

# Beauties

— P I Z Z A — ✂

449 BAKER ST.  
NELSON BC



SUN-THUR  
12PM - 12AM  
FRI-SAT  
12PM - 2AM

## PIZZA 'BY THE SLICE' (CUT FROM 20")

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

## PIZZA (14" PIES)

### CLASSICS

CHEESE	V VE* GF*	\$19
Tomato sauce, mozzarella, grana padano.		
PEPPERONI	GF*	\$22
Tomato sauce, mozzarella, cup and char pepperoni.		
HAWAIIAN	GF*	\$22
Tomato sauce, mozzarella, ham, pineapple.		
MEAT LOVERS	GF*	\$25
Tomato sauce, mozzarella, fennel sausage, cup and char pepperoni, bacon.		

## BEAUTIES ORIGINALS

SWEET SATAN	GF*	\$25
Tomato sauce, mozzarella, cup and char pepperoni, pickled jalapeno, chili honey.		
GUY FIERI	GF*	\$23
Tomato sauce, mozzarella, hot capocollo, pineapple, jalapeno lime crema.		
PASTOR AL	GF*	\$25
Tomato sauce, mozzarella, mojo pork, pineapple, pickled red onion, pickled jalapeno, toasted pineapple crema.		
HUBBA BABA	GF*	\$25
Butter chicken curry sauce, cheese curds, chicken, red onion, cilantro.		
BLUE BALLER		\$26
White sauce, mozzarella, blue cheese, braised 'Brant Lake Wagyu' beef, confit garlic, arugula, black pepper, garlic oil.		
DADDY GIUSEPPE	GF*	\$25
Tomato sauce, mozzarella, grana padano, burrata prosciutto, arugula, chili honey.		
GREEN OUT	V VE* GF*	\$23
Spiced spinach & garlic oil, mozzarella, whipped herb & lemon ricotta, feta, artichoke, crispy kale, sun-dried tomato, red onion.		
ROQUETTE MAN	V VE* GF*	\$23
Tomato sauce, mozzarella, feta, roasted squash, arugula, balsamic reduction, lemon zest, garlic oil.		
GRAND FROMAGE	V GF*	\$21
Tomato sauce, mozzarella, fior di latte, grana padano, basil.		
MYCELIUM	V	\$25
White sauce, brie, wild mushrooms, caramelized onion, chives.		

## DETROIT STYLE PIZZA (WEDNESDAYS ONLY)

8x10" square Detroit style pizza.  
Limited numbers.

MARGHERITA	\$24
PEPPERONI	\$27

## SWEET

NEW YORK CHEESECAKE	V	\$13
House made. By the slice. Choice of passionfruit or raspberry topping.		
TIRAMISU	V	\$10
Coffee and rum soaked lady fingers, whipped marscapone, cocoa dust.		
CUSTARD SOFT SERVE	V GF*	\$5
Foothills Creamery cup/cone		
SOFT SERVE SUNDAES	V	\$9.5
Raspberry cheesecake Caramel apple crumble Worms & dirt		
ICE-CREAM SANDWICH	V	\$9
House made brownie cookie, custard soft serve.		

## ADD ONS

### HOUSE MADE DIPS \$2

- ◆ Ranch ◆ Jalapeno lime crema ◆
- ◆ Roasted garlic aioli ◆ Pepperoncini aioli ◆
- ◆ Toasted pineapple crema ◆
- ◆ Chili honey ◆ Pesto aioli ◆
- ◆ Chili honey aioli ◆ Marinara ◆

SUB VEGAN MOZZARELLA	\$2
SUB GLUTEN FREE BASE	\$5
SUB GLUTEN FREE HOAGIE	\$0

## NOT PIZZA

GARLIC KNOTS V \$7  
Garlic oil, parsley, grana padano, with your choice of one house made dip.  
- Add knot - \$2

CHARCUTERIE BOARD GF\* \$18  
Prosciutto, soppressata, aged cheddar, brie, olives, pickles, sun-dried tomato tapenade, stone fruit preserve.  
Served with crostinis & house made focaccia.

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

ARTICHOKE DIP V GF\* \$13  
Served with house made focaccia & chips.

BURRATA \$19  
Burrata, hot cappocollo, stone fruit preserve, basil, olive oil, balsamic glaze. Served with crostinis & house made focaccia.

CHICAGO PICKLES V VE GF \$6

## SALAD (ADD CHICKEN + \$4/6)

KALE CAESAR GF\* \$8/15  
Kale, croutons, bacon, grana padano, house made Caesar dressing.

BEAUTIES SALAD V VE\* GF \$8/15  
Arugula, peas, radish, pickled carrot, fior di latte, pumpkin seeds, spicy roasted shallot & celery vinaigrette.

## SUBS

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

THE MEATBALL SUB GF\* \$18  
Beef & pork meatballs, marinara, grana padano, basil, arugula, seed pesto aioli.

THE RIP N' DIP GF\* \$21  
Braised 'Brant Lake Wagyu' beef, caramelized onion, swiss cheese, garlic aioli, braising jus.

THE MORTY GF\* \$18  
Mortadella, hot cappocollo, fior di latte, roasted red pepper, arugula, sun-dried tomato tapenade, seed pesto aioli, balsamic vinaigrette.

THE ARNOLD GF\* \$19  
Smoked turkey breast, soppressata, swiss cheese, iceberg lettuce, red onion, tomato, gremolata, roasted garlic aioli.

THE PENTHOUSE GF\* \$19  
Roasted chicken, brie, tomato, arugula, bacon & onion jam, garlic aioli.

THE TONY GF\* \$16  
Fried mortadella, cheddar, dijon, garlic aioli, dill pickles.

THE PARMA V \$18  
Breaded eggplant, grana padano, fior di latte, arugula, marinara, garlic aioli, garlic oil.

## DIETARY

V - VEGETARIAN  
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.

DELIVERY 7 DAYS  
4PM-10PM

FOR LARGE ORDERS & CATERING  
EMAIL - INFO@BEAUTIESPIZZA.CA

## NON-ALCOHOLIC

NO.6 COFFEE  
espresso, americano \$4  
flat white, latte, cappuccino, macchiato \$4.5

TEA \$3  
Mint, Chai, Chamomile, English Breakfast, Earl Gray, Rooibos & vanilla

BOTTOMLESS 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

STRANGE FELLOWS 'NEVERTHELESS' \$5  
Pilsner / Pale Ale - 0.5% ABV, 355ML

## 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 \$8  
Passionfruit puree, lime juice, Peychaud's Bitters, 7-Up.

HONEY GINGER SODA \$7  
Honey ginger syrup, lemon juice, soda water.