

# GREAT BEGINNINGS

**HUMBLE FRIES** ✓ 9  
House fries in a gremolata of parmesan, garlic, lemon zest, parsley, chili flakes & dip trio: spicy aioli, jalapeño ranch, fancy sauce

**FORNO BREAD** ✓ 7  
Our house made stone oven bread with roasted garlic olive oil, imported parmesan & pecorino cheese, crushed chili's & sal de mar

**HUMBLE CAPRESE** ✓ 11  
Baby heirloom tomatoes in vinaigrette, fresh mozzarella, basil, arugula, red onions, crispy capers, pepita pesto & ricotta toast

**THOSE CAMARONES** 13  
Sauté gulf shrimp with garlic confit, calabrian tomato sauce, finished with lemon zest, fresh parsley, evoo & forno bread

**CHARRED JALAPEÑO HUMMUS** ✓ 9  
Forno roasted jalapeños, fresh cilantro, toasted pepitas, garlic confit evoo, baby heirloom tomatoes & served with a side of forno bread

**HUMBLE BRUSSELS** 11  
Crispy brussels & basil, candied bacon over our charred jalapeño cilantro hummus topped w/pepitas, pecorino & balsamic reduction

**3-BALL** 13  
Braised marinara meatballs, whipped ricotta, evoo & our forno bread

**HUMBLE WINGS** \* 14  
Salt & Pepper double crisped fresh wings, super tender & crispy Pick one of chef's house sauces to dip our now famous Humble Wings!

**BUFFALO • SPICY KOREAN • CHILI HONEY**

**SMORGASBOARD** 24  
Our antipasto extravaganza of charcuterie, cheeses, hummus, artichokes, wild mushrooms, crispy brussels & our forno bread

**BIGGERBETTERBOARD** 10 add extra  
All your faves, just more to savor!  
"Recognized as one of the best in AZ"

## GREENS

**HUMBLE CAESAR** \* 13  
Romaine chop with garlic breadcrumbs dressed in our jalapeño caesar, topped with crispy Brussels sprout leaves, parmesan & pecorino cheese and a 7 min egg

**THE HOUSE** G ✓ 9  
Crisp romaine & arugula, baby heirloom tomatoes, touch of red onion tossed in our champagne vinaigrette topped with queso fresco & pepitas

**THE WEDGE** 11  
Chopped romaine tossed with creamy jalapeño chèvre dressing, baby heirloom tomatoes, red onion slivers, topped with our candied bacon and light crumbles of fresh goat cheese

**THE BIG SALAD** \* 15  
Garden greens lightly dressed, diced sweet potato, corn, crispy chickpeas, fresh scallions, queso fresco, pepitas, 7 min egg, blackened chicken with our house parmesan drizzle

Add a Chicken or Shrimp

**DIPS** 50c

SPICY AIOLI  
JALAPEÑO RANCH  
FANCY SAUCE  
CHILI HONEY  
CHEESY MAC

## PANOZZOS

Signature Italian sandwiches on fresh baked, from our pizza sourdough & in our stone oven

**HUMBLE DIP** 17  
Our carnitas are braised & roasted until tender, covered in melted provolone cheese, caramelized onions & house crema & side of rich jus

**THE CAPRESE** ✓ 13  
Classic Italian flavors of vine ripe tomatoes, fresh mozzarella, torn basil, arugula, spicy aioli & Italian vinaigrette  
\*\*\* Add Cajun Chicken or Shrimp \*\*\* \$4

**CAJUN CHICKEN CLUB** \* 15  
Fresh blackened chicken, aged white cheddar, crisp candied bacon, lettuce, tomato, red onion with a Italian vinaigrette & sambal mayo

## SWEET LOVE

BAKED COOKIE SUNDAE 9  
CHURROS dulce de leche 6  
CHEFS FEATURE 6

LEMONADE (BERRY BASIL) 4  
MEXICAN PEPSI (BOTTLE) 4  
or ORANGE CRUSH

\* Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of food-borne illness \*  
\* We are not an allergen-free facility. As such, we cannot guarantee that any item is free of any allergen \*

# HUMBLE PIE

PIZZERIA SOCIAL HOUSE

Our sourdough crust is handcrafted over 3 days to achieve its flavorful chew & crispy outer texture with a light & airy center. Oven charred bubbles compliment our quality toppings, rich tomato sauce & fresh mozzarella to create a "World Class Pizza" that respects Neapolitan-inspired tradition while giving us our unique, signature Humble Pie.

