

# DELIVERY MENU

URBAN ALLEY BREWERY  
MELBOURNE MADE - LOCALY OWNED  
@ f urbanalleybrewpub

## PIZZAS

<b>MARGHERITA</b> with Napoli sauce, mozzarella, bocconcini and basil pesto v	\$17
<b>PEPPERONI</b> with Napoli sauce, salami, mozzarella, oregano and fresh parsley	\$18
<b>CAPRICCIOSA</b> with Napoli, mushroom, olives, ham and mozzarella	\$19
<b>CHICKEN</b> with mushroom, pineapple, onions, parsley, BBQ sauce and mozzarella	\$19
<b>MEAT LOVER</b> with Napoli sauce, mozzarella, chicken, ham, salami, mushroom and BBQ Sauce	\$22
<b>LAMB</b> with Napoli sauce, mozzarella, feta, red capsicum, spanish onion topped with mint yoghurt sauce	\$20

## URBAN BEER RANGE

<b>URBAN ALE</b> Crisp Clean Ale 4.5 %  Our Urban Ale is brewed with a combination of American and Australian hops and we dry hop with a classic European variety that adds dimension to its signature flavour. Vienna Malt brings honey and graham cracker notes while Australian wheat provides a more relaxed mouthfeel. We ferment it colder than a typical ale, with classic American-style ale yeast resulting in a crisp, clean finish.	6 PACK \$20	<b>URBAN DARK</b> English Brown Ale 5.4 %  A showcase of English ingredients, this warming ale highlights the caramel, toffee and chocolate notes inherent in dark British specialty malts. A few handfuls of Willamette and East Kent Golding hops provide just enough floral and herbal hop aroma and bitterness to support the malt flavours. Smooth and creamy in the finish, this beer will keep you coming back for more.	6 PACK \$25
<b>URBAN LAGER</b> Classic Munich Helles 4.7 %  With nothing to hide behind, this classic lager is brewed with one malt and one hop. Clean, malty, and slightly bitter, with a touch of German hops to provide a subtle, slightly spicy and floral aroma and flavour that plays a background role to the German-style Pilsner malt. A truly refreshing, everyday drink, originating in Munich in 1894.	\$20	<b>URBAN APA</b> American Pale Ale 5.5 %  Our brewer's take on this popular style, this beer includes a mash-up of fruity American hops paired with a classic English ale yeast that finishes clean but still brings out just enough of the hop aroma and flavour. Moderately bitter, with an inviting aroma of citrus, mango, passionfruit and pine, supported well by a strong backbone of delicious New Zealand malts. Pale, balanced and refreshing.	\$25

