

Hume Pizzas

The Angry Bee

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

The Ultimate

Mushroom | Ham | Onions | Shrimp
Green Peppers | Capiccoli | 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

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

'55 Vette with BC Plates

A Serious Meat Lover's Pizza
Capiccoli | 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

Popeye The Greek

Spinach | Feta
sm \$18 lg \$31

The Big Kahuna

Ham | Pineapple
sm \$18 lg \$31

Three Cheese

Mozzarella | Edam | Parmesan
sm \$16 lg \$27

Extras

Dipping Sauce

Garlic Aioli | Ranch | Blue Cheese | BBQ
GF Dips: Marinara | Caesar | Hot Sauce
\$2 each

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 Capiccoli, the Ultimate, '55 Vette
& Angry Bee are NOT Gluten Free

We can do Thin Crust, Just Ask!

Desserts

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

Sticky Toffee Pudding

Warmed with Vanilla Ice Cream
Candied Salted Walnuts \$10

Cashew Cream Custard

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

Chocolate Mousse

Classic Rich Chocolate
Fresh Whipped Cream \$10

Crème Brûlée

GF Vanilla Bean Infused Creamy Custard
Caramelized Brown Sugar \$11

Layered Lemon Mousse

Lemon Curd | Mascarpone Cream
Pistachio Cardamom Crumb \$10

Pie Special

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

Ice Cream

GF Vanilla \$6

GST Not Included

