

RHOMBUS GUYS

MATT & ARRON



**BROKEN DOWN ON THE SIDE OF THE ROAD WITH
THE ORIGINAL SMOOTHIE RHOMBUS STAND IN 2000**

WWW.RHOMBUSPIZZA.COM
check us out on twitter and facebook!

APPETIZERS

BONELESS WINGS

SAUCES: HOT, MILD, BBQ, TERIYAKI, JERK, SPICY BBQ

6 Pz. \$4.99 12 Pz. \$8.49 18 Pz. \$11.49



CHEESY BREAD

START WITH OUR BREADSTICKS AND THEN SMOTHER THEM IN A MELTED BLEND OF MOZZARELLA AND CHEDDAR. \$7.49

NACHOS GRANDE

TORTILLA CHIPS PILED HIGH WITH CHEDDAR, MOZZARELLA, AND SERVED WITH SOUR CREAM AND SALSA.

\$1.50 Per Additional Topping. \$7.99

EXTREME QUESADILLA

START WITH CHEESE AS YOUR BASE AND ADD ANY FILLINGS YOU'D LIKE. SERVED WITH SALSA AND SOUR CREAM.

Load Up The Toppings For \$1.00 Each. \$7.49

BRUSCHETTA

EIGHT TOMATO BAGUETTES RUBBED WITH GARLIC-INFUSED OLIVE OIL, TOASTED WITH THE BEST FRESH MOZZARELLA, AND TOPPED WITH A BLEND OF DICED TOMATOES, BASIL, AND PARMESAN.

Add Pesto Sauce Or Prosciutto For \$1.50 Each. \$8.49



SALMON WITH GARLIC BREAD

FRESH SMOKED SALMON SERVED WITH THE BEST GARLIC TOAST IN THE WORLD. \$9.49

SPINACH DIP

HOMEMADE SPINACH DIP SERVED CHILLED WITH A BAGUETTE, TORTILLA OR KETTLE CHIPS. \$8.49

MUSHROOM BUTTONS

MUSHROOM STUFFED WITH A CHEESY BACON FILLING AND BAKED TO AN OOOOEY GOOOEY PERFECTION. \$7.49

RHOMBUS STICKS

THESE BREAD STICKS ARE LIGHTLY BRUSHED WITH GARLIC BUTTER AND SEASONED WITH A DASH OF ROMANO. \$5.99

PIZZA TEASER

GARLIC TOAST COVERED IN MOZZARELLA WITH A SIDE OF MARINARA

(Add pizza toppings for \$1 each) 3 For \$7.99

STAFF FAVORITE



SALADS

fresh

SIDE SALAD

ROMAINE LETTUCE, TOMATO, ONION, MUSHROOM, BLACK OLIVE, PARMESAN, AND CROUTONS. \$2.99

GARDEN FRESH SALAD

ROMAINE LETTUCE, TOMATO, ONION, MUSHROOM, BLACK OLIVE, PARMESAN, AND CROUTONS. \$7.99

CAESAR SALAD

ROMAINE LETTUCE, CAESAR DRESSING, TOMATO PARMESAN, AND CROUTONS. \$7.99

GRILLED CHICKEN SALAD

ROMAINE LETTUCE, CHICKEN, TOMATO, ONION, CHEDDAR CHEESE, AND CROUTONS. \$9.99

ANTIPASTO SALAD

ROMAINE LETTUCE, PEPPERONI, ARTICHOKE HEARTS, OLIVES, RED BEANS, ONION, PEPPERONCINI, PROVOLONE, PARMESAN, AND CROUTONS. \$9.99

STAFF FAVORITE

CLASSICO ITALIA

ARUGULA, PROSCIUTTO, TOMATO, RED ONIONS, GOAT CHEESE, AND CROUTONS. \$9.99

TROPICAL SALAD

ROMAINE LETTUCE, MANDARIN ORANGES, ONION, FETA, SLICED ALMOND, RASPBERRY VINAIGRETTE, AND CROUTONS. (Add Chicken Or Smoked Salmon For Only \$1.50) \$9.99

SEAFOOD SALAD

ROMAINE LETTUCE, SMOKED SALMON, SHRIMP, FETA, ONION, TOMATO, AND CROUTONS. \$9.99

SOUP

seasonal

CHICKEN TORTILLA

CREAMY CHEESE BASE, CHICKEN, GREEN CHILIES, TOPPED WITH CHEDDAR AND TORTILLA CHIPS.