## HUMBLE PIES

### SWEET & FEISTY

Spicy capicola, pavone pepperoni, pickled jalapeño, drizzled with spicy chili honey

### TRIFECTARONI

Pavone & Grande pepperoni, more layers of pepperoni finished crisp on top

### TRUFFLED & WILD

Wild shrooms, sauté leeks, fresh mozzarella truffle oil, lemon zest & crushed chili

### THIS LIL' FIGGY

Fig compote base, cheese blend, capicola, goat cheese, baked, & topped w/fresh arugula

### CLASSY GIRL (Margherita)

Tomato sauce, torn fresh mozzarella, cheese blend, fresh basil & olive oil

### THE BLANK CANVAS

Tomato sauce & our cheese blend, choose your toppings (suggested no more than 3)

### THE GENTLEMAN

Italian sausage, ricotta cheese, sauté leeks, spicy honey, toasted thyme & chili oil drizzle

### ULTIMATE CHEESE

Mozzarella, provolone, aged cheddar, ricotta & pecorino (choose: red sauce or garlic oil)

### KOREAN CHICKEN

Chicken breast, spicy gochujang sauce, mozzarella, scallions & ponzu dressed arugula with furikake

### LA MICHOCACANA

Carnitas, roasted tomatillos, pickled onions, queso fresco, cilantro & jalapeño crema

### CALABRIAN SHRIMP

Butterflied shrimp in calabrian red sauce, caramelized onions, pepita pesto, cilantro

### GARDEN PARTY

Wild shrooms, red peppers, artichokes, roasted garlic, red onion, ricotta, basil & lemon zest

### TOPPINGS:

\$2 JALAPEÑO • CALABRIAN CHILI • BASIL • GARLIC CONFIT • ROASTED PEPPER • CAMELIZED ONION  
\$3 MUSHROOM • ARTICHOKE • SAUSAGE • CHICKEN • PEPPERONI • CAPICOLA • CHORIZO  
\$4 BRAISED CARNITAS • IMPOSSIBLE SAUSAGE *Vegan!*

Cauliflower Crust 3 G  
Vegan Cheese 2 ✓



## GRAVEABLES

### PASTA ROSA & MEATBALLS 17

Ribbons of fresh pasta in a light rosa sauce, nested beside a trio of our marinara braised meatballs and topped with whipped imported ricotta finished with reggiano, pecorino, basil, chili flakes & EV00

### CAJUN CHICKEN ALFREDO \* 17

Fresh pappardelle pasta in light Parmigiano-Reggiano cream sauce with a hint of pickled jalapeño topped with blackened chicken & pepita pesto pearl

### HUMBLE MAC ✓ 14

Trottole pasta, our aged white mac sauce of local & imported cheeses, panko garlic crumbs, chili flakes & roasted garlic oil

Fresh Crafted Burgers on sesame brioche & our seasoned fries or sub a house salad

### OLD SCHOOL \* 16

Just the facts... fresh brisket & chuck grind, candied bacon, aged sharp cheddar, pickles, our house made fancy sauce on toasted sesame brioche

### HUMBLE BURGER \* 17

Our house grind, lettuce, vine tomatoes, red onion, pickles, candied bacon, white cheddar, house fancy sauce on brioche

### AZ BURGER \* 17

Tender braised carnitas stacked high on our juicy burger with melted provolone, pickles, queso fresco, jalapeño crema & pickled onions

### SPICY CRISPY CHICKEN \* 14

Southern style chicken covered in our cheesy Mac sauce, jalapeños, chili honey, pickles on our brioche & cool jalapeño ranch to dip

### IMPOSSIBLE BURGER ✓ 15

The famous plant based patty, roasted peppers, arugula, red onion, spicy aioli, melted provolone on our toasted bun

### SHARE SIDES 5 ✓

HUMBLE MAC  
JALAPEÑO HUMMUS  
HOUSE FRIES  
CRISPY BRUSSELS  
RICOTTA CHILI HONEY

CHOOSE A ZONE & SALAD

## LUNCH STEAL 11.99

### ZA'ZONE & SALAD

MARGHERITA ✓  
PESTO VEGGIE ✓  
PEPPERONI & SAUSAGE  
HOUSE FRIES ✓  
or  
CAESAR ✓

Mon-Fri (12-3)  
DINE-IN ONLY



# GREAT WINES LIST

GREAT VINS AT GREAT PRICES

## BUBBLES & ROSE

					SML GLS BTL
PROSECCO	ASTORIA-SPAGO	VENETO	ITA		29
PROSECCO ROSE	LA GIOIOSA	D.O.C. VENETO	ITA	10 14 38	
CAVA	FREIXENET		SPN		29
BRUT	ZONIN		ITA	8 11 29	
CHAMPAGNE	VEUVE CLICQUOT (YL)	CHAMPAGNE	FRA		99
ROSE	DAY OWL		CA	8 11 29	
ROSE	THE PALM	by WHISPERING ANGEL	FRA		38

