

APPETIZERS

HOUSE PICKLED VEGETABLES <i>Vegan / Gluten Free House marinated in champagne & rice vinegar.</i>	8
OLIVES <i>°Vegan / Gluten Free House marinated mixed olives. Served warm.</i>	8
TOMATO BISQUE <i>°V Housemade, fresh basil, contains dairy. Served with bread.</i>	9
HERB FOCACCIA <i>°Vegan Served with marinara and herb olive oil.</i>	8
CHEESY GARLIC HERB FOCACCIA <i>°V Served with Marinara</i>	12
CHEESE STUFFED GARLIC BREAD <i>°V 20-25 Minutes prep time. Served with Marinara</i>	small 14 - large 26
GARLIC BREAD DELUXE - Bacon <i>20-25 Minutes prep time. Served with Marinara</i>	small 16 - large 30
ROASTED GOLDEN BEETS <i>°V / Gluten Free</i>	16
<i>Goat cheese, pistachio, barrel aged fig vinegar. Served on a bed of arugula & red onion.</i>	
BURRATA CAPRESE <i>°V / Gluten Free</i>	16
<i>Burrata, cherry tomatoes, pesto, basil, herb olive oil, barrel aged fig vinegar.</i>	
BURRATA PROSCIUTTO	19
<i>Burrata, prosciutto, date/orange preserve, mustard, arugula, herb olive oil, barrel aged fig vinegar, serve with crostini bread.</i>	
PORK BELLY BRUSSELS SPROUTS <i>Gluten Free / Vegan option (brussels only \$13)</i>	19
<i>Oven roasted, house pork belly, Mama Lil's Pepper glaze sauce. Served with bread.</i>	
MEATBALLS AL FORNO <i>Gluten Free, Certified Washington Grass-Fed Beef / Cooked Medium Well.</i>	22
<i>House made, 100% WA Grass-fed Beef in marinara sauce, mozzarella, fresh basil & pecorino. Served with bread.</i>	

SALADS

CAESAR SALAD*	<i>Small 11 - Medium 18 - Large 28</i>
<i>Romaine lettuce, croutons, asiago cheese, caesar dressing (contains anchovy)*.</i>	<i>personal 1-3 people 4-6 people</i>
ARUGULA SALAD* <i>°V / Gluten Free</i>	<i>Small 11 - Medium 18 - Large 28</i>
<i>Organic arugula, anjou pear, roasted hazelnut, dried cranberry, goat cheese, cranberry vinaigrette°VG.</i>	<i>personal 1-3 people 4-6 people</i>
GREEK SALAD* <i>°V / Gluten Free</i>	<i>Small 11 - Medium 18 - Large 28</i>
<i>Romaine lettuce, persian cucumber, tomato, kalamata olive, feta cheese, red onion, pepperoncini, greek vinaigrette°VG.</i>	<i>personal 1-3 people 4-6 people</i>

*Add chicken breast for \$8 (Pasture-raised chicken sourced from local farms),
Prosciutto \$6
Oil cured anchovies for \$4

DESSERT

*Daily Flan Special 12 *Tiramisu 12 *Contains raw egg, dairy and/or alcohol.

SIDES

<i>Ranch</i>	<i>1.5 - 4</i>	<i>Honey Sriracha</i>	<i>1.5</i>	<i>Pesto</i>	<i>2</i>
<i>Marinara</i>	<i>2 - 3</i>	<i>BBQ Sauce</i>	<i>1.5</i>	<i>Anchovies</i>	<i>4</i>
<i>Mint Chutney</i>	<i>2.5 - 5</i>	<i>Sriracha</i>	<i>1.5</i>	<i>Bread</i>	<i>3</i>

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

SOFT DRINKS

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



DRINK MENU



SLICES



FOOD MENU

THERE IS A 3% CONVENIENCE FEE ON ALL CREDIT CARD PAYMENTS
PARTIES OF 5 OR MORE 20% GRATUITY WILL BE ADDED TO THE CHECK

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* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or milk products may increase your risk of food-borne illness.

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	Mozzarella, provolone, asiago, black pepper, white sauce base (ricotta, cream cheese, parmesan)	52 – 32
✓	BANH MI - vegetarian with portobello mushroom	Pulled pork, onion, jalapeno, fresh cilantro & cucumber, sriracha & hoisin, mozzarella, garlic oil base.	62 – 42
	BBQ CHICKEN or BBQ PORK*	BBQ chicken, bacon, onion, bleu cheese, mozzarella, bbq base, topped with house ranch*.	62 – 42
	CHICKEN CON QUESO	Chicken, bacon, red onion, broccoli, cheddar, mozzarella, white sauce base.	60 – 40
	CHICKEN PESTO	Pesto chicken, ricotta, roasted garlic, sun-dried tomato, mozzarella, pesto base.	60 – 40
	CLASSIC SAUSAGE	Sausage, button mushroom, onion, Mama Lil's peppers, mozzarella, red sauce.	60 – 40
✓	COUSIN MARGARET	Fresh mozzarella, barrel aged fig vinegar, pecorino, topped with fresh basil, marinara sauce base.	56 – 36
	DILLicious	Sausage, ricotta, red onion, fresh dill, mozzarella, garlic olive oil base.	58 – 38
✓	FUN-GUY	Portobello & button mushroom, pecorino, truffle oil, mozzarella, garlic olive oil base.	58 – 38
✓	JALAPENO FACE! - vegetarian with pineapple	Jalapeno popper style PIZZA - Jalapeno, dolloped cream cheese, bacon, bread crumb, mozzarella, garlic olive oil base.	60 – 40
✓	LASAGNA - vegetarian with portobello mushroom	Sausage, ricotta, spinach, mozzarella, red sauce.	58 – 38
	LOADED BAKED POTATO	Potato, bacon, cheddar, green onion, mozzarella, ranch dressing base.	60 – 40
✓	LEON THE PEARfessional	D'anjou pear, bleu cheese, pistachio, fresh arugula with a balsamic reduction, mozzarella, garlic oil base.	60 – 40
	STACEY & TINA'S NIGHT OUT	Ground beef, banana pepper, fresh basil, marinara drizzle, mozzarella, garlic olive oil base.	60 – 40
✓	TATOR TRUFFLE SHUFFLE	Potato, spinach, red onion, asiago, truffle oil, mozzarella, white sauce base.	56 – 36
	THREE LITTLE PIGGIES	Zoe's salami & pepperoni, house made sausage, mozzarella, red sauce.	60 – 40
✓	TIKKA-TIKKA-TIKKA - vegetarian with potato.	served with mint chutney Curry-Yogurt chicken, red bell pepper, onion, mozzarella, curry-yogurt base sauce.	60 – 40
✓	VEGGIE BOX	Red bell & anaheim pepper, kalamata olive, onion, artichoke heart, feta, mozzarella, garlic olive oil base.	60 – 40
✓	WHITE LOTUS	Broccoli, red onion, sun-dried tomato, fresh dill, mozzarella, white sauce base.	58 – 38
	WHITE SAUSAGE	Sausage, red onion, pistachio, fresh basil, mozzarella, white sauce base.	60 – 40

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Half and Half pies \$60

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	\$50	\$ 54	\$ 56	\$ 58	\$ 60	\$ 62
Impossible Meat	Half	\$30	\$ 34	\$ 36	\$ 38	\$ 40	\$ 42



menu ingredients

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

EXTRA \$	half - whole
Vegan Cheese°VG	5 - 10
Impossible Meat°VG	7 - 14