

The Great Plains Sauce & Dough Company offers six different pizza styles to choose from, more than anyone else we know. We've tried to come up with an interesting assortment to appeal to the adventurous spirit that lurks in all of us. If you've been eating the same old pizza for a while now, you might contemplate expanding your culinary horizons a bit, and try something a little different next time. Who knows? You may find yourself a whole new favorite style of pizza!

Our most popular pizza is something we call the **Denver Style**. Denver style has a hand-rolled edge whole-wheat crust, piled with our blend of real cheeses. We didn't come up with this one to be healthy. We did it because it tastes so good.

**Sam's Recipe** (since it was his basic offering, we named it after the man who got us started in the pizza business) is what we call our classic thin white-crust pizza. If you're a traditionalist or if you're not really hungry enough for one of our thick pizzas (this time), Sam's is just the thing to satisfy your pizza appetite.

**New Orleans** style is for those who are looking for a thick pizza, but aren't wildly fond of whole wheat. (The name doesn't mean anything, by the way. We had to call it something, and New Orleans had a nice ring to it.) This one is piled with our blend of real cheeses, but we start with a thick white crust.

After all the brouhaha about how good oats are for you, we decided to work on an **Oat Style** pizza. And we think we came up with a good one. We don't make any claims that it'll help keep your cholesterol levels down, not with all the real cheese we pile on its hand-rolled edge oat crust, but it is a slightly sweeter, tasty alternative to the other two thick pizzas we can make for you.

For those of you who want the added flavor and texture of whole wheat, but aren't up to a thick pizza, we have **Thin Denver**. It's the whole-wheat twin to Sam's Recipe.

And if you're looking for something just a bit out of the ordinary, you might want to try our **Idaho Style** pizza. It's not as crispy as our other thin styles, but has a finer, softer texture instead. The secret might be potato flour, but that's all we're going to say about that.

Because we make all of our own wheat-based doughs right here, we cannot guarantee a **gluten-free** environment. So unfortunately, we cannot offer a **gluten-free** crust alternative at this time. Our white dough, for New Orleans and Sam's, and our potato dough, for Idaho Style, have **dairy** in them.

We proudly serve products from 



# THE GREAT PLAINS SAUCE & DOUGH COMPANY

129 Main St.  
515-232-4263

Downtown Ames  
515-232-1627

[www.greatplainspizza.com](http://www.greatplainspizza.com)

## 2022 Hours of Service

11am - 11pm, 7 days a week

## Delivery Hours

11am - 11pm, 7 days a week

Ask for contactless drop off.

## *Pizza by the Slice*

**Monday-Saturday**

**11am-2:30pm (or until we run out)**

**Every day:** Sausage or Canadian Bacon on Denver Crust

**Monday:** Pepperoni on Sam's Crust

**Tuesday:** Pepperoni on Oat Crust

**Wednesday:** Mushroom on Denver Crust

**Thursday:** Pepperoni on Oat Crust

**Friday:** Cheese on Denver Crust

## Pizza Sizes

Small 10"  
6 Slices

Medium 12"  
8 Slices

Large 14"  
8 Slices

## Crusts

### Denver Style

A rolled-edge whole wheat crust. Our most popular!

### Oat Style

A rolled-edge oat flour crust.

### New Orleans

Our thick, white crust.

### Sam's Recipe

Our classic thin, white crust.

### Thin Denver

Whole wheat twin to Sam's.

### Idaho Style

A thin, softer texture potato flour crust.

## Create Your Own

### Vegetables

Diced Onions, Diced Green Peppers, Sliced Black and Green Olives, Fresh Mushrooms, Jalapeños, Diced Tomatoes, Pineapple Tidbits, Sauerkraut

### Meats

Sliced Pepperoni, Ground Beef, Our Own Pork Sausage, Canadian-style Bacon, Real Bacon Bits, Diced White Chicken, Shrimp

Extra Cheese counts as  
2 additional toppings

## House Specials

### The Prairie Special

Pick a style of crust and we will top it with sliced pepperoni, our own pork sausage, fresh onions, and fresh green peppers.