## BLANC

SAUVIGNON BLANC	THE NED	MARLBOROUGH	NZ	9 13 34	
SAUVIGNON BLANC	CANTINA LAVIS	TRENTINO	ITA	10 14 38	
CHENIN BLANC	FLEUR DU CAP		S.AF	9 13 34	
DRY RIESLING	DR LOOSEN	MOSEL	GER	9 13 34	
ALBARINO	TERRAS GAUDA		SPN		46
CHARDONNAY	SONOMA CUTRER	SONOMA	CA	14 20 54	
CHARDONNAY	DUCKHORN	NAPA	CA		54
CHARDONNAY	HUMBLE BUY	(ASK SERVER)	FRA	9 13 34	
CHARDONNAY	STOLLER	(UNOAKED)	OR	10 14 33	
PINOT GRIGIO	CA'MONTINI	TRENTINO	ITA		34
PINOT GRIGIO	GUENOC	(HUMBLE SOCIAL WHT)	ITA	8 11 29	

## ROUGE

				SML GLS BTL
ITALIANS	SANGIOVESE	TERRE DI TRINCI	ITA	9 13 34
	CHIANTI	BANFI CLASSICO RISERVA	ITA	54
	SUPER TUSCAN	BRANCAI TRE	ITA	13 18 49
LIGHT	PINOT NOIR	JUGGERNAUT	RUSSIAN RIVER	CAL 12 17 46
	PINOT NOIR	PAUL MAS	BURGUNDY	FRA 9 13 34
	RED BLEND	CLOS DE LO SIETE		ARG 46
	MALBEC	DOMAINE BOUSQUET		ARG 8 11 29
	ZINFANDEL	PLUNGERHEAD	LODI	CAL 10 14 38
	RED BLEND	LOST ANGEL MISCHIEF		CAL 9 13 34
	RED BLEND	THE STAG	PASO ROBLES	CAL 13 18 49
	CABERNET	BONANZA	by CAYMUS	CAL 12 17 46
	CABERNET	GUENOC	(HUMBLE SOCIAL RED)	CAL 8 11 29
	CABERNET	UNSHACKLED	by PRISONER	CAL 14 20 54

## SOMMS DEALS

MERLOT	DUCKHORN	NAPA	CAL	69
CABERNET	AUSTIN HOPE	PASO ROBLES	CAL	69
PINOT NOIR	BELLE GLOS	CLARK & TELEPHONE	CAL	65
CABERNET	FRANK FAMILY	NAPA	CAL	69

### HUMBLE 9

**WHITE WHILE IT'S LITE**  
Pinot Grigio, brandy with essence of vanilla, fresh citrus & wild berries

**RED BEFORE BED**  
Red wine blend with dark fruit, spiced cherry, hint of cinnamon, citrus and mixed berries

**YES WAY ROSE'**  
Rose' wine, stone fruit, red berries, Italian prosecco bubbles & fresh basil leaf

**APEROL SPRITZ**  
Classic & iconic Italian wine based cocktail with aperitivo of citrus, orange, botanicals topped off with prosecco & soda bubbles *all day everyday!*

### COCKTAILS OFF THE VINE 10

**CABONADE**  
A house favorite of our strawberry lemonade and California Cabernet float to finish it off

**GRIGIO WINEARITA**  
Our Humble wine version of a margarita made with Pinot Grigio, fresh citrus and a touch of cucumber

**NEW ITALIAN PALOMA**  
Mexico meets Italy with Blanco Tequila, Aperol Apertivo, grapefruit juice, lime & soda

**HELLO PEACHES**  
Infused peach vodka, vanilla, lemon and topped off with Italian prosecco

**SECCO SEVENTY\_FIVE**  
Classic of an era, refreshing Gin, blood orange & citrus topped off with crisp Prosecco bubbles

**NOT SO HUMBLE MARG 16**  
CASAMIGOS Blanco in our famous skinny margarita, fresh squeezed lime & orange to order, touch of organic tres agaves in a tajin half rimmed tumbler

*Socials*

Our SOCIAL RED & WHITE offer GREAT Varietials at a GREAT Value (ask your server)

	SML GLS BTL
SOCIAL WHITE	
SOCIAL RED	CHECK OUR BOARDS FOR THE LATEST TASTING NOTES
SOCIAL LAGER	ALWAYS ON TAP

8 | 11 | 29  
6 |



EVERYDAY to 5 Pm

### EATS

**\$14**  
TRUFFLE PASTA & MEATBALLS  
BURGER & SOCIAL

**\$9**  
CAJUN SHRIMP  
ARTICHOKE'S  
POUTINE  
WEDGE

**NOSH & SLOSH**  
Smorg & Bottle  
**\$29**



RED WHITE ROSE' BUBBLES

SOCIAL WHITE  
SOCIAL RED  
SAUV BLANC  
RED BLEND  
BRUT ROSE' **\$6**

### VINETAILS

**\$6** WINEARITA  
CABONADE

### DRAFT

ALL DRAFTS  
ASK YOUR SERVER  
**\$6**

