



APPETIZERS

- Greek Bruschetta**\$10
Gluten-Free \$11
Feta, kalamata olives, onion, tomato, fresh garlic, and balsamic glaze served on sliced baguette bread. Topped with fresh basil.
- SBP Wings (8 Fried Wings)**.....\$14
Unbreaded chicken wings tossed in your choice of sauce. Served with carrots, celery, and ranch or bleu cheese dressing.
Plain • Medium • BBQ • Garlic Parmesan
Sriracha Honey • Sweet & Spicy Hittman Sauce
Mango Habanero • XXX

- Hummus Trio (Housemade)**\$10
Gluten-Free \$11
Housemade garlic, black bean and jalapeño hummus. Served with pita bread, carrots, and celery.

- Irish Nachos**\$13
French fries topped with nacho cheese, bacon, and sliced scallions. Served with a side of ranch dressing.
- Caulibites**.....\$8
Fried breaded cauliflower tossed in a garlic parmesan and sriracha honey sauce. Topped with sliced scallions.

- Jalapeño Poppers (6)**\$10
Fried breaded jalapeño peppers stuffed with cream cheese. Served with marinara sauce.

- Shrimp Jammers (6)**\$14
Fried breaded and seasoned shrimp stuffed with jalapeño cheese. Served with cocktail sauce.

- Mozzarella Sticks (6)**\$8
Fried breaded mozzarella cheese sticks served with marinara sauce.

- Breadsticks (5 Breadsticks)**\$8
Gluten-Free \$9
Warm fluffy breadsticks topped with garlic butter and parmesan cheese. Served with nacho cheese and marinara sauce.

- Basket of Fries**.....\$7
Golden crispy fries topped with in-house seasoning.
- Frickles**\$9
Fried breaded pickle spears. Served with marinara sauce and ranch dressing.

ADDITIONAL RANCH OR OTHER DRESSINGS \$.50

SALADS

- Antipasto Salad** **Small \$10** **Large \$14**
(serves 1-2) (serves 3-4)
A mix of heritage and romaine lettuce with diced ham, pepperoni, cherry tomatoes, pepperoncini, and provolone cheese, topped with green and black olives, served with house vinaigrette.

- Cheryl’s Salad**.....\$13
Heritage blend lettuce with cherry tomatoes, sliced red onion and bleu cheese crumbles, topped with walnuts, cranberries, and fresh apple slices, served with balsamic vinaigrette.

- Greek Salad**\$13
Heritage blend lettuce topped with cherry tomatoes, sliced red onion, kalamata olives, cucumber, feta cheese, oregano, and bell pepper with house vinaigrette.

- Caesar Salad**.....\$12
Romaine lettuce mixed with parmesan cheese, lemon juice, and black pepper topped with croutons and served with Caesar dressing.

- Bleu Wedge Salad** **Small \$9** **Large \$13**
(serves 1) (serves 2)
A wedge of iceberg lettuce with sliced hardboiled egg, bacon, sliced cherry tomatoes, and crumbled bleu cheese, served with chunky bleu cheese dressing.

- Kale Salad**.....\$12
Fresh kale topped with dried cherries, sunflower seeds, sliced red onion, sliced cherry tomatoes, goat cheese, avocado, and Honey Dijon vinaigrette.

- SBP Southwest Chicken Salad**\$16
Romaine lettuce with sweet pepper, corn, black beans, sliced cherry tomatoes, southwest seasoned grilled chicken, and Fritos Flavor Twists. Served with spicy avocado ranch dressing. Add avocado for \$3.

- Garden Salad**\$6
Heritage and romaine lettuce topped with cherry tomatoes, bell pepper, cucumber, sliced red onion, and croutons. Served with your choice of dressing.

Add the following to any salad:

Grilled Chicken \$4 • Vegan Chicken \$4 • Egg \$1 • Bacon \$1.50 • Avocado \$3 • Mozzarella \$2

Housemade Salad Dressings

House Vinaigrette • Balsamic Vinaigrette • Honey Dijon Vinaigrette • Spicy Avocado Ranch

Other Salad Dressings

Creamy Caesar • Chunky Bleu Cheese • Honey Mustard • Country French • Ranch • Thousand Island

SANDWICHES

Served with potato chips and pickle spear.
Gluten-free bread available.

- Philly Cheese Steak**\$15
Sirloin steak, provolone cheese, sautéed bell pepper, sautéed onion, and garlic aioli.

- Avocado Hoagie**.....\$11
Avocado, provolone cheese, spicy mayo, lettuce, and sliced cherry tomatoes. Add grilled chicken for \$4.

- Jerk Chicken Po’ Boy**\$11
Jamaican spiced chicken, pineapple, pesto mayo, provolone cheese, lettuce, and sliced cherry tomatoes.

