Built - Right
TO THE LAST BITE!
OUR FOOD MAKES FRIENDS.

OUR SERVICE KEEPS THEM.

IN 2011, TWO BROTHERS SET OUT TO SHARE THE STYLE OF PIZZA THEY GREW UP EATING

A must one time. A treat anytime.
### APPETIZERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese Bread <em>(v)</em></td>
<td>7</td>
</tr>
<tr>
<td><strong>Meatballs (3) w/ Marinara</strong></td>
<td>6</td>
</tr>
<tr>
<td>Served with Crostini. Add a Meatball for $1.50 each.</td>
<td></td>
</tr>
<tr>
<td>**Roasted Broccoli &amp; Cauliflower <em>(v)</em></td>
<td>7</td>
</tr>
<tr>
<td>Roasted Broccoli &amp; Cauliflower, Garlic, Olive Oil, Balsamic Glaze</td>
<td></td>
</tr>
<tr>
<td>**Roasted Artichokes <em>(v)</em></td>
<td>8</td>
</tr>
<tr>
<td>Roasted Artichoke, Basil, Goat Cheese, Mozzarella, and Marinara Baked and Served with Crostini</td>
<td></td>
</tr>
</tbody>
</table>

### SALADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>House <em>(v)</em></strong></td>
<td>6 / 9</td>
</tr>
<tr>
<td>Fresh Chopped Romaine, Cucumber, Carrot, Shallot, Tomato with Italian Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Caesar</strong></td>
<td>6 / 9</td>
</tr>
<tr>
<td>Fresh Chopped Romaine, Parmesan Crisp, Croutons with Caesar Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Beet <em>(v)</em></strong></td>
<td>10</td>
</tr>
<tr>
<td>Marinated Beets, Arugula, Gorgonzola, Candied Pecans and Crisp Apples with Lemon Dijon Vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>Arugula <em>(v)</em></strong></td>
<td>10</td>
</tr>
<tr>
<td>Arugula &amp; Baby Spinach, Shallot, Orange Zest, Pecans with Zesty Orange Vinaigrette <em>(add Goat Cheese $2)</em></td>
<td></td>
</tr>
<tr>
<td><strong>Antipasto</strong></td>
<td>12</td>
</tr>
<tr>
<td>Fresh Chopped Romaine, Diced Ham, Calabrese, Cherry Tomato, White Cheddar, Pepperoncini with Italian Dressing</td>
<td></td>
</tr>
</tbody>
</table>

*(V) = Vegetarian

Add Chicken 2.5 / 5

Ask about Catering!
This is why Via 313 exists: to enjoy the pizza we grew up with. It’s called square, but it’s really rectangle and baked in metal trays, just like the ones used on the automotive assembly lines at the Big Three. But instead of being filled with metal parts, our pans are filled with the finest pizza ingredients we can source. We took inspiration from our old digs and created a version of the Sicilian pizza that has been making people smile in Detroit for over 70 years.

<table>
<thead>
<tr>
<th>SIZE</th>
<th>DETROIT SQUARE PIZZA</th>
<th>DETROIT-STYLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>8”x10” = 4 SQUARE (Serves 1-2)</td>
<td>GLUTEN FREE CRUST - VEGAN! 8”x10” + $4</td>
<td>DETROIT-STYLE</td>
</tr>
<tr>
<td>10”x14” = 8 SQUARE (Serves 3-4)</td>
<td>DAIRY FREE CHEESE + $3/$5</td>
<td>DETROIT-STYLE</td>
</tr>
</tbody>
</table>

**The Classic Cheese Pizza (v)** 13 / 22
Always a great way to start out

**The Original Pepperoni** 14 / 24
Smoked Pepperoni under the cheese

**The Detroiter** 15 / 26
Smoked Pepperoni under the cheese, Natural Casing Pepperoni on top

**The Four Cheese (v)** 15 / 26
Our special four-cheese blend

**The Carnivore** 17 / 30
Smoked Pepperoni, Natural Casing Pepperoni, Ham, Sausage, Bacon

**The Omnivore** 16 / 28
Mushroom, Onion, Green Pepper, Pepperoni, Sausage

**The Bobo Brazil** 18 / 32
Hot Calabrese, Sausage, Red Pepper Flakes, finished w/ Mike’s Hot Honey

**The Herbivore (v)** 15 / 26
Mushroom, Onion, Green Pepper, Black Olives

**The Rocket** 17 / 30
Calabrese, Arugula, Shaved Parmesan

**The Hawaiian** 16 / 28
Ham, Bacon, Pineapple Rings

**The Cadillac (Inspired by Tony Gemignani)** 18 / 32
Gorgonzola, Fig Preserves, Prosciutto, Parmesan, Balsamic Glaze

**The Marinara (v) + vegan** 10 / 16
No Cheese, Red Sauce, Garlic, Oregano

**The 500** 16 / 28
Natural Casing Pepperoni, Jalapeño, Pineapple Rings

**The Ambassador Bridge (Inspired by Jeff Smokeyevitch)** 18 / 32
Sausage, Natural Casing Pepperoni, Fresh Garlic, Italian Oregano, House-Made Ricotta. Sub Plant-Based Pepperoni to make it veggie
These thin-crust pies are crispy yet chewy with a cheesy edge, just like its cousin, the Detroit Style. They can be found from Wisconsin to Massachusetts in any number of beer joints, taverns, and tap rooms. To us, this pizza represents community and gathering, as generations sit side by side or local sports teams share a pitcher of beer and a few pies. Bar-style represents another taste of our youth that we are proud to bring to your table.

