

THE DANISH BAKERY

Thursday Night Pizza Menu

114 MILL ST S, DANNEBROG, NE 68831 · OUR PIZZAS TAKE ABOUT 25 MINUTES TO BAKE. PLEASE CONSIDER CALLING AHEAD AT 308-226-2208.

FIRST PIZZAS OUT AT 4:30PM · OPEN UNTIL 9PM OR UNTIL THE DOUGH RUNS OUT

Prices

SIGNATURE PIZZAS:

SM \$13 / MD \$26 / LG \$39

CHEESE, BREADSTICKS, AND DESSERT PIZZAS:

SM \$8 / MD \$16 / LG \$24

*GLUTEN FREE CRUSTS AVAILABLE

BREADSTICKS

CHEESY GARLIC

THREE CHEESE (CHEDDAR, MOZZARELLA, AND PARMESAN)

JUST CHEDDAR

JUST PLAIN CHEESE

THIS PIZZA STARTS WITH JUST THE RIGHT AMOUNT OF RED SAUCE TO COMPLEMENT THE THICK LAYER OF 3 CHEESES!

DESSERT PIZZAS

WE USE A BASE OF CINNAMON SUGAR, ADD THE FRUIT OF YOUR CHOICE, AND TOP IT WITH A HOUSE MADE STREUSEL. WE HAVE MANY DIFFERENT FRUIT TOPPINGS INCLUDING: STRAWBERRY, RASPBERRY, CHERRY, APPLE, AND APRICOT. TRY SOME OF OUR FAVORITE COMBOS: STRAWBERRY AND CREAM, RASPBERRY AND CREAM, RASPBERRY AND CHOCOLATE, OR THE TOP SECRET PEANUT BUTTER AND CHOCOLATE.

DESIGN YOUR OWN

CRUST: THIN CRUST OR REGULAR PAN

SAUCE: RED, BBQ, ALFREDO, RANCH, THAI, TACO, BUTTER

MEATS: BEEF, SAUSAGE, HAM, PEPPERONI, BACON, AND CHICKEN

TOPPINGS: ONIONS, PEPPERS, OLIVES, MUSHROOMS, PINEAPPLE, GREEN OLIVES, BANANA PEPPERS, JALAPENOS, KRAUT

*SEASONALLY AVAILABLE: BROCCOLI, SPINACH, TOMATOES, ANCHOVIES

CHEESE: MOZZARELLA, CHEDDAR, PARMESAN

Everything Made from Scratch with Love

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SIGNATURE PIZZAS — SM \$13 / MD \$26 / LG \$39

TACO

THIS PIZZA IS OUR BEST KEPT SECRET. IT HAS A THICK LAYER OF TACO SAUCE (A CREAMY BEAN BASED SAUCE), BEEF, BLACK OLIVES, ONIONS, AND CRUSHED CORN CHIPS, AND, OF COURSE, LOTS OF BOTH MOZZARELLA AND CHEDDAR CHEESE.

**ASK FOR TOMATOES AND LETTUCE ON THE SIDE*

CHEESEBURGER

IF YOU'VE NEVER HAD THIS, NOW IS THE TIME! IT HAS A BASE OF TOM'S RED PIZZA SAUCE, A HEARTY BEEF LAYER, LOTS OF ONIONS, PICKLES, A DRIZZLE OF KETCHUP AND MUSTARD, THEN A THICK LAYER OF BOTH MOZZARELLA AND CHEDDAR CHEESE. MAKE IT A BACON CHEESEBURGER BY ASKING FOR BACON!

THAI CHICKEN*

THIS PIZZA COMES WITH OUR REGULAR CRUST OR TRY A THIN CRUST ON THIS ONE! IT IS GLAZED WITH KELSIE'S HOUSE SWEET AND SPICY THAI CHILI SAUCE, A BASE LAYER OF CHEESE AND CHICKEN, THEN ONIONS, GARLIC, PINEAPPLE, AND CHEDDAR/MOZZARELLA CHEESE! THIS PIZZA IS DELISH!