A BOWL IS A MEAL ON ITS OWN. Bowl \$5.99

GOURMET WRAPS and paninis

all wraps and sandwiches served with a side salad or seasoned kette chips.

ITALIAN STALLION

HAM, PEPPERONI, MARINARA,
PROVOLONE AND TOMATO.
SERVED ON TOASTED BAGUETTE. \$9.99

CAFE CLUB

HAM, TURKEY, ROAST BEEF, CHEDDAR,
PROVOLONE, LETTUCE, TOMATO,
ONION AND MAYO.
SERVED ON FOCACCIA. \$9.99

CHICKEN PESTO

CHICKEN, BASIL PESTO, TOMATO,
LETTUCE AND PROVOLONE.
SERVED ON FOCACCIA. \$9.99

PORTOBELLO GRILLED CHEESE

SLICED PORTOBELLO MUSHROOMS, RED PEPPER,
TOMATO, ONION, CHEDDAR, PROVOLONE
AND MUSTARD TUSCAN SAUCE.
SERVED ON FOCACCIA. \$9.99

STAFF FAVORITE



SOUTHWEST TURKEY

TURKEY, MEXI-RANCH, JALAPENOS, TOMATO,
ONION, BACON AND CHEDDAR CHEESE.
SERVED ON FOCACCIA. \$9.99

BEEF & BLEU

ROAST BEEF, BLEU CHEESE DRESSING, TOMATO,
RED PEPPER, ONION AND LETTUCE.
SERVED ON FOCACCIA. \$9.99

PULLED PORK

PORK, JERK SAUCE, TOMATO,
BACON, AND CHEDDAR. \$9.99

PHILLY

CHEESE STEAK

STEAK, ONIONS, PEPPERS
AND PROVOLONE CHEESE.
SERVED ON BAGUETTE WITH
1,000 ISLAND DRESSING. \$9.99

all sandwiches can be made as a wrap or panini pressed

RHOMBUS

originals

pizzas can be
thin crust or gluten free



DELUXE

MARINARA, PEPPERONI, CANADIAN BACON, SAUSAGE, BEEF, BACON, BLACK AND GREEN OLIVES, MUSHROOMS, GREEN PEPPERS, ONION AND MOZZARELLA.

Small \$18.99 Medium \$20.99 Large \$24.99

CHICKEN ALFREDO

ALFREDO SAUCE, CHICKEN, TOMATO, MOZZARELLA, AND CHEDDAR.

Small \$16.99 Medium \$19.99 Large \$22.99

T-REX



FIVE-TIME WINNER OF
GRAND FORKS BEST PIZZA.

2007 2008 2009 2010 2011

MARINARA, PEPPERONI, SAUSAGE, CANADIAN BACON, BEEF, BACON, AND MOZZARELLA.

Small \$17.99 Medium \$20.99 Large \$23.99

ARRONS LITTLE MIRACLE

(FORMERLY KNOWN AS THE LEVITRICKS AND AS THE B.E.P.)

MARINARA PEPPERONI, BACON, GREEN PEPPERS, ONION AND MOZZARELLA.

Small \$14.99 Medium \$17.99 Large \$20.99

STAFF FAVORITE



BUSEY

MARINARA, CANADIAN BACON, PINEAPPLE AND MOZZARELLA.

Small \$14.99 Medium \$17.99 Large \$20.99

WINSTEIN

MARINARA, PEPPERONI, GREEN OLIVE, JALAPENO AND MOZZARELLA.

