

This copper oven was re-purposed from a pizzeria in Louisville, KY. We picked it up and drove it here before Clinton was even on our radar. Unfortunately, the dome got dented, so we had a new one made. For information on what happened to that copper, read about the bar top! The original owner made artisan breads and pizzas. He decided to go mobile, so sold his full-sized apparatus. Baking pizza in a wood fired oven is like using charcoal rather than gas in your grill. The smoky flavor from the burning cherry wood adds a layer of taste unavailable with conventional cooking methods. Our chefs have been specially trained to create pizzas unique to your tastebuds.

PIZZA OVEN



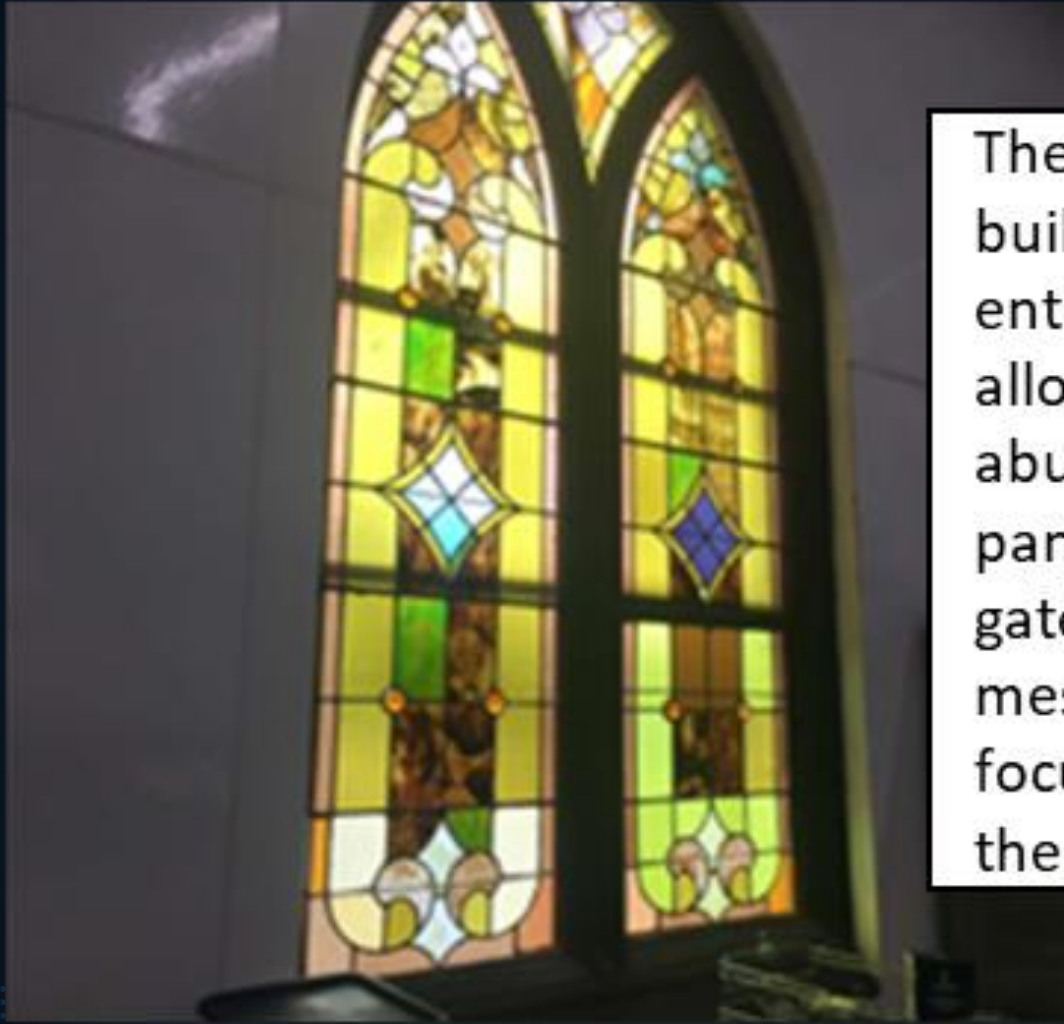
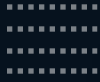
The bar top is made of solid copper which was re-hammered into submission. It is the original copper from the KY pizza oven and from our Geneseo brew tanks which we reverted to stainless steel for a cleaner look. We'd like to say a penny for your thoughts, but this oversized platform is more like 100,000 pennies for your thoughts. The bar-under is made of the wainscoting we found over the stucco which covered the now-exposed brick walls. We re-moved it - re-shaped it - re-stained it - and re-used it. Re-ally!

