black sheep

COAL FIRED PIZZA

SALADS & APPETIZERS

House Salad $6.50
Chop Salad $8.50
Spinach Blue Cheese $7
Farmers Market Salad [MARKET PRICE]
Oven Roasted Vegetables $8
Olives Roasted with Rosemary & Garlic $7
Meatballs $8.50
Bread $3
Marinara $2

PIZZAS {TWELVE & SIXTEEN-INCH}

1. Cheese & Sauce $7.25 | $13.50
2. Tomato & Oregano [NO CHEESE] $6.25 | $12.50
3. Hot Salami & Dried Chili Pepper $9.25 | $16.50
4. Meatball, Ricotta & Garlic $11.25 | $20.50
5. Fennel Sausage, Hot Salami, Onion & Cracked Green Olives $11.25 | $20.50
7. Oyster Mushroom, Smoked Mozzarella, Rosemary & Garlic [NO SAUCE] $13.50 | $23
8. Chicken & Pickled Peppers $10.25 | $18.50
9. Fresh Tomato, Green Pepper & Kalamata Olives $11.25 | $20.50
10. Cheese & Garlic [NO SAUCE] $7.25 | $13.50

Mozzarella & Ricotta Calzone with Marinara $16.75

BUILD YOUR OWN

INGREDIENTS $2 | $3

Fennel Sausage
Hot Salami
Meatballs
Pepperoni
Canadian Bacon
Chicken
Smoked Mozzarella
Ricotta
Goat Cheese
Feta
Artichokes
Garlic
Green Peppers
Onions
White Mushrooms
Oyster Mushrooms
Fresh Tomatoes
Capers
Cracked Green Olives
Kalamata Olives
Pickled Peppers
Roasted Red Peppers
Salt-Packed Anchovies

SOFT DRINKS

Fountain Soda $2
1919 Draft Root Beer $3
Bottled Cane Sugar Sodas $2.50
Mountain Valley Spring Water $2.50 | $4.50
Fresh Squeezed Lemonade $2.50

BEER BY THE GLASS

Surly Furious $5
Surly Cynic $5
Summit Pilsner $5
Ask about our Guest Brews
Bottled Beer $3 – $7

WINE BY THE GLASS

RED

Black Sheep House Red $5
Borsao Garnacha $6
Il Fiorino Chianti DOCG $8

WHITE

Black Sheep House White $5
Tamas Pinot Grigio $7
Sofia Blanc de Blanc [SPARKLING] $8

BOTTLED WINE

RED

Black Sheep House Red
[½ LITER $12 | FULL LITER $20]
Borsao Garnacha $22
Faustino VII Rioja $25
Il Fiorino Chianti DOCG $26
Pedroncelli Mother Clone Zin $28
Zaccagnini Montepulciano d'Abbruzzo $30
Peyrie Malbec $32
Angeline Pinot Noir $36
Joseph Carr Cabernet $40

WHITE

Black Sheep House White
[½ LITER $12 | FULL LITER $20]
Tamas Pinot Grigio $23
Josef Friederich Riesling $26
Mohua Sauvignon Blanc $28
Evesham Wood Chardonnay $32
Basa Rueda Blanco $36
Alois Lageder Pinot Grigio $38

WHAT IS COAL FIRED PIZZA?

Coal was burned in the first ovens used to bake pizza in the United States. Today these restaurants, found mostly in Brooklyn, Manhattan, and New Haven, define the "American" pizza experience by still using coal to make some of the best pizza in the world. As the first coal-burning pizza restaurant in Minnesota, Black Sheep Pizza seeks to honor the craft of these pioneers by using clean burning, virtually emission-free Anthracite coal and the best ingredients possible to create the great American pizza experience for you.

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COAL FIRED PIZZA

MINNEAPOLIS
612.342.COAL (2625)
600 WASHINGTON AVE N.
MPLS, MN 55401

ST. PAUL
651.22.SHEEP (74337)
512 N. ROBERT ST.
ST. PAUL, MN 55102

DINE IN & TAKE OUT

SUNDAY – THURSDAY
11:30 AM – 10 PM

FRIDAY – SATURDAY
11:30 AM – 11 PM

WWW.BLACKSHEEPPIZZA.COM