

Haute Spot



Rebellion Pizza

A New Destination for Pizza and Beer in Henderson

By Rob Kachelriess

THERE'S A REBELLION UNDERWAY IN HENDERSON—AND it comes in the form of a brand-new pizzeria, where fresh ingredients and expert preparation are front and center. Rebellion Pizza opened in February at Anthem Village, quickly becoming a hit with customers in Anthem, Seven Hills, Inspirada and MacDonald Highlands. The business is run by Ricky Lewis and Ryan Perras, longtime friends who previously worked together at Pizza Rock and Yardhouse. The two take a hands-on approach with every duty, from making pies to taking orders and running food, in part due to the current employment shortage, but also to maintain a personal touch in building customer loyalty.

The space is comfortable with both indoor and outdoor seating. A Wood Stone ceramic-coated brick pizza oven is the centerpiece of the dining room, operating in full view of patrons from behind a seated bar top. Two 65-inch televisions play vintage WWF wrestling (a lark that caught on) or black-and-white Star Wars movies. Rebellion Pizza actually planned to have a science-fiction theme inspired by the George Lucas saga (hence the name), but it didn't quite catch on, although there's still a mural of an astronaut and UFO painted by a local artist. Regardless, you're going to enjoy some of the best pizza in this or any other universe.

The dough is made with a poolish starter, which has a high level of hydration. Lewis and Perras like to ferment the dough for three days (a process that improves the nutritional content and digestibility of the bread) for hand-tossed New York-style pizzas at 12 or 16 inches. Individual slices are available until 4 p.m. The pizza is soft and chewy with a thick outer crust and a subtle char on the bottom. Customers can choose from nearly 20 toppings or go with one of five specialty pies (with additional recipes coming in the near future).

The Spicy Honey Pepperoni combines cup-and-char pepperoni with a wallop of jalapenos and Mike's Hot Honey. The Spinach and Artichoke skips red sauce in favor of garlic and olive oil, which seeps deep into the crust underneath the vegetables, mozzarella and ricotta. The Inspirada combination of sausage, onion, arugula and chili oil was named in honor of the master-planned community after a resident's Facebook group helped drive business to the pizzeria. Focaccia bread used in the Sicilian-style pizza is made from the same dough, but with a longer five-day fermentation process, stretched into a rectangular pan with dimples to absorb the olive oil drizzled on top. Rebellion will add a square-shaped Detroit-style and cracker-thin Midwest style to the menu in the near future.

Rebellion Pizza exclusively serves Southern Nevada beer, mostly available in cans with eight taps in the works. Light and refreshing brews like CraftHaus' Silver State Blonde Ale, Big Dog's Las Vegas Craft Lager and 7FIVE's Training Day (by Golden Knight Ryan Reeves, brewed in collaboration with Able Baker) are the most popular, complementing pizzas by cutting through the bold flavors of the toppings. The list is also big on IPAs and fruited sours. A 30-40 bottle wine list with a possible focus on natural or low-intervention selections is in the works, and a retail license could eventually allow customers to take home a bottle or six-pack along with their pizza. Even the soft drinks are fun: Mexican Coke and Jarritos fruit-flavored sodas, both made with real sugar instead of high-fructose corn syrup for a smoother taste without the chemicals.

Rebellion Pizza is open 11 a.m. to 9 p.m. Tuesday-Saturday. Visit in person at 2540 Anthem Village or call 702-268-8268 to place a takeaway order.