### The Herbivores Delight

Start with any of our crusts and we will add the following fresh veggies: diced green peppers, diced onions, sliced fresh mushrooms, and sliced black olives.

### The Buffalo

We load sliced pepperoni, our own pork sausage, fresh diced onions, fresh green peppers, fresh mushrooms, and sliced black olives on any of our crusts.

### The Great Plains Taco Pizza

You pick the crust (we suggest one of the thin styles) and we build a taco on top. We start with mild taco sauce, add ground beef, cheese, and bake it. We finish the pizza with chopped lettuce, crushed tortilla chips, cheese, and tomatoes.  
¡Ole!

**\$0.50 for Sour Cream**

## Breads

### Garlic Bread

Diagonally cut Vienna roll, spread with garlic butter, toasted, and topped with Parmesan.  
\$4.00

### Cheese Bread

Our trusty Vienna roll, split, buttered, cheesed, and oven toasted.  
\$4.00

### Garlic Cheese Bread

A Vienna roll, split, buttered with garlic butter, cheesed, and oven toasted.  
\$4.00

**\$0.50 for sauce**

## Salads

### Dressings:

Ranch, Blue Cheese, Golden Italian, Creamy Italian, French, and Balsamic Vinaigrette

### Simple Dinner Salad

Mixed lettuce, croutons, and dressing.  
\$3.00

### Chef's Salad

A bowl of lettuce topped with Canadian-style bacon, bacon bits, green peppers, black olives, tomatoes, cheese, croutons, and your choice of dressing.  
\$5.75

**Extra toppings and dressing: \$0.50 each**

## Sandwiches

All of our sandwiches are built on a Vienna roll, toasted, and served with chips

Turkey Herd - \$6.75

Pepperoni Herd - \$6.75

Canadian-style Bacon Herd - \$6.75

### Add any of the following:

cheese, onions, lettuce, tomatoes, diced green peppers, pineapple, black olives, green olives, jalapeños, sauerkraut, mushrooms.

**Extra Meat: \$2.35**

### The Saskatoon

Sliced Canadian-style bacon stacked on a Vienna roll, then covered with a layer of pineapple tidbits, our blend of cheese, and toasted in the oven.  
\$6.75

### The B.B.L.T.

Our version of an old favorite. Bits of real fried bacon, lettuce, and tomatoes. Served on a crispy Vienna roll.  
\$6.75

## Beverages

### Soft Drinks

Coca-Cola, Diet Coke, Sprite, Cherry Coke, Barq's Root Beer, Coke Zero, Dr. Pepper, Minute Maid Lemonade  
\$2.50 - Free Refills

Kids cups available upon request

Logo Cup  
\$2.50 - \$.50 Refills

### Two Liter of Soda

Coca-Cola, Diet Coke, Cherry Coke  
\$3.00

### Milk

\$1.50

### Tea

Various Flavors Available  
Bottle 18.5 oz.  
\$2.50 (no free refills)

Dasani Water  
\$2.00

### Beer

Ruthie (Local), Easy Eddie (IPA)  
Sam Adams Seasonal, Amber Bock, Michelob Ultra  
16oz - \$5.00  
Pitcher - \$14.30

Bud Light  
16oz - \$4.50  
Pitcher - \$11.30

### Press Alcohol Seltzer

12oz - \$4.50

### Wine

Sutter Home (6oz bottle)  
Cabernet Sauvignon, Chardonnay, Merlot,  
Moscato, Pinot Grigio, Pinot Noir  
\$4.50

## Desserts

### Cinnamon Stick

A thin, white, pizza crust buttered and sprinkled with cinnamon sugar, rolled up, baked, cut up into bite-size pieces, and drizzled with vanilla icing.  
\$3.25

### Oatmeal M&M Cookie

A large, freshly baked oatmeal cookie, filled with milk chocolate M&M candies.  
\$2.00

### Triple Chocolate Cookie

A big, freshly baked chocolate cookie, loaded with milk chocolate chunks, and semi-sweet white chocolate chips.  
\$2.00

Prices subject to change.