

APPETIZERS

HOUSE PICKLED VEGETABLES	Vegan / Gluten Free	House marinated in champagne & rice vinegar.	8
OLIVES	°Vegan / Gluten Free	House marinated mixed olives. Served warm.	8
TOMATO BISQUE	°V	Housemade, fresh basil, contains dairy. Served with bread.	12
HERB FOCACCIA	°Vegan	Served with marinara and herb olive oil.	8
CHEESY GARLIC HERB FOCACCIA	°V	Served with Marinara	12
CHEESE STUFFED GARLIC BREAD	°V	20-25 Minutes prep time. Served with Marinara	small 14 - large 26
*DELUXE- Bacon & Pesto	20-25 Minutes prep time.	Served with Marinara & Ranch	small 16 - large 30
ROASTED BEETS	°V / Gluten Free`	Goat cheese, pistachio, barrel aged fig vinegar. Served on a bed of arugula & red onion.	18
BURRATA CAPRESE	°V / Gluten Free	Burrata, cherry tomatoes, pesto, basil, herb olive oil, barrel aged fig vinegar.	18
BURRATA PROSCIUTTO		Burrata, prosciutto, date/orange preserve, mustard, arugula, herb olive oil, barrel aged fig vinegar, serve with crostini bread.	21
PORK BELLY BRUSSELS SPROUTS	Gluten Free / Vegan option (brussels only\$15)	Oven roasted, house pork belly, Mama Lil's Pepper glaze sauce. Served with bread.	21
MEATBALLS AL FORNO	Gluten Free, Certified Washington Grass-Fed Beef / Cooked Medium Well.	House made, 100% WA Grass-fed Beef in marinara sauce, mozzarella, fresh basil & pecorino. Served with bread.	22

SALADS

CAESAR SALAD*		Small 12 - Medium 20 - Large 28
Romaine lettuce, croutons, asiago cheese, caesar dressing (contains anchovy) *.	personal 1 - 3 people 4 - 6 people	
ARUGULA SALAD* °V / Gluten Free		Small 12 - Medium 20 - Large 28
Organic arugula, anjou pear, roasted hazelnut, dried cranberry, goat cheese, cranberry vinaigrette°VG.	personal 1 - 3 people 4 - 6 people	
GREEK SALAD* °V / Gluten Free		Small 12 - Medium 20 - Large 28
Romaine lettuce, persian cucumber, tomato, kalamata olive, feta cheese, red onion, pepperoncini, greek vinaigrette°VG.	personal 1 - 3 people 4 - 6 people	
*Add chicken breast for \$8 (Pasture-raised chicken sourced from local farms), Prosciutto \$6 Oil cured anchovies for \$4		

DESSERT	*Spanish Caramel Flan 14	*Tiramisu 14	*Contains raw egg, dairy and/or alcohol.
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SIDES

Ranch	1.95 - 5	Honey Sriracha	2	Pesto	2	*O = Organic
Marinara	2 - 4	BBQ Sauce	2	Anchovies	4	°V = Vegetarian
Mint Chutney	2.5 - 5	Sriracha	1.5	Bread	4	°VG = Vegan

SOFT DRINKS

Limonata	Lemon Pellegrino	5	Mexican Coke	5	Coke	4
Aranciata Rossa	Blood Orange Pellegrino	5	Mexican 7up	5	Coke Zero	4
Ginger Beer	Fever Tree Premium	5	Mexican Squirt	5	Diet Coke	4
Topo Chico	Mineral Water	5	Root Beer On Tap	6	Sprite	4



