



BOTTOMS UP

ABOUT US

Here at Bottoms Up Pizza, pizza is our passion. This ain't Chicago or New York style crust - prepare to experience what can only be described as Richmond style pizza! Baked fresh daily, our legendary sourdough crust takes over 12 hours to prepare. Each crust is brushed with pure olive oil to create a crust which is airy, thick and crisp.

Dirk Graham has always been a fan of pizza. During the 1980s, Dirk traveled around Richmond in search of the perfect pizza. Frustrated by his search, Dirk turned to his friend, Fabian Botta, a restaurateur, to create a totally unique style of pizza. Fabian taught him the secrets to making his specialty crust and sauces. In 1990, Dirk and his partner, Coalter Turpin, used those secrets to open a small pizza shop in historic Shockoe Bottom. The restaurant quickly outgrew its original location and moved to the location you are dining in today!

In August 2004, Shockoe Bottom was hit with the remnants of hurricane Gaston. Just before dinner, the neighborhood flooded and was quickly submerged in over 8 feet of water. Our employees had to be rescued by boat from the second story! With an unsinkable spirit, Bottoms Up reopened the following year. (Our security cameras continued to film, you can watch our kitchen flood on YouTube!)

Over the decades, Bottoms Up Pizza has seen many changes as we have grown. One thing that will never change is our dedication to making Richmond's favorite pizza. We stand by our time-tested recipes, serving up the same exact pizza we have been proud to share with Richmond since 1990! We are so glad you are dining with us, and will do anything in our power to make your experience a great one! Thanks for dropping by - cheers!



Bottoms Up Pizza



www.BottomsUpPizza.com



@bottomsuppizza

Please note...

We are happy to provide separate checks for 10 or fewer guests.

For parties of 8 or more, 20% gratuity will be added

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our E-Club!**



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your inbox!**