

PIZZA

BEAUTIES ORIGINALS

SWEET SATAN \$24 Tomato sauce, mozzarella, cup and char pepperoni, pickled jalapeno, chili honey.

GUY FIERI \$23 Tomato sauce, mozzarella, hot capocollo, pineapple, jalapeno lime crema.

\$95 PASTOR AL GF* Tomato sauce, mozzarella, mojo pork, pineapple, pickled red onion, pickled jalapeno, toasted pineapple crema.

\$24 HUBBA BABA GF* Butter chicken curry sauce, cheese curds, chicken, red onion, cilantro.

E.I. SKI TEAM White sauce, mozzarella, feta, soppressata, arugula, confit garlic, cherry tomato, cracked pepper.

MONEY GREEN \$25 V VE* GF* Spiced spinach & garlic oil, mozzarella, fior di latte, artichokes, arugula, red onion, pepperoncini.

ROQUETTE MAN \$23 Tomato sauce, mozzarella, feta, roasted squash, arugula, balsamic reduction, lemon zest, garlic oil.

\$20 GRAND FROMAGE V GF* Tomato sauce, mozzarella, fior di latte, grana padano, basil.

MERCILESS White sauce, fior di latte, wild mushrooms, balsamic reduction, chives.

CARMELA \$23 V VE* GF* Tomato sauce, mozzarella, feta, semi sun-dried tomato, kalamata olive, pepperoncini.

CLASSICS

\$19 CHEESE V VE* GF* Tomato sauce, mozzarella, grana padano.

\$22 PEPPERONI Tomato sauce, mozzarella, cup and char pepperoni.

HAWAIIAN \$22 Tomato sauce, mozzarella, ham, pineapple.

MEAT LOVERS \$25 Tomato sauce, mozzarella, sausage, pepperoni, bacon.

PIZZA 'BY THE SLICE'

CHEESE PEPPERONI \$5 HAWAIIAN \$5 SPECIAL \$6

NOT PIZZA

GARLIC KNOTS \$7 Garlic, parsley, grana padano, with your choice of one house made dip. - Add knot -\$3

BFAN DIP \$14 Caramelized onion and cannellini bean dip. Served with crudite and chips.

\$16 MEATBALLS Beef & pork meatballs, marinara, grana padano. Served with house made focaccia.

KALE CAESAR \$8/15 GF* Kale, crouton, bacon, grana padano, house made Caesar dressing. - With chicken -\$12/21

BEAUTIES SALAD \$8/15 V GF Arugula, peas, pickled radish, pickled carrot, fior di latte, pumpkin seeds, spicy roasted shallot & celery vinaigrette. \$12/21 - With chicken -

PANZANELLA \$9/16 Tomato, house made focaccia, pickled shallot, fior di latte, basil, vinaigrette, balsamic reduction. \$13/22 - With chicken -

BERRY SALAD \$8/15 V GF Blackberries, blueberries, radicchio, arugula, goat cheese, seed dukkah, maple berry vinaigrette. \$12/21 - With chicken -

ADD ONS

HOUSE MADE DIPS \$2

◆ Ranch ◆ Jalepeno lime crema ◆

◆ Roasted garlic aioli ◆ Pepperoncini aioli ◆ ◆ Toasted pineapple crema ◆

◆ Chili honey ◆

SUB VEGAN MOZZARELLA \$2

SUB GLUTEN FREE BASE \$5

SUBS

ALL SUBS SERVED ON HOUSE MADE HOAGIE BUN WITH A SIDE OF RUFFLES

THE MEATBALL SUB

\$17

Beef & pork meatballs, marinara, grana padano, basil, arugula, seed pesto aioli.

THE GABAGOOL

\$17

Hot capocollo, soppressata, provolone, arugula, dill pickle, dill aioli.

THE ARNOLD

\$18

Smoked turkey breast, soppressata, swiss cheese, iceburg lettuce, red onion, tomato, gremolata, roasted garlic aioli.

THE DONATELLO

\$16

Pepperoni, hot cappocolo, pickled fennel, marinara, kalamata olives, pepperoncini, provolone, chili honey, white lightning sauce.

THE CUBAN

\$16

Mojo pork, ham, swiss cheese, dill pickle, dijon, mayonnaise.

THE SQUASH

\$14

Roasted butternut squash, pickled shallot, goat cheese, arugula, garlic oil, chili honey aoili, seed

- Add chicken -

\$6

THE CAPRESE

\$15

Tomato, basil, arugula, fior di latte, garlic oil, balsamic reduction, seed pesto aioli.

- Add chicken -

\$6

DELIVERY 7 DAYS 4PM-10PM FOR LARGE ORDERS & CATERING EMAIL - INFO@BEAUTIESPIZZA.CA

SWEET

NEW YORK CHEESECAKE V

\$13

House made. By the slice.

Choice of passionfruit or raspberry topping.

TIRAMISU

\$10

Coffee and rum soaked lady fingers, whipped marscapone, cocoa dust.

CUSTARD SOFT SERVE

V GF*

\$5

Foothills Creamery cup/cone

SOFT SERVE SUNDAES

\$9.5

Passionfruit cheesecake Raspberry Oreo Salted caramel cookie

ICE-CREAM SANDO

\$8

Foothills Creamery soft serve, house made brownie cookies.

BAKED GOODS FRIDAY

\$X

Doughnuts/fruit pie/pastries Baked fresh every friday only! Pre-orders available.

DIETARY

VE - VEGAN

GF - GLUTEN FREE * - OPTION

BEAUTIES IS A NUT FREE KITCHEN

WE STRIVE TO ACCOMODATE GLUTEN FREE DIETARIES HOWEVER WE HAVE EXCESSIVE AMOUNTS OF WHEAT IN-HOUSE EVERYDAY SO CROSS CONTAMINATION IS PROBABLE.

LOCAL SUPPLIERS

TWO RIVERS MEATS KOOTENAY CORNER GARDENS MR. MERCY MUSHROOMS

NON-ALCOHOLIC

NO.6 COFFEE

espresso, americano

affogato

\$4 \$4.5

flat white, latte, cappuccino, macchiato

\$7

\$3 TEA Moroccan Mint, Red Dragon Spiced Chai,

Chamomile, English Breakfast, Rooibos & vanilla

SODA POP

\$3.5

Pepsi, Diet Pepsi, 7-Up, Canada Dry Ginger Ale, MUG Root Beer, Brisk Iced-Tea, Soda Water

JUICE

\$4

Orange, Pineapple, Apple, Cranberry, Clamato

RED RACER STREET LEGAL

\$6.5

Pilsner - 0.5% ABV

MOCKTAILS

LEMONGRASS SODA

\$7

Lemongrass - ginger - kaffir lime syrup, lime juice, soda water.

LONGEN FOR YOU

\$8

Lychee juice, apple juice, lime juice, Angostura bitters, soda water.

TROPIC THUNDER

\$7

Passionfruit puree, lime juice, Peychaud's Bitters, 7-Up.

HONEY GINGER SODA

\$7

Honey - ginger syrup, lemon juice,

soda water.