

Starters & Salads

Garlic Cheezie Bread — \$5.95 – v

Delicious strips of cheese bread topped with fresh garlic, romano cheese and served with a side of marinara.

Additional toppings \$1.50 each

Hop Bread — \$5.95 – v

Fresh leaf hops delicately dispersed over strips of Cheezie Bread served with a side of marinara. Caution, this is like eating an I.P.A.

Additional toppings \$1.50 each

Simple Salad — \$8.40 (Half — \$6.40) – v

Mix of fancy lettuce and romaine hearts topped with red onion, tomato, green pepper, mozzarella and black olives. With chicken, + \$2

Capris Salad — \$8.75 (Half — \$6.75) – v

Fresh mozzarella, spinach, tomato, basil & honey-balsamic drizzle.

P. H.S. Salad — \$8.75 (Half — \$6.75)

Mix of fancy lettuce and romaine hearts topped with pepperoni, ham, salami, green pepper, tomato and mozzarella.

With chicken, + \$2

Greek Salad — \$8.75 (Half — \$6.75) – v

Mix of fancy lettuce and romaine hearts topped with artichoke hearts, red onion, green pepper, tomato, pepperoncini, feta and kalamata olive.

With chicken, + \$2

Veggie Plate — \$8.75 – v

Served with garlic knots & assorted veggies. With hummus.

Garlic Knots — \$4.85 – v

Hand-twisted dough knots covered in garlic & served with marinara sauce.



Slices so large, they're a personal pizza!!

House Specialty Pizzas & Calzones

Specialty Slice \$9.50 | 14" \$22.25 | 16" \$24.50 | Calzone \$12.10

Roman

Italian Sausage, Pepperoni, Green Pepper, Red Onion, Tomato and Mushroom

Meata

Pepperoni, Italian Sausage, Salami, Meatball, and Ham

Italia – v

Spinach, Basil, Tomato, Feta, and Garlic

Caucasian

NO RED SAUCE, Tomato, Ricotta, Red Onion, Chicken, and Garlic

Islanda

Pineapple, Ham, Green Pepper, Feta, and Garlic

Odysseus

NO RED SAUCE, Ricotta, Garlic, Pepperoncini, Red Bell Pepper, choice of Chicken or Meatball

BBQ Chicken

BBQ Sauce, Pineapple, Chicken, Green Pepper, Feta, and Garlic

Pulled Pork

Provolone & Slaw
(Pizza is hot, slaw is not)

Veggie – v

Artichoke Hearts, Basil, Mushrooms, Tomato, and Zucchini

Mexicali

Chorizo, Black Olive, Garlic, Green Chile, and Tomato

The Presto – v

NO RED SAUCE, Pesto Sauce, Sun-Dried Tomato, Red Onion, Artichoke Hearts

Buffalo Chicken

Buffalo-tossed Chicken, Red Onion, Bacon, Provolone & Gorgonzola

Build Your Own Pizza

Cheese:

Slice \$5.95 | 14" \$15.25 | 16" \$17.50

Gluten-free 12" \$15.50

Toppings/Fillings:

Slice \$1.50 | 14" \$2 | 16" \$2.50

(price per topping)

Meat

Anchovies* | Bacon* | Chicken* | Chorizo | Ham*
Italian Sausage* | Meatballs | Pepperoni | Salami

Veggies *all gluten-free except black olives

Artichoke Hearts | Basil | Black Olives | Broccoli
Garlic | Green Chile | Green Olives | Green Pepper
Jalapeño | Mushrooms | Pepperoncini | Pineapple
Red Onion | Red Pepper | Spinach | Sun Dried
Tomato | Tomato | Zucchini

Cheeses

Feta | Fresh Mozzarella | Gorgonzola | Provolone
Ricotta | Romano | Swiss

Sauces

Traditional* | Pesto | BBQ Sauce* | Hummus*
None at all

Specialty Wing Sauce of the Moment

Calzone — \$8.10 *Fillings \$1.50 each*

Stuffed with our blend of spices, mozzarella and ricotta cheese with a side of marinara sauce.

Wings — Six—\$8.40 | Twelve—\$13.80

Oven-baked chicken wings smothered in your choice of sauce, Buffalo, BBQ or Raspberry Chipotle.

Ask for our specialty sauce of the week.

* **Gluten-free** v – **Vegetarian**

SANDWICHES

Half \$7.80 | Full \$12.40

All sandwiches are served on ciabatta bread with a pickle & side of slaw.

Turkey Pesto

House-made Garlic Rich Pesto, Tomato, All Natural Turkey, Onion & Provolone

BLATT

Bacon, Lettuce, All Natural Turkey, Tomato, Avocado, Provolone & Mayo

Pulled Pork

In-house Dry Rubbed 12-hour Slow Cooked Pulled Pork, Provolone & Slaw. (Pork is hot, slaw is not.)

Italian Meatloaf Marinara

Meat Loaf, Onion, Parmesan & Provolone (Served hot)

The Buffalo Chicken

Buffalo Tossed Chicken, Onion, Bacon, Gorgonzola & Provolone. (Served hot)

Italiano

Pepperoni, Ham, Salami, Tomato, Pepperoncini, Lettuce, Provolone & Italian Dressing

Capri -v

Spinach, Basil, Fresh Mozzarella, Tomato & Honey-Balsamic Dressing

The Address Brewing

Ask about our house-brewed specialty beers.

The Address Bottle Shop

Huge selection of bottles for take-out or to enjoy with your meal here.

1702



CRAFT PIZZA

CRAFT BEER

DESSERTS

\$6.40

Isabella's Ice cream & Ice cream Sandwiches
Rotating selection of flavors from Tucson's best local ice-creamery.

Toasted Almond Cream Cup
A delectable mix of ladyfingers infused in amaretto syrup, layered with Italian mascarpone and topped with crushed amarettini cookies and roasted California almonds.

Tiramisu
Layers of imported mascarpone cream & ladyfingers delicately soaked in espresso and finished with a dusting of cocoa powder.

Gluten-free Flourless Chocolate Fudge Cake
Belgian Chocolate, delicately rich, and bursting with smooth and velvety textures.

House-Made Cake Sandwiches
It's a cake sandwich filled with decadent cream cheese frosting.

Loyalty Rewards
Every time you dine or drink at 1702, you not only have an amazing pizza & beer experience, you also earn points good towards great gifts.
50 points = 1702 pint glass or mug
75 points = T-Shirt
100 points = Free specialty pizza
200 points = \$50 gift card
2000 points = Growler club
All points are weighted by price.
Draughts = 1-4 points
Pizza = 1-4 points
Salads & starters = 1-2 points
Double points on Sundays & Mondays

THE AMAZING SENSATIONS OF GREAT BEER

AN ILLUSTRATED GLOSSARY

Craft beer is a delightfully varied and complex beverage. Here are some things to consider the next time you have a favorite beer in your hand.

AROMA
Just what it says—the many different scents coming out of the liquid.

TASTE
These are the flavors on your tongue: sweet, sour, bitter, salty, umami.

FLAVOR
A term encompassing both taste and aroma.

MOUTHFEEL
Various textures: fullness, creaminess, astringency.



HEAD
Tiny bubbles filled with carbon dioxide, held together by malt proteins.

CLARITY
Some beers are best presented clear, but other types are purposefully hazy or cloudy.

COLOR
From pale straw to inky black, beer color comes from various shades of kilned or roasted malt.

CARBONATION
Fizziness from carbon dioxide gas given off by yeast during fermentation.

BALANCE
Interplay between malt sweetness, hop bitterness, roastiness and other flavors.