

PEDRO'S SOUTH OF THE BORDER PIZZA

Carryout Available 813-948-3572

Make Your Own Pizza



	10"	14"
Cheese & Sauce Only:	\$7.35	\$12.85
Additional Toppings:	\$0.80	\$1.30
Extra Cheese:	\$1.60	\$2.25
Meatballs:	\$3.40	\$6.00

Toppings:

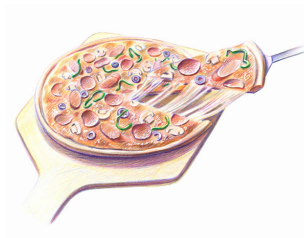
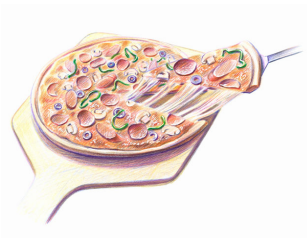
Pepperoni, Sausage, Bacon, Fajita Steak, Ground Beef, Shredded Beef, Pork Carnitas, Chorizo, Fajita Chicken, Shredded Chicken, Tomatoes, Mushrooms, Onions, Pepper & Onion Blend, Green Peppers, Black Olives, Green Olives, Banana Peppers, Jalapeno Peppers, Extra Sauce, BBQ Sauce

Cheeses:

Mozzarella/Provolone, Monterey Jack, Cheddar, Feta

Specialty Pizzas

<p>Deluxe \$10.75 \$17.85</p> <p>Pepperoni, Sausage, Mushrooms, Pepper & Onion Blend</p>	<p>BBQ Chicken Pizza \$9.45 \$16.55</p> <p>Grilled Chicken Breast Pieces over Elsa's Own BBQ Sauce with Onions, Tomatoes, and Melted Cheese</p>
<p>Six Cheese \$10.75 \$17.85</p> <p>Mozzarella, Provolone, Feta, Monterey Jack, Cheddar, and Parmesan Cheeses</p>	<p>Pedro's Pizza \$9.45 \$16.55</p> <p>Elsa's Salsa, Topped with Ground Beef, Melted Cheese, Lettuce, Tomato, Onions, Olives, with a Side of Sour Cream</p>
<p>Buffalo Chicken Pizza \$10.75 \$17.85</p> <p>Chicken Tenders Coated in Your Choice of One of Our Wing Sauces over Ranch Sauce & Topped with Cheese, Tomatoes, and Blue Cheese Crumbles</p>	<p>Fajita Pizza \$9.45 \$16.55</p> <p>Elsa's Salsa, Topped with Fajita Chicken or Steak, Melted Cheese, and Our Fajita Pepper & Onion Blend</p>
<p>Chicken BLT Ranch Pizza \$10.75 \$17.85</p> <p>Our Ranch Sauce topped with Grilled Chicken, Bacon, Melted Cheese, then covered in Shredded Lettuce & Tomatoes</p>	<p>Vegetable \$9.45 \$16.55</p> <p>Tomatoes, Pepper & Onion Blend, Mushrooms, Black Olives, & Banana Peppers</p>





ORIGINAL MARGARITA
www.badjuan.com

HISTORY OF ELSA'S: GOOD THINGS CAN ONLY GROW

Elsa Bonner, a woman from the coal mining fields of Eastern Kentucky, opened the original Elsa's on Linden Ave. in the mid 1940's. For nearly thirty years, Bonner would sit at the same table everyday with a single fresh rose in the center. This quaint Mexican restaurant was open until June 1, 1976, when Elsa retired.

Three years later, 1979, it was purchased by four young lawyers. When current owner, Bill Hemmert, and three of his colleagues bought Elsa's from Elsa Bonner's daughter, the menus were still on the table just as if someone closed the doors one day and never returned. As they couldn't find anyone who knew the recipes, they had to start from scratch.

Luckily, their first chef was a Mexican-American man recently retired from Wright Patterson Air Force Base. They held a dinner party to test his skills and he passed! The menu has hardly changed for the past 30 years. Even the recipe Hemmert created 30 years ago for the **Bad Juan Margarita** remains the same. It has evolved into a business that Hemmert proudly shares with his family.

Today, the home of the legendary **Bad Juan** has four locations in the South Dayton area:
Linden Ave., Far Hills (South), Wilmington Ave., and E. Stroop Rd.
Now Opening Elsa's first "Further South" location in Tampa, FL (Lutz Area)

www.elsas.net

Elsa's Further South (813) 948-ELSA
18450 US Hwy 41