<table>
<thead>
<tr>
<th>SIZE</th>
<th>12&quot; THIN ROUND (Serves 1-3)</th>
<th>DAIRY-FREE CHEESE + $3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plain (v)</td>
<td>11</td>
<td>Good ol’ cheese pizza</td>
</tr>
<tr>
<td>Plain w/Pepperoni</td>
<td>12</td>
<td>Natural Casing Pepperoni</td>
</tr>
<tr>
<td>MC5 (v)</td>
<td>13</td>
<td>Whole Milk Mozzarella, Asiago, Fontina, Provolone, Parmesan</td>
</tr>
<tr>
<td>The Supreme(s)</td>
<td>15</td>
<td>Bacon, Sausage, Green Pepper, Red Onion</td>
</tr>
<tr>
<td>The Temptation(s)</td>
<td>15</td>
<td>Bacon, Sausage, Natural Casing Pepperoni</td>
</tr>
<tr>
<td>The Stooges (v)</td>
<td>14</td>
<td>Baby Spinach, Marinated Artichokes, Shallot, Parmesan Crisps</td>
</tr>
<tr>
<td>Funkadelic Chicken</td>
<td>15</td>
<td>Chicken, Gorgonzola, Bacon, Red Onion, Ranch Drizzle (no red sauce)</td>
</tr>
</tbody>
</table>

- **Additional Toppings**
  - Arugula
  - Basil
  - Black Olives
  - Broccoli
  - Cherry Tomato
  - Gorgonzola
  - Green Pepper
  - Ham
  - Pepperoni
  - Natural Casing Pepperoni
  - Jalapeño
  - Mushroom
  - Onion
  - Pineapple
  - Shallots
  - Sliced Meatballs
  - Spinach
  - Garlic - .50¢

- **Premium Toppings**
  - Artichoke
  - Bacon
  - Calabrese
  - Extra Cheese
  - Chicken
  - Prosciutto
  - Ricotta
  - Ricotta
  - Sausage

- **Add Side of Ranch $2**
- **Add Mike’s Hot Honey $2 / $4**

---

**Happy Little Plants**

ADD PLANT-BASED PEPPERONI $3 / $6

ADD MIKE’S HOT HONEY $2 / $4
### DESSERTS

**Boston Cooler** (A Detroit Original)  
Austin Scoops Madagascar Vanilla Ice Cream blended with Vernor’s Ginger Ale

**Cinnamon Sticks**  
Our Detroit-style dough, baked with cinnamon and raw sugar, topped with house-made cream cheese icing  
*Make it dairy-free with maple syrup  
GLUTEN FREE + $3

**Scoop of Superman Ice Cream**  
A treat for the kids or the kid in you. We worked with local premium ice cream maker Austin Scoops to bring you a true taste of Detroit tradition  
Scoop of Vanilla - $4

### DRINKS

**Faygo Pop**  
Detroit's Soda Pop since 1907. Ask about our flavors!

**Vernor’s Ginger Ale**  
A Detroit classic since 1866

**Iced Tea**  
3

**Pop - Coca-Cola**  
Coke  Diet Coke  Cherry Coke  Barq’s Red Creme  
Sprite  Dr. Pepper  Coke Zero  Minute Maid Lemonade

**Liquid Death Mountain Water**  
Mountain water from the Alps

**Liquid Death Sparkling Water**  
Water made by nature, not in a lab

---

**Allergies?**  
We love that we are able to serve people with a variety of dietary restrictions. While we offer dairy free and gluten free options, our food is not recommended for those with severe dairy or gluten allergies. Thank you.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

---

**Brought to you by**  
THE DETROIT PRESERVATION SOCIETY
Via 313: that means it comes from Detroit. The brothers Hunt—Zane and Brandon—are born and bred scions of the Motor City and have brought with them the best of their hometown. Via 313 is steeped in a deep sense of place, and we'd like you to feel at home.

One hundred years ago, Detroit was at the center of the world's automotive industry. To this day, all automotive tradition owes a debt to the inventions and innovations that were birthed in the city on the river.

By the end of the Second World War, Detroit’s influence was being felt in Europe. Europe repaid the favor as our men and women in uniform came home with a taste for flavors they had discovered abroad. Sure, there were plenty of Italians and their food to be found in Boston, New York, Detroit, and other places where working-class folks gathered. Pizza, whether Neapolitan or Sicilian, found enthusiastic customers, making it one of the most popular foods in the world today. Detroit was no exception—except they put a spin on the Sicilian version—and that's what brought you here today.

Fifty years ago, Detroit was known as Motor City. Its innovation and industry influenced the music factory known as "Hitsville," home of Motown Records. The Motown sound of the late 1950s and early 60s influenced every single pop music act that followed, from the British Invasion and later Mod Scene to whatever pop music you just heard on the radio, and Detroit music continues to kick out the jams.

It cannot be understated: the essence of Detroit has already been captured via working class and leadership alike, with hot sweat and deep thinking, via the depth and breadth, rhythm and soul of a city and its people.

Here at our version of the 313, we make genuine, Detroit-style pizza for our family and friends, having studied the best pizza, not only in our hometown, but across the United States. We take special care to use only the finest ingredients, and to ensure our pizzas are built right to the last bite. We are glad you are here. Eat well, drive safe, and kick out the jams.
OPEN EVERY DAY

OPEN EVERY DAY

Genuine DETROIT-STYLE PIZZA