



**600 9TH AVENUE SOUTH, SUITE 100  
NASHVILLE, TN 37203  
WWW.NIGHTTRAINPIZZA.COM  
(615) 540-0138**



# Pizza

10" / 14"

10" gluten sensitive crust available, \$1 up-charge. All sauces are gluten sensitive except for the bianca sauce.

## METRO NORTH \$10/\$14

a classic margherita made with house-made tomato sauce, mozzarella, and basil

## THE TYCOON \$12/\$16

pepperoni, mozzarella, and house-made tomato sauce

## THE CORNELIUS \$12/\$16

spicy house-made tomato sauce, mozzarella, fennel sausage, and roasted red pepper

## ORIENT EXPRESS \$10/\$14

roasted asparagus, roasted potato, and goat cheese over house-made tomato sauce

## PUFFING BILLY \$12/\$16

house meatballs, house-made tomato sauce, and mozzarella

## THE NIGHT TRAIN+ 🌞 \$12

a staff favorite; "detroit style" night train is our signature pie made from bianca sauce, house-made tomato sauce, provolone, and mozzarella with deeper dish crust  
\*available in one size only

## THE ROBBER BARON \$10/\$14

four cheese: provolone, mozzarella, smoked bleu cheese, and parmesan

## THE CONDUCTOR+ \$12/\$16

in honor of our chef, who dreamt this pie up one night... bianca sauce, roasted potato, fennel sausage, caramelized onions, and smoked bleu cheese

## UNION STATION+ \$10/\$14

bianca sauce, roasted corn, parmesan, and cherry tomatoes

## TRANSCONTINENTAL \$10/\$14

mozzarella, roasted squash, zucchini, roasted red pepper over house-made tomato sauce

## GRAND CENTRAL \$10/\$14

spicy house-made tomato sauce, salami, and red pepper flakes

## MUSIC CITY STAR \$14/\$18

mozzarella, shaved parmesan, tomato, arugula, and "Tennciutto" ham sourced locally

## THE HUNTINGTON \$10/\$14

vegan option with house-made tomato sauce, olive oil, garlic, and basil

### \$1 ADDITIONAL ITEMS

goat cheese, mozzarella, parmesan, provolone, bleu cheese, arugula, asparagus, caramelized onions, cherry tomatoes, corn, potato, roasted red pepper, squash, zucchini

### \$2 ADDITIONAL ITEMS

fennel sausage, meatball, pepperoni, salami

## Salads & Starters

\*all dressings are gluten sensitive and made from scratch in-house

## THE HILL \$8

organic spring mix, tomatoes, cucumbers, bleu cheese, and house dressing

## THE GOULD \$8

romaine, parmesan, garlic croutons, and classic caesar dressing

## THE "BIG FOUR"+ \$7

four tender, house-made meatballs served with house-made tomato sauce

## Desserts

## THE STEAMER++ \$7

calzone stuffed with nutella, ricotta cheese, powdered sugar, and fresh strawberry

## ROCKY MOUNTAIN EXPRESS \$9

a campfire in the gulch! roasted marshmallow, chocolate syrup, powdered sugar on our house-made dough

+ MADE WITH EGGS

++ CONTAINS NUTS

Not all ingredients are listed. Please notify a server if you have any allergies or dietary restrictions prior to ordering. This establishment sells food that may contain or has come in contact with nuts, tree nuts, dairy products, fish, eggs, wheat or soy. The consumption of raw or under-cooked eggs, meat or fish may increase the risk of food-borne illnesses.

# Wine



## BY THE GLASS

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### Red

Cabernet	\$5
Malbec	\$5
Pinot Noir	\$5

### White

Chardonnay	\$5
Pinot Grigio	\$5
Moscato	\$5

## BY THE BOTTLE

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### Red

Cabernet - Canyon Road	\$25
Malbec - Trapiche	\$30
Pinot Noir - Love Noir	\$35

### White

Chardonnay - Canyon Road	\$25
Pinot Grigio - Santa Julia	\$30
Moscato - Yellow Tail	\$30

# Beverages

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Coke, Diet Coke, Lemonade, Dr. Pepper, Sprite, Root Beer, Sweet Tea, Unsweet Tea, and Tropical Green Tea **\$2.5**

Red Bull (assorted flavors) **\$4**

San Pellegrino - Sparkling **\$3.5**

Acqua Panna - Spring **\$3.5**

La Croix (assorted flavors) **\$2.5**

# Beer



## 20 OZ. DRAFT

Narragansett Lager – 5%	\$3
Coors Banquet Beer – 5%	\$3
Bud Light – 4.1%	\$4
Blue Moon Belgian White – 5.4%	\$4
*Steel Barrel Frost, American-Style Kolsch – 4.7%	\$4

**CHECK THE DRAFT BOARD FOR OUR LOCAL ROTATING BEERS!**

## BOTTLES AND CANS

Angry Orchard Crisp Apple – 5%	\$5
Austin Eastciders Blood Orange Cider - 5%	\$5
Bells Two Hearted Ale – 7%	\$6
Budweiser – 5%	\$4
Bud Light – 4.1%	\$4
Coors Light – 4.2%	\$4
Corona – 4.5%	\$5
Dogfish Head 90 Minute IPA – 9%	\$9
*Fat Bottom Ida Golden Ale - 6.2%	\$6
*Fat Bottom W.A.C. APA - 5.3%	\$6
Good People IPA – 7.1%	\$6
Goose Island 312 Urban Wheat – 4.2%	\$5
Heineken – 5%	\$5
*Jackalope Thunder Ann APA – 5.5%	\$5
*Jackalope Rompo Red Rye Ale - 5.6%	\$5
Lazy Magnolia Southern Pecan - 4.4%	\$5
Michelob Ultra – 4.2%	\$4
Miller Lite – 4.2%	\$4
Pabst Blue Ribbon – 4.7%	\$3
Red Bridge Gluten Free - 4.8%	\$5
Stiegl Grapefruit Radler – 2.5%	\$6
Sweetwater Blue Fruit Beer – 4.6%	\$5
*TN Brew Works Extra Eazy ESB - 5.25%	\$5
*TN Brew Works Southern Wit – 5.15%	\$5
*Turtle Anarchy Portly Stout - 6.2%	\$5
*Wiseacre Gotta Get Up To Get Down - 5%	\$5
*Yazoo Dos Perros – 4.9%	\$5
*Yee Haw Dunkel - 5.5%	\$5
Yuengling Light – 3.8%	\$4

*\*local beer*