

Lunch & Dinner Menus

Monday – Thursday: 11:30am – 9pm

Friday: 11:30am – 10:30pm

Saturday: 3pm – 10:30pm

Sunday: 3pm – 9pm

D O U B L E Z E R O

DOUBLE ZERO

PIZZA

MARGHERITA.

TOMATO, BASIL, CASHEW MOZZARELLA SF 19

BUFFALO CHICKEN.

TOFU BITES, BUFFALO SAUCE, CASHEW BLUE CHEESE DRESSING, CELERY 20

SPICY FARRO PEPPERONI.

TOMATO, MACADAMIA RICOTTA, CALABRIAN CHILI, AGAVE SF 20

PESTO.

MACADAMIA RICOTTA, ZUCCHINI, ARUGULA, ALMOND PARMESAN SF 20

TRUFFLE.

CASHEW CREAM, WILD MUSHROOMS, CHARRED KALE, LEMON VINAIGRETTE SF 21

CHICKEN BACON RANCH.

TOFU BITES, SHIITAKE BACON, CASHEW HERB RANCH, PICKLED RED ONION 21

SAUSAGE + PEPPER CALZONE.

MARINARA, PEPPERS, ONIONS, RICE CHEESE, OREGANO NF 19

***MOST PIZZAS CAN BE MADE GLUTEN FREE WITH A GLUTEN FREE CRUST. ADD \$2**

***PIZZA CAN BE MADE NUT FREE UPON REQUEST.**

NOT PIZZA

CHOPPED SALAD.

ROMAINE, RADICCHIO, OLIVES, PEPPERONI, CHICKPEAS, PEPPERONCINI, GREEN GODDESS NF 17

CAESAR SALAD.

ROMAINE, RADICCHIO, CRISPY GARBANZO BEANS, ALMOND PARMESAN, CAESAR DRESSING, FOCACCIA 15

HEIRLOOM TOMATO + ZUCCHINI

RAW LASAGNE.

SUNDRIED TOMATO MARINARA, MACADAMIA RICOTTA, PISTACHIO PESTO GF SF 21

GF = GLUTEN FREE NF=NUT FREE SF=SOY FREE

FOR THE TABLE

WARM SPINACH DIP.

SERVED WITH OVEN ROASTED FLATBREAD SF 14

MEATBALLS.

PLANT BASED MEAT BALLS, MARINARA, MACADAMIA RICOTTA GF 16

EGGPLANT PARM.

CASHEW MOZZARELLA, MACADAMIA RICOTTA, MARINARA, ALMOND PARMESAN GF SF 16

PASTA

FETTUCCINE ALFREDO.

CREAM SAUCE, HARICOT VERT, ALMOND PARMESAN SF 21

RIGATONI ALLA VODKA.

SPICY VODKA SAUCE, ALMOND PARMESAN, GARLIC BREAD TWIST 20

SPAGHETTI ALLA PUTTANESCA.

TOMATO, OLIVES, CAPERS, OREGANO, PARSLEY, ALMOND PARMESAN 19

RIGATONI BOLOGNESE.

WALNUT MUSHROOM RAGOUT, ALMOND PARMESAN SF 20

CACIO E PEPE.

CASHEW CREAM SAUCE, ALMOND PARMESAN, CRACKED BLACK PEPPER SF 19

TAGLIATELLE WITH WILD MUSHROOMS.

WILD MUSHROOMS, HERBED BUTTER SAUCE, ALMOND PARMESAN SF 22

EGGPLANT PARM WITH RIGATONI MARINARA.

CASHEW MOZZARELLA, MACADAMIA RICOTTA, MARINARA, ALMOND PARMESAN SF 22

SWEET

GF CRANBERRY APPLE CRISP A LA MODE. GF 9

GF S'MORES MOUSSE. GF 9

SIX LAYER CHOCOLATE CAKE. GF NF 10

CHURROS AND CHOCOLATE. 10

DULCE DE LECHE SF

AFFOGATO 6

VANILLA GF NF

ICE CREAM 9

VANILLA GF NF

FOLLOW US ON
INSTAGRAM



FOR EVENTS, SPECIALS,
& NEW MENU ITEMS!