Small \$14.99 Medium \$17.99 Large \$20.99

AMERICANA

MARINARA, BEEF, BACON, CHEDDAR CHEESE, MOZZARELLA AND PICKLES.

Small \$14.99 Medium \$17.99 Large \$20.99

BIG DOGZ PIZZA

MARINARA, BLACK OLIVES, PEPPERONI, SAUSAGE, MOZZARELLA AND JALAPENOS.

Small \$17.99 Medium \$20.99 Large \$23.99

TACO

MARINARA, BEEF, BLACK OLIVE, ONION, TORTILLA CHIPS, TOMATO, LETTUCE, CHEDDAR CHEESE WITH SALSA AND SOUR CREAM ON THE SIDE.

Small \$16.99 Medium \$19.99 Large \$22.99

UNBELIEVABLE

PACIFIC NORTHWEST

GARLIC INFUSED OLIVE OIL, TOMATO, SMOKED SALMON, FETA, GREEN OLIVE, BLACK OLIVE AND CAPERS.

Small \$18.99 Medium \$21.99 Large \$24.99

AMALFI COAST

OLIVE OIL, ARUGULA, TOMATO, GOAT CHEESE, BASIL, PROSCIUTTO, KALAMATA, OLIVES AND MOZZARELLA.

Small \$18.99 Medium \$21.99 Large \$24.99

CHIPOTLE STEAK SUPREME



CHIPOTLE MARINARA, SLICED STEAK, MOZZARELLA, ONION, TOMATO, GARLIC OIL, CILANTRO AND SOUR CREAM DRIZZLE.

Small \$18.99 Medium \$21.99 Large \$24.99

PULLED PORK

JERK SAUCE, RED PEPPERS, TOMATO, ONION, PEPPERONCINIS, CHEDDAR AND PULLED PORK.

Small \$18.99 Medium \$21.99 Large \$24.99

LOUISIANA SATURDAY NIGHT

CAJUN MARINARA, SHRIMP, SAUSAGE, RED PEPPER, PEPPERONCINI, AND CARMELIZED ONION

Small \$18.99 Medium \$21.99 Large \$24.99

THAI CHICKEN

PEANUT SAUCE, CHICKEN, ONION, RED PEPPER, CILANTRO AND MOZZARELLA.

Small \$18.99 Medium \$21.99 Large \$24.99

HAPPY PIG

HONEY BBQ, PULLED PORK, ONION, RED PEPPER, PEPPERONCINI AND PINEAPPLE

Small \$18.99 Medium \$21.99 Large \$24.99

THE ROCKEFELLER

ROASTED GARLIC WHITE SAUCE, BACON, SHRIMP, SPINACH, ONION, CREAM CHEESE, TOMATO AND MOZZARELLA.

Small \$18.99 Medium \$21.99 Large \$24.99

JONNY WASABI

TERIYAKI SAUCE, CHICKEN, ONION, GREEN PEPPER, RED PEPPER, PEPPERONCINI, PEANUTS AND WASABI DRIZZLE.

Small \$18.99 Medium \$21.99 Large \$24.99

BLUE HEAVEN

BLEU CHEESE CREAM SAUCE, STEAK, BACON, TOMATO, RED PEPPERS, BLEU CHEESE AND CHEDDAR MOZZARELLA.

Small \$18.99 Medium \$21.99 Large \$24.99

STAFF FAVORITE



NO MEAT PIZZA

and chicken pies

chicken

FAJITA

SALSA, CHICKEN, GREEN PEPPER, ONION, MOZZARELLA AND CHEDDAR.

Small \$16.99 Medium \$19.99 Large \$22.99

BARBEQUE

BBQ SAUCE, CHICKEN, ONION, TOMATO, PEPPERONCINI, MOZZARELLA AND CILANTRO.

