

## Pizza

### House Pies

9" small	.....\$6
12" medium	.....\$9
16" large	.....\$14
gluten-free crust (10" only)	.....\$7

### Additional Toppings (per topping)

small \$.25 medium \$.50 large \$.75

bacon, chicken, ham, hamburger, Italian sausage, pepperoni, banana peppers, black olives, green olives, green peppers, jalapeno peppers, mushrooms, onion, pineapple, extra cheese *\*specialty pies not included*

## Specialty Pies (large pies only, no substitutions)

### Around the World .....\$19

house UnStable sauce, w/mozzarella, + 5 toppings

### Buffalo Chicken .....\$17

buffalo sauce base w/cheddar, mozzarella, chicken, green pepper

### Buffalo Chicken Ranch .....\$19

buffalo & ranch sauce base w/mozzarella, bacon, chicken, green pepper, onion

### Chicken Bacon Ranch .....\$19

ranch sauce base w/mozzarella, bacon, chicken, onion

### Easy Does It .....\$19

house UnStable sauce w/mozzarella, black olives, Italian sausage, pepperoni, green pepper, mushrooms, onion

### Meat Lovers .....\$18

house UnStable sauce w/mozzarella, pepperoni, Italian sausage, ham, bacon

### Polynesian .....\$19

house UnStable sauce w/mozzarella, ham, bacon, pineapple, black olives, green olives

### Sweet N' Sassy .....\$19

BBQ base w/mozzarella, chicken, bacon, pineapple, jalapeno pepper

### Three Pig .....\$17

house UnStable sauce w/mozzarella, bacon, pepperoni, sausage

## The UnStable



Est. 1970

## The Base

### Sauce Base

house UnStable sauce\*, ranch, pesto, buffalo & ranch, buffalo, BBQ

*\*contains crushed red pepper*

### Olive Oil Base

**480** - olive oil w/oregano, cracked black pepper

**934** - olive oil w/parmesan, crushed red pepper

**1854** - olive oil w/garlic, parmesan, oregano, crushed red pepper

## Appetizers

### Pepperoni Stuffed Breadsticks w/house UnStable sauce

8 count .....\$8

4 count .....\$4

### Stuffed Baked Ravioli w/house UnStable sauce

6 count .....\$6

1 count .....\$1

### Baked Bread Cheese Sticks w/house UnStable sauce

6 count .....\$6

1 count .....\$1

### Hand-Spun Baked Wings

6 count .....\$5

1 count .....\$.85

### Popcorn by the bag .....\$2

### Baked Oven Fries add'l pizza toppings \$.50 each .....\$3

## House Burgers (served with oven fries)

Classic ground 100% all-beef 1/4-pound burger on a toasted bun. Add additional beef patty for \$1. Condiments available upon request.

### Benedict .....\$5

BBQ sauce, bacon, French-fried onions

### Schmelz .....\$5

UnStable sauce, pepperoni, mozzarella

### Kaelin 1934 .....\$5

cheddar

### Einsiedeln .....\$5

cheddar, bacon, blue cheese sauce

## Hand-Spun Wings .....\$.85 each

**Sauces** - BBQ, buffalo, cherry habanero, Hawaiian, hickory & brown sugar, sweet & spicy, brown sugar roasted garlic, chipotle bourbon, honey chipotle, peach habanero, smoked maple mustard, sweet teriyaki

Kitchen Closes (**lights dim**) 9:30 pm

Bar Closes (**last call**) 9:45 pm

# To Our Patrons & Friends From Near and Far

[www.saintmeinrad.edu/UnStable](http://www.saintmeinrad.edu/UnStable)

Welcome! You are asked to comport yourself with a spirit of common courtesy for others and share in the spirit of hospitality exemplified by the life and death of our holy patron, St. Meinrad, monk and martyr, lived out on this Holy Hill. **Don't Get Too UnStable!** Failure to share in this responsibility will ensure a loss of privilege to enter this private venue. All patrons must show a valid form of I.D. The UnStable holds a beer and wine retail permit from the State of Indiana.

## Beer see chalkboard in barroom & in poolroom

Tap Craft . . . . .	\$4
Premium Bottle . . . . .	\$4
Domestic Bottle . . . . .	\$3
Kaliber ( <i>non-alcoholic</i> ) . . . . .	\$2

## Wine see chalkboard in barroom & in poolroom

Bottle . . . . .	\$28
Glass . . . . .	\$6

### Apothic Red *medium sweet*

Bold blend of primarily Zinfandel, Syrah, Merlot and Cabernet Sauvignon, Apothic Red leaves a lasting impression of flavor and texture on the palate. Zinfandel offers bold dark fruit flavors and spicy notes; complemented by the soft mouthfeel of Merlot. The Syrah adds layers of smooth blueberry, while the Cabernet Sauvignon delivers ripe fruit flavors and a firm structure. This decadent blend is framed by hints of black cherry, vanilla, and mocha.

### Apothic Crush *semi-sweet*

Decadent red blend that combines red fruit flavors with notes of caramel and a velvety smooth mouthfeel.

### Apothic Dark *medium dry*

Seamlessly integrates flavors of blueberry and blackberry with enticing notes of coffee and dark chocolate for a rich and smooth mouthfeel with layers of texture.

### Apothic White *semi-sweet*

An approachable blend that combines Chardonnay, Riesling and Moscato to create a luscious, vibrant wine in the bold style of Apothic. Intense flavors of peach, pineapple, honey and vanilla spice make this smooth white blend unforgettable.

### Moscato *sweet*

Very intense and clean aromas, famous for its sweet flavors of peach, orange blossoms and nectarine.

## The UnStable



Est. 1970

## Other Beverages

<b>By the Can</b> . . . . .	\$1
Ginger Ale, Coke, Diet Coke, Sprite	
<b>By the Bottle</b> . . . . .	\$2
IBC Rootbeer, Sweet Tea, Unsweet Tea, Gatorade Cool Blue, Orange, Lemon-Lime, water	

## Hours

<b>Wednesday</b>	<b>6:00-10:00 pm</b>
<b>Friday &amp; Saturday</b>	<b>5:00-10:00 pm</b>

*Closed on Sundays, Tuesdays, seminary long weekends, and December & January. Mondays and Thursdays are reserved for Seminary and School of Theology. Closed Memorial Day through Labor Day.*

## Dine In/Carry Out

812.357.6490



### Accepted IDs

Only valid government-issued IDs. Examples: driver's license, state ID, military ID and passport. Mandatory carding for packaged sales to customers who appear under 40 years of age.

### Minors Allowed on Premise

Minors under 21 are not allowed in bars or taverns, except if 18 or with parents expressly to dine and must remain in dining area only.

- Menu and pricing subject to change
- Food and retail items do not include sales tax on the menu
- Sales tax is included in the menu price of alcoholic beverages
- Please no outside food or beverage permitted

### UnStable Shirts

Shirts are available for purchase in the Gift Shop, Scholar Shop and UnStable.

**The UnStable** is the campus pub, managed and operated by students. A place for seminarians, graduate theology students, co-workers, retreatants, and guests to relax and enjoy camaraderie. Guests are to be accompanied by a seminarian, graduate student, co-worker, or member of the monastic community, unless the UnStable is reserved for a particular group, program or activity as approved by the student manager of the UnStable. **Group reservations can be made in advance at [unstable@saintmeinrad.edu](mailto:unstable@saintmeinrad.edu).**

The original UnStable was established in 1970 in the lower level of Marty Gym and was lined in rustic barn wood (hence the name). In 2013, it was relocated to the former bowling alley in St. Martin Center. You can view a portion of the alley flooring at the square table in the barroom.