji Mushrooms | Pine Nuts Pesto Base | Truffle Oil sm \$19 lg \$32

## '55 Vette with BC Plates

A Serious Meat Lover's Pizza Capicolli | Chorizo | Pepperoni | Ham sm \$19 lg \$32

# Big Pepperoni

Yup...Pepperoni sm \$18 lg \$31

# The House Special

Pepperoni | Ground Beef Onions | Feta Cheese sm \$18 lg \$31

# Dipping Sauce

Garlic Aioli | Ranch | Blue Cheese | BBQ GF Dips: Marinara | Caesar | Hot Sauce

Popeye The Greek A

Spinach | Feta

sm \$18 lg \$31

Ham | Pineapple

sm \$18 lg \$31

sm \$16 lg \$27

Extras —

The Big Kahuna

Three Cheese

Mozzarella | Edam | Parmesan

# Veggie Toppings

Small \$2 each Large \$3 each

# Meat & Cheese Toppings

Small \$3 each Large \$4 each

V Sub Vegan Mozza \$3 Small and \$5 Large

(GF) Gluten-Free Crusts available in Small size only \$4 each \*Due to the Capicolli, the Ultimate, '55 Vette & Angry Bee are NOT Gluten Free

We can do Thin Crust, Just Ask!

# esserts

All Desserts are made in-house by our talented team with the exception of Ice Cream.

#### **Turtle Cheesecake**

The Hume's Famous Chocolate Cheesecake Caramel | Pecans | Oreo Cookie Crust \$11

## **Guinness Dark** Chocolate Cake

Chocolate Ganache | Butter Cream Our Own Slice of Decadence \$11

#### White Chocolate Cheesecake

Seasonal Berry Compote Graham Wafer Crust \$10

### Five Fruit Crisp

Peaches | Berry Mix | Salted Caramel Crisp Oatmeal Crumble Vanilla Ice Cream \$10

## Cashew Cream Custard (F) V

Burnt Miso | Almond Milk | Dark Chocolate Vanilla Bean | Candied Pecans Himalayan Salt \$10

### Chocolate Mousse (F)

Classic Rich Chocolate Fresh Whipped Cream \$10

# Crème Brûlée (F)

Vanilla Bean Infused Creamy Custard Caramelized Brown Sugar \$10

## Lemon Meringue Pie

Tangy Lemon Custard | Buttery Crust Fluffy Meringue \$10



**GST Not Included** Ask For Our Gluten-Free Menu!



Ask Your Server \$10 A la mode \$4

Ice Cream GF

Vanilla \$6