- The Corleone**\$11
A sandwich you can’t refuse! Pepperoni, salami, hot ham capicola, red onion, cherry tomatoes, banana pepper, provolone cheese, lettuce, and house vinaigrette.

- Italian Beef Sandwich**\$13
Slow-cooked seasoned shredded beef served on garlic bread. Add cheese for \$1. Spice it up with hot giardiniera for \$.50.

Add the following to any sandwich:
Grilled Chicken \$4 • Avocado \$3 • Bacon \$1.50
Vegan Chicken \$4 • Vegan Cheese \$2
Substitute fries or a garden salad for \$2.
Gluten-free bread \$3.

KID’S MEALS 12 & under

Includes applesauce or a fruit cup, and a kid’s soda.

- Macaroni & Cheese**\$6
- Chicken Tenders & Fries**\$8
- Kid’s Spaghetti**\$6
Served with choice of marinara sauce, Alfredo sauce, or butter. Additional applesauce or fruit cup \$1.50

DRINKS

Soft Drinks \$3.25

- Coke • Sprite • Diet Coke • Cherry Coke • Root Beer
- Caffeine-Free Diet Coke • Ginger Ale • Pibb Extra
- Minute Maid Lemonade • Unsweetened Iced Tea
- Liquid Death Peach Tea Can \$5**
- Pure Leaf Sweet Tea Bottle \$5**
- Red Bull Can \$3.50**
- Sparkling Water Bottle \$3.50**



Signal your server for refills or assistance.



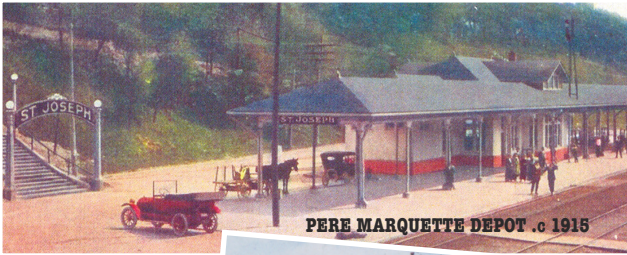
Logan Drake, a St. Joseph entrepreneur born in 1863, began a boat livery when he was 17 years old and purchased 22 acres of sand dunes from local Native Americans along the St. Joseph River and Lake Michigan. He and his friend Louis Wallace began to develop Silver Beach into a tourist attraction.

They began by building steamers and launches to offer scenic tours. They opened a restaurant, concession stands and a photographic studio. By 1896 an ice cream parlor, souvenir shop and a pavilion were erected. The first Silver Beach pavilion was an open-ended hall that hosted dancing and big band music, as well as many other activities.

Toward the end of the 1800s, a couple of water slides were anchored in shallow water for the children. Photos from that era depict children in full bathing costume - leggings, bloomers, water wings, shirts and hats - as their parents watched from under umbrellas.

From 1891-1971 Silver Beach Amusement Park brought delight to millions of patrons. Bathing beauties in bloomers and swimming caps, thrill-seekers riding the “Chase through the Clouds” roller coaster, families bringing picnic baskets, couples strolling the boardwalk in the moonlight, and decades of fun enrich the colorful history of Silver Beach.

SILVER BEACH HISTORY



SPECIALTY PIZZAS

Small 10" Serves 1-2 Medium 13" Serves 2-3 Large 15" Serves 3-4

Additional Crust Options: Gluten-Free Crust - Small add \$3/Medium add \$6 Cauliflower Crust - Small only, add \$2.50 Crustless Pizza - Small only, no additional charge

Meat ManiaSm \$17 Med \$23Lg \$29
Pepperoni, sausage, diced ham, meatball and bacon.

Sicilian.....Sm \$17 Med \$23Lg \$29
Sausage, pepperoni, salami, green olives and fresh basil.

The CarouselSm \$17 Med \$23Lg \$29
Pepperoni, sausage, diced ham, bell pepper and mushrooms.

The Garlic Greek.....Sm \$15 Med \$20Lg \$25
The traditional pepperoni with a twist! Minced garlic and crushed red pepper for a little kick!

The PalladiumSm \$16 Med \$21Lg \$27
Our delicious four cheese pizza blended with mozzarella, colby jack, provolone and parmesan.

SBP VeggieSm \$17 Med \$23Lg \$29
Bell pepper, diced tomato, mushrooms, onion and minced garlic.

Whirlpool WonderSm \$18..... Med \$24.....Lg \$30
Pepperoni, sausage, diced ham, bell pepper, mushrooms, onion, diced tomato and black olives.

UJ's Sunburst.....Sm \$17 Med \$23Lg \$29
Created by local John Carolla
Fresh asparagus, yellow squash, zucchini, mixed sweet peppers, cherry tomatoes, and mushrooms.

UndertowSm \$16 Med \$21Lg \$27
Sausage, pepperoni, minced garlic, and bacon.