Small \$16.99 Medium \$19.99 Large \$22.99

CBR ASAP

RANCH, CHICKEN, TOMATO, BACON, CHEDDAR AND MOZZARELLA.

Small \$16.99 Medium \$19.99 Large \$22.99

CHICKEN PESTO

BASIL PESTO, CHICKEN, TOMATO, ARTICHOKE, MOZZARELLA, PROVOLONE AND KALAMATA.

Small \$18.99 Medium \$21.99 Large \$24.99

TEX-MEX

MARINARA, CHICKEN, RED BEANS, PEPPERONCINI, CHEDDAR, MOZZARELLA, SOUR CREAM DRIZZLE AND CILANTRO.

Small \$16.99 Medium \$19.99 Large \$22.99

TUSCANY

MUSTARD TUSCAN SAUCE, GARLIC, CHICKEN, ONION, RED PEPPER, TOMATO, MOZZARELLA, RICOTTA AND OREGANO.

Small \$16.99 Medium \$19.99 Large \$22.99

no meat MARGHERITA

OLIVE OIL, MOZZARELLA, TOMATO AND BASIL

Small \$15.99 Medium \$18.99 Large \$21.99

ROASTED GARLIC

GARLIC CREAM SAUCE, ROASTED GARLIC, MOZZARELLA, FONTINA, BASIL AND PARSLEY GARNISH

Small \$14.99 Medium \$17.99 Large \$20.99

WILD MUSHROOM

ALFREDO SAUCE, PORTOBELLOS, BUTTONS, PARMESAN, MOZZARELLA AND CARAMELIZED ONION.

Small \$15.99 Medium \$18.99 Large \$21.99

4 CHEESE

MARINARA, MOZZARELLA, PROVOLONE, FETA AND FONTINA.

Small \$15.99 Medium \$18.99 Large \$21.99

THE BACKPACKER

MARINARA, SPINACH, ROASTED GARLIC, TOMATO, ARTICHOKE, KALAMATA OLIVE, MUSHROOM, BELL PEPPERS, FETA AND MOZZARELLA.

Small \$17.99 Medium \$20.99 Large \$24.99

5 CHEESE & OREGANO

MARINARA, MOZZARELLA, FONTINA, PROVOLONE, FETA, RICOTTA, OREGANO

Small \$16.99 Medium \$19.99 Large \$22.99

SMORES PIZZA

MARSH MELLOWS, GRAHAM CRACKER, CHOCOLATE CHIPS AND CHOCOLATE SAUCE DRIZZLE

Personal \$10.00 Small \$13.00

"THIS THING ISN'T A SQUARE AT ALL. it's more like a rhombus!"

IT WAS THE SPRING OF 2000 AS THE TWO 18 YEAR OLDS, MATT WINJUM AND ARRON HENDRICKS, VENTURED OUT INTO THE WORLD OF ENTREPRENEURISM.

THEIR VISION TO BUILD A SMOOTHIE STAND WAS IN FULL SWING. STARTING WITH AN OLD SNOWMOBILE TRAILER, WHICH WAS THE BASE OF THE STAND, THE CONSTRUCTION BEGAN.

AS THE WEEKS PASSED, YOUNG MATT AND ARRON REALIZED THE PROJECT WAS MUCH BIGGER THAN THEY ONCE THOUGHT. HOWEVER, WITH THE HELP OF FRIENDS, DAILY TRIPS TO THE LOCAL HARDWARE STORE AND WHAT SEEMED LIKE MILLIONS OF NAILS AND SCREWS THEY WERE ALMOST DONE.

IT WAS AT THIS POINT THAT ARRON NOTICED SOMETHING PECULIAR. THE STAND HADN'T TURNED OUT TO BE THE 8 FOOT CUBE THEY HAD ENVISIONED, BUT RATHER HAD TAKEN ON THE APPEARANCE OF A RHOMBUS AND SMOOTHIE RHOMBUS WAS BORN.

