

SPRITZ

Aperol aperol aperitivo, prosecco	12
Death in the Afternoon pernod absinthe, prosecco	12
Messed Up Negroni negroni, prosecco	12
Pineapple and Vermouth Spritz la quintinye vermouth rouge, pineapple-sage syrup, prosecco	12

ZERO PROOF

Zero Proof Charred Jalapeño Margarita zero proof infused jalapeno tequila, orange cordial, lime	12
Zero Proof Apple & Chai Mule honeycrisp apple, chai spice, ginger simple, lemon	8
Kombucha rotating flavors	8
Housemade Lemonade or Iced Tea	4
Rocky Mountain Cola, Orange Cream, Root Beer, or Ginger Beer	4

BATCH COCKTAIL

20/20 Re:Vision* cayéya tequila blanco, carrot-coconut liqueur, spiced simple, lemon, soda <small>*100% of proceeds donated to 'Re:Vision', a nonprof- it dedicated to cultivating thriving, resilient communities by developing local leaders, growing community food systems, and building a local- ly-owned economy.</small>	15	Suited & Anonymous cucumber mezcal, don ciccio ambrosia, alpe genepy, boomsma cloosterbitter, lime	15
The Grape Divide family jones vodka, amaro nonino, concord grape syrup, rosemary, lemon, soda	15	An Apple A Day (**) four roses bourbon, cynar, honeycrisp apple, orgeat, lemon, angostura bitters <small>*contains nuts & dairy*</small>	15
Derby Daisy probitas white rum, caradamaro, housemade limecello, mint, demerara simple	15	Mezcal Old Fashioned banhez mezcal, china china amaro, five spice and tobacco bitters, orange	15
Negroni family jones gin, campari, sweet vermouth	15	Charred Jalapeño Marg charred jalapeño infused tequila, lime, combiér orange liqueur, salt rim	15
		Black Manhattan old forester rye, cynar, black walnut liqueur, angostura & orange bitters	15

BEER

DRAFTS

Wisacre Tiny Bomb pilsner	8
Ratio Stay Gold octoberfest lager	8
Cerebral Rare Trait hazy IPA	10
La Cumbre elevated IPA	9
Stem Real Dry Cider	8

Stiegl
radler 16 oz

Ratio King of Carrot Flowers
carrot-elderflower
saison

Montucky Cold Snack
lager 16 oz

Casey Funky Blender
barrel aged sour 750 mL

CANS

9 Half Acre Bodem hazy ipa 16 oz	10
9 Half Acre Daisy Cutter pale ale 16 oz	10
6 Crooked Stave Just Peachy fruited sour	10
35 Untitled Art Non Alcoholic juicy IPA	9

WINE

SPARKLING AND PET NAT

Lini 910 lambrusco	13/50
Monvin (1 litre) prosecco	13/56
Il Mostro 'Longana' sparkling rosato	15/58

ORANGE/SKIN CONTACT

Bonny Doon 'La Cigare' grenache blanc	14/54
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RED

Vallevo montepulciano	13/50
Ercole (1 litre) barbera	13/56
Gurrieri (chilled red) frappato	14/54
San Felice chianti classico	15/58
Guidobono nebbiolo	17/66

WHITE

Borell Diehl (1 litre) müller-thurgau	13/56
Nasiakos moschofilero	14/54
Gurrieri grillo	14/54
ROSÉ 'La Galoche' Beaujolais gamay	13/50

PHILOSOPHY

Equity. Community. Sharing. These words speak to the values that inform all that we do at Cart-Driver. In this spirit, members share your generous tips equally.

LUNCH BY CART-DRIVER

ANTIPASTI

Market Oysters (gf/df/*) MP	Charcuterie Board (*/**) 24
<i>Ask your server for daily selection</i>	rotating house cured meats, chicken liver mousse, focaccia bread, roasted nuts, pickled vegetables
horseradish, mignonette, lemon	+add prosciutto +6
Farm Greens Salad (v) 14	+add Delices de Bourgogne(FR) +6
parmesan dressing, pickled onion, artichoke, pecorino, focaccia breadcrumb	triple crème
	+add Schnebelhorn(SW) cow's milk cheese +6
Seasonal Salad (v/**) 16	Sardines Conserva 18
roasted beets, turkish figs, castelfranco chicory, rye crisp, pistachio, poppyseed and buttermilk vinaigrette	tinned sardines, piada bread, seasonal compound butter, sambal
Bread & Butter (v) 7	Marinated Olives (vg/df/gf) 6
rosemary focaccia, compound butter	mixed olives, citrus, garlic, rosemary
Chicken Liver Mousse 16	Roasted Nuts (v/gf/**) 6
rosemary focaccia, pickled vegetables	honey, herbs, spices

PIZZA

Market Pizza MP	Lamb & Chimichurri 22
please ask your server!	roast lamb shoulder, chimichurri, pecorino, pickled shallots, fingerling potato, aleppo jam
Daisy (v) 18	Peppers 21
tomato sauce, mozzarella, basil	tomato sauce, pepperoni, garlic, mozzarella, calabrian chili
Marsala Mushroom (v) 22	Mariner (no cheese) (vg/df) 14
marsala & chive cream, roasted mushroom, asiago, schnebelhorn, cipollini onion, arugula, saba	tomato sauce, garlic, oregano
Cart-Driver 21	+ add sardines +7
EVOO, sausage, kale, mozzarella, chili flake	+ add chef's choice vegetables +5
Clam (Limited Quantity) MP	
littleneck clam, pancetta, panna, roasted garlic, herbs	
White (v) 19	
mozzarella, smoked ricotta, basil, garlic	
+ add prosciutto +6	

Add Ons

◦ basil, calabrian chili, garlic, or mozz	+2
◦ ricotta, olives, or kale	+3
◦ pepperoni, sausage, pancetta, chef's choice veg, or egg (*)	+5
◦ wood roasted mushrooms	+6
◦ gluten free crust	+6
◦ prosciutto, clams, or sardines	+6

these items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness

All ingredients are not always listed on our menu. Please let your server know if you have any dietary restrictions.

v=vegetarian, vg=vegan, gf=gluten free, df=dairy free, **=contains nuts