PLANT CITY OFFERS PRODUCTS WITH PEANUTS, TREE NUTS, NUTS, SOY, SESAME, WHEAT, SEEDS, AND MUSHROOMS, AMONG OTHER ALLERGENS. WHILE WE TAKE STEPS TO MINIMIZE CROSS CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE SAFE TO CONSUME FOR INDIVIDUALS WITH PEANUT, TREE NUT, SOY, WHEAT ALLERGIES.

DOWNLOAD OUR
APPLE APP



DOWNLOAD OUR
ANDROID APP



BEER

DRAFT

ASK YOUR SERVER ABOUT TODAY'S
DRAFT SPECIALS

BOTTLES/CANS

CISCO WHALE'S TALE. PALE ALE 5.5% ABV 6
FINBACK ROLLING IN THE CLOUDS. NE IPA 7.1% ABV 8
PROCLAMATION ALE CO. TENDRIL. IPA 7.5% ABV 8
GREY SAIL CAPTAIN'S DAUGHTER. 2X IPA 8.5% ABV 7
FIDDLEHEAD SECOND FIDDLE. DIPA 8.2% ABV 8
ALLAGASH WHITE. BELGIAN STYLE WHEAT 5.2% ABV 7
SCHILLING ALEXANDR. CZECH STYLE PILSNER 5% ABV 7
JACK'S ABBY. HELLES LAGER 5.2% ABV 7
CERVEZA TECATE. LAGER 4.5% ABV 5
DAURA PALE LAGER. GLUTEN FREE 5.4% ABV 7
INDUSTRIAL ARTS SAFETY GLASSES. N/A PILSNER 6

WINE

WHITE

MONT MÈS PINOT GRIGIO. IT 12/43
RANGA RANGA SAUVIGNON BLANC. NZ 12/43
GRANBAZAN ALBARIÑO. SP sus 13/47
CROSBY CHARDONNAY. CA 13/47
ANCHOR AND HOPE RIESLING RI 13/47

SPARKLING & ROSE

HILLINGER SECCO ROSE. AT sus 187ml 12
LUIS PATO MARIA GOMES BRUTO PT 12/43
VILLA DES ANGES ROSE. FR 11/39

RED

TRES OSOS CABERNET SAUVIGNON SP 12/43
PAS DE PROBLEME PINOT NOIR FR 13/47
LES TÊTES BORDEAUX SUPÉRIEUR. FR 12/43
QUERCIABELLA SANGIOVESE. IT ORG BIO 15/59
ANIMAL MALBEC. AR ORG 13/51
CANTINI SETTECANI LOVIU LAMBRUSCO. IT 15/59

SUSTAINABLE - SUS ORGANIC - ORG BIODYNAMIC - BIO NATURAL - NAT

SPIKED KOMBUCHAS

LUNA BAY BOOCH CO.
HIBISCUS LAVENDER 6% ABV 8
LUNA BAY BOOCH CO.
PALO SANTO BLUEBERRY 6% ABV 8
LUNA BAY BOOCH CO.
LIGHT LYCHEE LIME 4.5% ABV 8

COCKTAILS

SPICED PEAR SANGRIA.

LAMBRUSCO, DRY CURACAO, ELDERFLOWER LIQUER,
COGNAC, PEAR NECTAR, BLOOD ORANGE PUREE,
LEMON 14

CARDAMOM MARGARITA

SILVER TEQUILA, GRAPEFRUIT JUICE, CARDAMOM
SYRUP, LIME JUICE, TRIPLE SEC 13

PC PUNCH

APEROL, CONTRATTO, FACCIA BRUTTO CENTERBE,
CITRUS, LAVENDER SYRUP, MINT 14

BEACH BUM

WHITE RUM, COCONUT SYRUP, PINEAPPLE, LIME, STAR
ANISE, AQUAFABA 13

SPICE ME UP

VODKA, ORANGE JUICE, COCOA SYRUP, ALLSPICE
SYRUP, ORANGE BITTERS, AQUAFABA 13

NEW YEAR NEW ME

CARROT JUICE, VODKA, ROSEMARY SYRUP, CITRUS,
GINGER BEER, GINGER JUICE 14

MOCKTAILS - \$7

ADD YOUR FAVORITE SPIRIT \$7

POMEGRANATE NOJITO.