THE FIRST SUMMER FOR THE TEAM WAS DEFINITELY A LEARNING PROCESS. HAVING FUN WHILE TRAVELING TO FAIRS, FESTIVALS AND LUNCHEONS THEY BEGAN TO GAIN THE KNOWLEDGE NEEDED TO RUN THEIR VENTURE.

LIFE WAS GREAT! THE TWO WERE WORKING FOR THEMSELVES AND MAKING MONEY... EVEN IF IT WAS JUST A SMALL AMOUNT.

HOWEVER IT WAS TIME FOR THEM TO GO TO COLLEGE. ARRON HEADED TO THE UNIVERSITY OF MINNESOTA AND MATT TO ARIZONA STATE UNIVERSITY. THE NEXT SUMMER THEY REUNITED AND APPLIED WHAT

THEY HAD LEARNED OVER THE PAST YEAR. THROUGH THE NEWFOUND KNOWLEDGE, THEY WERE ABLE TO TRIPLE THEIR PREVIOUS SUMMERS SALES AND WERE GAINING CONFIDENCE AS YOUNG BUSINESSMEN.

AT THIS TIME THEY BROUGHT LONG TIME FRIEND, LEVI KRAFT, INTO THE BUSINESS AS A PARTNER. THE THREE WOULD SPEND TWELVE HOUR DAYS IN THE TINY STAND AND IT BECAME OBVIOUS THAT THEY NEEDED TO EXPAND.

HAVING SPENT A LOT OF TIME IN THE MAPLE LAKE AREA, THEY FOUND A RESTAURANT FOR SALE IN THE WINTER OF 2001 AND DECIDED IT HAD TO BE THEIR NEW LOCATION.

ALTHOUGH FUNDING WAS AN ISSUE, THE THREE FOUND A WAY TO PUT EVERYTHING TOGETHER. PROVING THAT IF THERE'S A WILL, THERE'S A WAY.

AS SOON AS SCHOOL WAS LET OUT IN THE SPRING OF 2002 THE THREE BEGAN WORKING LONG HOURS TO GET THE NEW RESTAURANT READY BEFORE MEMORIAL DAY IN ORDER TO CATCH THE ONSET OF THE BUSY SEASON. WITH MUCH HARD WORK, THEY SUCCEEDED AND RHOMBUS HOUSE OF PIZZA WAS BORN.

UPON OPENING, THINGS WENT WELL FROM THE START. TO KEEP COSTS DOWN, THE THREE WORKED

STORY CONTINUED ON BACK



COUNTLESS HOURS WHILE EMPLOYING A SMALL STAFF. THEY SOON REALIZED THAT THEY HAD A LOT MORE TO LEARN AS NONE OF THE THREE HAD EXTENSIVE EXPERIENCE IN MAKING PIZZAS. SO THE FIRST MONTHS WERE FILLED WITH TRIAL AND ERROR, BUT THEY PRESSED ON.

IN ADDITION TO THE NEW RESTAURANT IN MENTOR, THE TEAM STILL TOOK THEIR SMOOTHIE STAND TO A FEW FAIRS AND EVENTS WHICH WERE SUCCESSFUL BECAUSE OF THE NAME RECOGNITION THEY HAD BUILT. BY THE END OF SUMMER, THEY HAD SEEN IMPROVEMENT AND WERE PLEASED WITH THEIR GROWTH. HOWEVER, SINCE THE BUSY SEASON AT THE LAKES WAS OVER BY LABOR DAY, THEY DECIDED TO CLOSE SHOP FOR THE WINTER AND PURSUE THEIR EDUCATION BY RETURNING TO SCHOOL.

THE NEXT SUMMER PROVED TO BE GREAT FOR ARRON, MATT AND LEVI. THEY HAD GOTTEN MUCH BETTER AT THEIR CRAFT AND WERE MOVING FORWARD.