DRINK MENU



SLICES



FOOD MENU

Our Pizzas are Extra Large Pizzas
20” round, cut in 8 slices

Please ask your server for today's pizza by the slice specials

whole - half

	CHEESE Bomb <i>Mozzarella, provolone, asiago, black pepper, white sauce base (ricotta, cream cheese, parmesan)</i>	52 – 30
	BANH MI - vegetarian with portobello mushroom <i>Pulled pork, onion, jalapeno, fresh cilantro & cucumber, sriracha & hoisin, mozzarella, garlic oil base.</i>	66 – 42
	BBQ CHICKEN or BBQ PORK* <i>BBQ chicken, bacon, onion, bleu cheese, mozzarella, bbq base, topped with house ranch*.</i>	64 – 40
	CHICKEN CON QUESO <i>Chicken, bacon, red onion, broccoli, cheddar, mozzarella, white sauce base.</i>	64 – 40
	CHICKEN PESTO <i>Pesto chicken, ricotta, roasted garlic, sun-dried tomato, mozzarella, pesto base.</i>	64 – 40
	CLASSIC SAUSAGE <i>Sausage, button mushroom, onion, Mama Lil’s peppers, mozzarella, red sauce.</i>	64 – 40
	COUSIN MARGARET <i>Fresh mozzarella, barrel aged fig vinegar, pecorino, topped with fresh basil, marinara sauce base.</i>	58 – 34
	DILLicious <i>Sausage, ricotta, red onion, fresh dill, mozzarella, garlic olive oil base.</i>	64 – 40
	FUN-GUY <i>Portobello & button mushroom, pecorino, truffle oil, mozzarella, garlic olive oil base.</i>	62 – 38
	JALAPENO FACE! - vegetarian with pineapple <i>jalapeno popper style PIZZA -</i> <i>Jalapeno, dolloped cream cheese, bacon, bread crumb, mozzarella, garlic olive oil base.</i>	64 – 40
	LASAGNA - vegetarian with portobello mushroom <i>Sausage, ricotta, spinach, mozzarella, red sauce.</i>	62 – 38
	LOADED BAKED POTATO <i>Potato, bacon, cheddar, green onion, mozzarella, ranch dressing base.</i>	64 – 40
	LEON THE PEARfessional <i>D’anjou pear, bleu cheese, pistachio, fresh arugula with a balsamic reduction, mozzarella, garlic oil base.</i>	62 – 38
	STACEY & TINA’S NIGHT OUT <i>Ground beef, banana pepper, fresh basil, marinara drizzle, mozzarella, garlic olive oil base.</i>	62 – 38
	TATOR TRUFFLE SHUFFLE <i>Potato, spinach, red onion, asiago, truffle oil, mozzarella, white sauce base.</i>	62 – 38
	THREE LITTLE PIGGIES <i>Zoe’s salami & pepperoni, house made sausage, mozzarella, red sauce.</i>	62 – 38
	TIKKA-TIKKA-TIKKA - vegetarian with potato. <i>served with mint chutney</i> <i>Curry-Yogurt chicken, red bell pepper, onion, mozzarella, curry-yogurt base sauce.</i>	64 – 40
	VEGGIE BOX <i>Red bell & anaheim pepper, kalamata olive, onion, artichoke heart, feta, mozzarella, garlic olive oil base.</i>	64 – 40
	WHITE LOTUS <i>Broccoli, red onion, sun-dried tomato, fresh dill, mozzarella, white sauce base.</i>	62 – 38
	WHITE SAUSAGE <i>Sausage, red onion, pistachio, fresh basil, mozzarella, white sauce base.</i>	64 – 40

*O = Organic
°VG = Vegan
°V = Vegetarian

Half and Half pies \$64
Build Your Own

Pizzas are 20” round, cut in 8 slices / Gluten free are 12” round (price of half pizza minus \$10)
Base Sauce & Mozzarella included

Not Included	Combo	Cheese	1 Topping	2 Toppings	3 Toppings	4 Toppings	5 Toppings
Vegan Cheese	Large	\$52	\$ 58	\$ 60	\$ 62	\$ 64	\$ 66
Impossible Meat	Half	\$30	\$ 34	\$ 36	\$ 38	\$ 40	\$ 42



INGREDIENTS

SAUCE Red Sauce°VG marinara Infused Garlic Olive Oil°VG White Sauce BBQ Sauce Curried-Yogurt Sauce Pesto Sauce (cheese, no nuts)	CHEESES Blue Cheese Cheddar Cream Cheese Feta Fresh Mozzarella Goat Cheese Pecorino/Granna Mix Ricotta	MEAT Bacon Chicken Ham Zoe’s Ground beef Certified WA Grass-Fed Pepperoni Zoe’s Prosciutto Pulled Pork house made Salami Sausage house made White Anchovy oil cured	OTHER Anaheim Pepper Artichoke Arugula *O Banana Peppers Barrel Aged Fig Vinegar Black Olives Broccoli Button Mushroom Cherry Tomato	OTHER D'Anjou Pear Fresh Basil *O Green Onion Jalapenos fresh Kalamata Olive Mama Lil’s Peppers Minced Garlic Pesto no nuts Pineapple	OTHER Portobello Mushroom Potato (Roasted) Red Bell Pepper Red Onion Roasted Garlic Spinach *O Sun-dried Tomato Truffle Oil Yellow Onion
EXTRA \$ Vegan Cheese°VG Impossible Meat°VG	half - whole 5 - 10 7 - 14				