POMEGRANATE, ROSEMARY SYRUP, LEMON,
MINT, SODA

MEDICAL MEDIUM

CELERY, CUCUMBER, YUZU, MINT, ALLSPICE SYRUP

PVD SUNSET

POMEGRANATE, CITRUS, STRAWBERRY AND
CARDAMOM SYRUP, GINGER BEER

SPIKED CIDERS

EMBARK CIDER CO. THE BATCH 5% ABV 6

SHACKSBURY. VERMONT 6% ABV 6

SHACKSBURY. ROSÉ 6% ABV 6

OLIPOP SODAS - \$4

- VINTAGE COLA
- CLASSIC GRAPE
- ORANGE SQUEEZE
- CLASSIC ROOT BEER
- CREAM SODA
- DOCTOR GOODWIN

Brunch Menus

Saturday & Sunday: 11am – 3pm

DOUBLE ZERO

DOUBLE ZERO

BRUNCH

SPAGHETTI CARBONARA.

SHIITAKE BACON, HOLLANDAISE 20

BROCCOLI RABE FRITTATA.

JUST EGG, BROCCOLI RABE, ROASTED RED PEPPER AIOLI, GREENS **GF NF** 17

CAPRESE PANINI.

TOMATO, MOZZARELLA, SPINACH, GREEN GODDESS 17

PEPPERONI PANINI.

BANANA PEPPERS, ARUGULA, MACADAMIA RICOTTA, GREENS **SF** 17

PIZZA

MARGHERITA.

TOMATO, BASIL, CASHEW MOZZARELLA **SF** 19

BUFFALO CHICKEN.

TOFU BITES, BUFFALO SAUCE, CASHEW BLUE CHEESE DRESSING, CELERY 20

SPICY FARRO PEPPERONI.

TOMATO, MACADAMIA RICOTTA, CALABRIAN CHILI, AGAVE **SF** 20

PESTO.

MACADAMIA RICOTTA, ZUCCHINI, ARUGULA, ALMOND PARMESAN **SF** 20

TRUFFLE.

CASHEW CREAM, WILD MUSHROOMS, CHARRED KALE, LEMON VINAIGRETTE **SF** 21

CHICKEN BACON RANCH.

TOFU BITES, SHIITAKE BACON, CASHEW HERB RANCH, PICKLED RED ONION 21

SAUSAGE + PEPPER CALZONE.

MARINARA, PEPPERS, ONIONS, RICE CHEESE, OREGANO **NF** 19

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ROMAINE, RADICCHIO, CRISPY GARBANZO BEANS, ALMOND PARMESAN, CAESAR DRESSING, FOCACCIA 15

HEIRLOOM TOMATO + ZUCCHINI RAW LASAGNE.

SUNDRIED TOMATO MARINARA, MACADAMIA RICOTTA, PISTACHIO PESTO **GF SF** 21

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WARM SPINACH DIP.

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CASHEW MOZZARELLA, MACADAMIA RICOTTA, MARINARA, ALMOND PARMESAN **GF SF** 16

SWEET

GF CRANBERRY APPLE CRISP A LA MODE. GF 9

GF S'MORES MOUSSE. GF 9

SIX LAYER CHOCOLATE CAKE. GF NF 10

CHURROS AND CHOCOLATE. 10

DULCE DE LECHE **SF**

AFFOGATO 6

VANILLA **GF NF**

ICE CREAM 9

VANILLA **GF NF**

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BRUNCH COCKTAILS

SPICED PEAR SANGRIA.

RIESLING, DRY CURACAO, ELDERFLOWER LIQUER,
COGNAC, PEAR NECTAR, BLOOD ORANGE PUREE,
LEMON. 14

PC PUNCH

APEROL, CONTRATTO, FACCIA BRUTTO CENTERBE,
CITRUS, LAVENDER SYRUP, MINT 14

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CARROT JUICE, VODKA, ROSEMARY SYRUP, CITRUS,
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