EARLY THAT SUMMER, THEY CALLED THE GRAND FORKS HERALD HOPING TO HAVE AN ARTICLE WRITTEN ON THE THREE. THE HERALD WAS INTERESTED AND SENT RONNA JOHNSON TO INTERVIEW THEM.

THE ARTICLE MADE THE FRONT PAGE AND BUSINESS SKYROCKETED. THERE WAS NO LOOKING BACK FOR THE THREE.

UPON RETURNING FROM SCHOOL THE NEXT YEAR, THE RHOMBUS GUYS BEGAN WORKING FURIOUSLY ON THEIR NEXT PROJECT.

OVER THE WINTER THEY HAD SECURED A SPOT IN A NEW STRIP MALL IN THEIR HOMETOWN OF THIEF RIVER FALLS, MN. WITH PLANS TO OPEN A LARGER RESTAURANT, THE GUYS GOT TO WORK ON THE CONSTRUCTION.

CAFE RHOMBUS OPENED IN THE FALL OF 2004 AND HAD A MENU OF PIZZA, ENTREES, SANDWICHES, BURGERS AND MORE. IT WAS ANOTHER SUCCESS

FOR THE TEAM, BUT NOT WITHOUT SOME LESSONS TO BE LEARNED ALONG THE WAY. IN THE SPRING THE TEAM WAS GOING TO UNDERGO SOME CHANGES. LEVI WHO HAD PREVIOUSLY MARRIED HIS HIGH SCHOOL SWEETHEART, WAS LEAVING THE BUSINESS TO START HIS FAMILY. THIS LEFT MATT AND ARRON RUNNING RHOMBUS AS A DUO ONCE AGAIN. THAT SUMMER, THE TWO TOOK ON THE CHALLENGE OF RUNNING THE TWO RESTAURANTS BY ALTERNATING RESTAURANTS EVERY COUPLE OF WEEKS.

AFTER CONSTANT INNOVATIONS TO CAFE RHOMBUS OVER THE NEXT COUPLE YEARS, THEY DECIDED IT WAS TIME FOR THEIR NEXT LOCATION.

IN 2006, MATT AND ARRON STUMBLED UPON A QUAINT LOCATION IN DOWNTOWN GRAND FORKS, ND AND DECIDED IT WAS PERFECT.

THE TWO AGAIN DID THE MAJORITY OF THE REMODELING AND UPON COMPLETION, RHOMBUS GUYS WAS OPENED FOR BUSINESS.

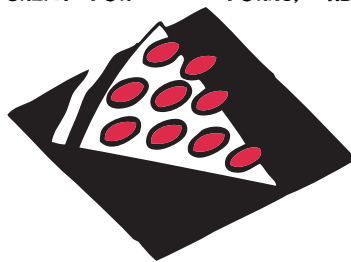
AS THEY HAD BECOME SEASONED VETERANS IN THE PIZZA BUSINESS, THEY CHOSE THIS AS THE FOCUS FOR THEIR

RESTAURANT IN GRAND FORKS AND IT'S CONTINUED TO PAY OFF. THANKS TO LOCAL RESIDENTS, RHOMBUS GUYS HAS BEEN THE RECIPIENT OF THE COVETED PEOPLE'S CHOICE AWARD FOR "BEST PIZZA IN GRAND FORKS" FOR THE PAST 4 YEARS.

IN 2008, MATT AND ARRON DECIDED TO CLOSE CAFE RHOMBUS AND FOCUS ON THEIR GROWING RESTAURANT IN GRAND FORKS.

TODAY RHOMBUS HOUSE OF PIZZA IS CELEBRATING 10 YEARS IN BUSINESS AND THE GUYS ARE FINISHING THE REMODELING OF THEIR NEW LOCATION IN DOWNTOWN FARGO, ND.

SO NOW YOU KNOW THE HISTORY OF RHOMBUS GUYS UP UNTIL NOW... WHERE DO WE GO FROM HERE? WE'RE COUNTING ON YOU, OUR PATRON TO GUIDE US.



RHOMBUS GUYS