BBQ ChickenSm \$16 Med \$21Lg \$27
Sweet Baby Ray's barbecue base topped with chicken, pineapple, and red onion.

The David's.....Sm \$18 Med \$23Lg \$29
No cheese whatsoever! Frank's Hot Sauce and Sweet Baby Ray's base with sausage, pepperoni, diced ham, bacon, minced garlic, and chicken.

Harvest.....Sm \$17 Med \$23Lg \$29
Oil-based with light brown sugar, crispy kale, layered with bacon and butternut squash.

Margherita.....Sm \$17 Med \$23Lg \$29
Olive oil-based with fresh mozzarella cheese, sliced tomato, fresh basil, and minced garlic.

ParugulaSm \$17 Med \$23Lg \$29
Olive oil-based, minced garlic and fresh mozzarella cheese. Topped with shaved prosciutto, arugula, and shredded parmesan cheese.

Popeye Spinach Calzone
Sm \$14.....Med \$19.....Lg \$25
Oil-based with fresh spinach and special seasoning; combined with mozzarella cheese and Velveeta, all enclosed in our famous housemade crust.

The Boom.....Sm \$19 Med \$26Lg \$33
Olive oil-based, shredded parmesan, lightly breaded shrimp tossed in boom boom sauce, sweet pepper, sliced cherry tomatoes and light mozzarella cheese. Out of the oven it's topped with fresh cabbage, chopped scallions, and a drizzle of boom boom sauce.



ALLERGY QUESTIONS?

Please note that our pizza sauce contains cheese. We do offer gluten-free options. All gluten-free products come from MyBread Gluten Free Bakery out of Chicago.
Please ask to see our comprehensive allergy list.

QUESTIONS OR FEEDBACK?

Contact us at silverbeachpizza.com.
All questions and feedback go directly to the owner's email.

BUILD YOUR OWN PIZZA

We make our dough fresh every day from scratch, never frozen.
We mix our own pizza sauce (contains parmesan). Our sausage is fresh, never frozen.



CHEESE PIZZA: Sm 10".....\$12 Med 13"\$16 Lg 15"\$20

Small Serves 1-2 Medium Serves 2-3 Large Serves 3-4

Additional Crust Options: Gluten-Free Crust - Small add \$3/Medium add \$6 Cauliflower Crust - Small only, add \$2.50 Crustless Pizza - Small only, no additional charge

Choose from any of our Sauces: Alfredo • BBQ • Frank's Hot Sauce • House Pizza Sauce (contains parmesan) • Marinara (dairy free) • Olive Oil • Pesto

Substitute Daiya Vegan Cheese: Sm add \$1 Med add \$2 Lg add \$3

Take & Bake Available!
Cook our pizzas at home.

EACH EXTRA INGREDIENT		Sm \$1	Med \$1.75	Lg \$2.25	* counts as two toppings
• Anchovy	• Bleu Cheese				• Sausage
• Artichoke Hearts	• Black Olives				• Smoked Gouda Cheese
• Asparagus	• Breaded Shrimp*				• Spinach
• Arugula	• Butternut Squash				• Sweet Pepper
• Bacon*	• Cabbage				• Tomato
• Banana Pepper	• Chicken*				(Diced or Sliced)
• Basil (Fresh)	• Feta Cheese				• Yellow Squash
• Bell Pepper	• Garlic (Minced)				• Zucchini
	• Goat Cheese				
	• Green Olives				
	• Ham (Diced)				
	• Jalapeño Pepper				
	• Kale				
	• Meatballs				
	• Mozzarella (Fresh)				
	• Mushrooms (Fresh)				
	• Onion				
	• Parmesan				
	• Pepperoncini				
	• Pepperoni				
	• Pineapple				
	• Prosciutto*				
	• Red Onion				
	• Salami				

CALZONE

Stuffed pizza with a choice of two ingredients, topped with mozzarella cheese and housemade pizza sauce folded into our housemade crust.
Additional toppings available.
No Gluten-Free crust.

Sm \$12 Med \$16 Lg \$20



SBP SCHOONER HISTORY

In 2003 the future owners of Silver Beach Pizza were on vacation. They went to a “locals” tavern in a nearby harbor and ordered a draft beer. The bartender reached down into a chest freezer, pulled out a frozen schooner, filled it with cold draft beer, and set it in front of them. The most beautiful beer presentation the boys had ever seen was staring back at them. The “fog” was cascading around the glass and ice was forming on the outside.

They got excited about someday serving beer to people like that and talked about it often. Pizza wasn’t even a topic of conversation yet; it was all about the beer presentation. They both had other “real” jobs, but couldn’t let go of this obsession and started looking for a place.

They found the historic train depot in St. Joseph, built in 1914, and discovered that the lease might be available. One thing led to another, they obtained the lease and Silver Beach Pizza was born in August of 2005. But remember, Silver Beach Pizza would never have come into existence if not for that ice cold schooner in 2003!