

Murray's

WEEKEND SPECIALS

(Thursday & Friday 4 PM – 9 PM • Saturday 11 AM – 3 PM)

Traditional “Old World” Italian thin crust pizza with our homemade sauces and homemade dough aged in our cooler before becoming a pizza! Because we bake in a custom built, wood-fired brick oven at 700 – 800 degrees, some charring of the crust is normal.

—Specialty Pizzas—

Cinque Formaggio

Creamy garlic white sauce with asiago, provolone, parmesan, mozzarella, ricotta, and fresh rosemary 14

Classic Margherita

Pure and Simple – Red sauce, fresh mozzarella, tomatoes, and fresh basil 14

Dufford Classic

A family take on the Classic Margherita Pizza – Red sauce, fresh mozzarella, sliced tomatoes, Italian sausage, and fresh basil 14

Carnivore

Red sauce, mozzarella, pepperoni and Italian sausage 4

Fig

Fig jam, provolone, prosciutto, fresh mozzarella, drizzled balsamic glaze reduction (try it with bleu cheese crumbles!) 16

Luigi

Red sauce, mozzarella, finely chopped ground beef, diced green peppers, drizzled serrano infused oil 14

BBQ Chicken

BBQ Sauce, mozzarella, smoked gouda, shredded chicken, purple onion, bacon, pickles, and cilantro 14

Hawaiian

Red sauce, mozzarella, provolone, Canadian bacon, fresh pineapple 14

Sweet & Spicy

Red sauce, mozzarella, pepperoni, candied jalapenos, honey drizzle 14

Cheese

Red sauce, mozzarella, provolone, and cheddar! 10.50

Pepperoni

Red sauce, mozzarella, provolone, cheddar, and pepperoni 12

Cinnamon Wheel

Cinnamon buttery goodness with brown sugar, old fashioned oats and a white frosting drizzle 10

BUILD YOUR OWN - starting at 10.50

Choice of sauce: Homemade Signature Red OR Homemade White (+1)

Choice of cheese: Mozzarella, Provolone, or Cheddar (combo of any three or all three)

Choice of toppings: 1.50 per ingredient

Meats: Pepperoni · Italian Sausage · Ground Beef · Chicken · Prosciutto
Anchovies · Bacon · Canadian Bacon

Veggies: Mushroom · Onion · Black Olives · Jalapeños · Tomatoes · Green
Chilies · Pickles · Fresh Spinach · Green Peppers · Fresh Basil · Arugula
Pepperoncini Banana Peppers · Green Olives · Fresh Pineapple

Heavy on cheese, sauce, or meat (+1)

Gluten free options cauliflower crust OR brocolli cheddar +3

Because we prepare all our pizzas in a common area of our kitchen, there is a risk of gluten exposure. In addition, certain toppings contain gluten. Guests with gluten sensitivities should exercise judgment in consuming our gluten-free option.

— Appetizers —

Mozzarella Cheese Sticks 10.50

with “Signature” marinara sauce +1.25

— Salads —

½ Spinach Salad, ½ Caesar Salad, ½ Arugula Salad 4

— Beer & Wines —

WINE LIST

(★Proprietor’s Choice):

- ★ Alexander Valley Cab
Bottle 375 ml. 16
Glass 8.75
- ★ La Crema Pinot Noir
Bottle 375 ml. 14
Glass 7.75
- ★ Line 39 Sauvignon Blanc
Bottle 375 ml. 13
Glass 7.50
- ★ Sonoma Cutrer
Chardonnay
Bottle 375 ml. 19
Glass 10
- White Zinfandel,
Pinot Grigio
Glass 7.50
- Hard Seltzers 4.95

SPECIALTY & MICROBREW BEER

(★Proprietor’s Choice)

5.75

- ★Half & Half (Bass Ale
topped with Guinness Stout)
- Tall City Brewing Co.
2 Degrees of Separation
(American Amber)
Midland, Texas
- Tall City Brewing Co.
Haze Y’all (IPA)
Midland, Texas
- Eccentric Brewing Co.
Rotating Beer
Midland, Texas
- Guinness Stout
- Dos Equis XX
- Bass Ale
- Stella Artois
- Shiner Bock

DOMESTIC BEER ON TAP

4

- Shiner Bock
- Coors Light

SPECIALTY BOTTLED BEER

4.75

DOMESTIC BOTTLED BEER

4