**ONLY AVAILABLE SEASONALLY*

THE RENEE

THIS IS A TOP SECRET PIZZA FAVORED BY MUCH OF OUR HELP. IT STARTS WITH TOM'S PIZZA SAUCE, A THICK BASE LAYER OF BEEF, AND IS LOADED WITH GREEN PEPPERS AND ONIONS.

HAWAIIAN

WE START WITH LAYER OF TOM'S RED SAUCE, ADD A GOOD LAYER OF CHEESE, TOPPED WITH HAM, AND LOTS OF PINEAPPLE, AND OF COURSE, TOPPED WITH MORE CHEESE!

FLYIN' HAWAIIAN

WE START WITH A SWEET AND TANGY HOUSE MADE BBQ SAUCE, ADD A GOOD LAYER OF CHEESE, TOPPED WITH HAM, JALAPENOS, CHUNKS OF CREAM CHEESE, ONIONS, GREEN PEPPERS, AND LOTS OF PINEAPPLE, AND THEN WE TOP IT WITH MORE CHEESE!

BREAKFAST PIZZA

A THICK SLATHER OF BUTTER, A BASE LAYER OF CHEESE, ADD YOUR CHOICE OF ANY VEGGIES OR MEAT AND WE FRESHLY SCRAMBLE IT UP WITH OUR FRESH FARM EGGS! SERIOUSLY GOOD.

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SIGNATURE PIZZAS, CONTINUED

THE SUPREME

WE USE OUR SIGNATURE RED PIZZA SAUCE, THEN ADD A THICK LAYER OF BEEF, AND THEN ALL THE FIXINGS OF A CLASSIC COMBO PIZZA— ONIONS, GREEN PEPPERS, BLACK OLIVES, MUSHROOMS, AND FINALLY PEPPERONI. THIS IS ONE OF OUR MOST POPULAR PIZZAS!

SAUERKRAUT

THIS IS A SIGNATURE PIZZA OF THE DANISH BAKERY. FIRST, LOTS OF RED SAUCE TO COMPLIMENT THE THICK LAYER OF SAUSAGE, LOTS OF ONIONS, MUSHROOMS, AND FINALLY A HEALTHY DOSE OF SAUERKRAUT.

CHICKEN BACON RANCH

WHAT'S NOT TO LIKE ABOUT RANCH, BACON, AND CHICKEN?! WE POUR THE RANCH SAUCE ON IN HEALTHY AMOUNTS, THEN ADD A BASE LAYER OF CHEESE, AND LOTS AND LOTS OF CHICKEN AND BACON. WE LIKE TO ADD ONIONS AND GREEN PEPPERS TOO!

MEAT LOVERS

THIS PIZZA STARTS WITH LOTS OF RED PIZZA SAUCE, A THICK BASE LAYER OF BEEF, THEN PEPPERONI AND HAM. YOU CAN ASK FOR BACON AND SAUSAGE TO MAKE IT A 5 MEAT. THIS IS ONE OF OUR MORE POPULAR PIZZAS!

CHICKEN ALFREDO

HOUSE ALFREDO SAUCE STARTS THE TASTY BASE LAYER OF THIS PIZZA. THEN A THICK LAYER OF CHEESE, BAKED CHICKEN (ASK FOR ONIONS AND MUSHROOMS, YOU WON'T REGRET IT!), AND TOPPED WITH MORE CHEESE. THIS PIZZA IS A STAFF FAVORITE! WE RECOMMEND YOU TRY ADDING FRESH GARLIC! DELISH!

BBQ CHICKEN

WE USE OUR HOUSE MADE, SWEET BBQ SAUCE AS THE BASE FOR THIS PIZZA. WE THEN ADD A THICK LAYER OF CHEESE AND BAKED CHICKEN (OF COURSE, WE'D RECOMMEND ADDING ONIONS), FINALLY WE TOP IT WITH BOTH MOZZARELLA AND CHEDDAR CHEESE.

DRINKS

COFFEE \$1 — GRAB A MUG, FREE REFILLS

HOT COCOA \$2

TEA \$1 — HOT OR ICED

MILK/ CHOCOLATE MILK \$2.5

CAN OF POP \$1.5

LEMONADE \$1

ORANGE JUICE \$3

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