PIZZA/BAR TOP

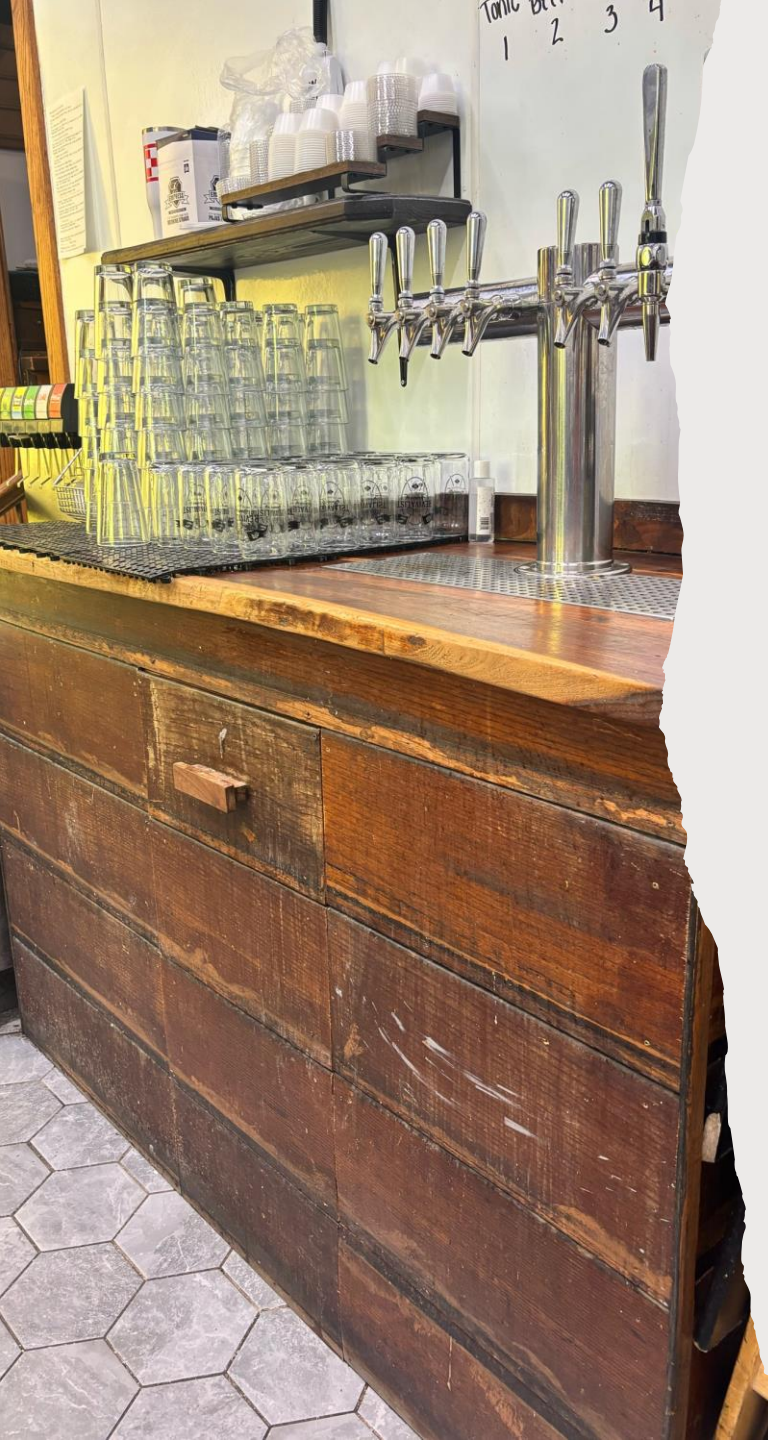




This area is hidden behind the arched opening with swinging door behind the pizza oven area and is for employees only. It's a second kitchen and is used for prepping pizza ingredients and making salads. The commercial mixer we use (which was purchased from a baker about 2 hours away) is located here and is used to make on-site pizza dough. The arched door frame is original to its current location as is the swinging door, albeit is with more-than-slight modifications. Rather than a full door, it's been cut down to partial only and the knob no longer catches. This allows a peek inside the room (we want you to see the stained-glass window) while ensuring the employees have hands-free passage.



The stained glass window is original to the building and matches the windows in the entry foyer. It was specifically designed to allow maximum light passage by using an abundance of white and yellow panes. Since these colors represent the gates of heaven and purity, the subliminal message it sends matches the original focus of the building. And coincidentally is the color of beer!



Beverage Prep Station-So what that it's not visible to the public. Our beverage prep station carries the same integrity as items in the mainstay portion of the building. The top is made of solid walnut from a tree which fell during the 2020 derecho in the Lyons District. The sides are made of wood made from an office in parish hall.

Window and steps.....you can't see it from the customer side, but as we face the bar there's an arch-shaped window through which wait staff pick up their orders. What you don't know is there is a built-in cubby on the left side of the window about 15" tall.

Employees have speculated what the secret use for that cubby is. To hold high-end liquor? To house security equipment? To honor an original sacrament? Or, to keep everyone guessing. If I were a betting person, I know which choice I'd pick!

