

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</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
ROASTED GOLDEN BEETS	<i>°V / Gluten Free Goat cheese, pistachio, barrel aged fig vinegar. Served on a bed of arugula & red onion.</i>	16
BURRATA CAPRESE	<i>°V / Gluten Free Cherry tomatoes, pesto, basil, herb olive oil, barrel aged fig vinegar.</i>	16
BURRATA PROSCIUTTO	<i>Mission figs, arugula, herb olive oil, barrel aged fig vinegar.</i>	19
PORK BELLY BRUSSELS SPROUTS	<i>Gluten Free / Vegan option (brussels only\$14) Oven roasted, house pork belly, Mama Lil's Pepper glaze sauce. Served with bread.</i>	22
MEATBALLS AL FORNO	<i>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.</i>	22

SALADS

CAESAR SALAD*	Small 11 - Medium 18 - Large 28
Romaine lettuce, croutons, asiago cheese, caesar dressing (contains anchovy)*.	personal 1 - 3 people 4 - 6 people
ARUGULA SALAD* °V / Gluten Free	Small 11 - Medium 18 - 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 11 - Medium 18 - 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 *Daily Flan Special 12 *Tiramisu 12 *Contains raw egg and/or alcohol.

SIDES

Ranch	1.5 - 4	Honey Sriracha	1.5	Pesto	2	*O = Organic
Marinara	2 - 3	BBQ Sauce	1.5	Anchovies	4	°V = Vegetarian
Mint Chutney	2.5 - 5	Sriracha	1.5	Bread	3	°VG = Vegan

SOFT DRINKS

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



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

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

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

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

	Combo	Cheese	1 Topping	2 Toppings	3 Toppings	4 Toppings	5 Toppings	Not Included
	Large	\$50	\$ 54	\$ 56	\$ 58	\$ 60	\$ 62	Vegan Cheese
	Half	\$30	\$ 34	\$ 36	\$ 38	\$ 40	\$ 42	Impossible Meat
SAUCE		CHEESES		MEAT		OTHER		OTHER
Red Sauce°VG marinara		Blue Cheese		Bacon		Anaheim Pepper		Portobello Mushroom
Infused Garlic Olive Oil°VG		Cheddar		Chicken		Artichoke		Potato (Roasted)
White Sauce		Cream Cheese		Ham Zoe’s		Arugula *O		Red Bell Pepper
BBQ Sauce		Feta		Ground beef		Banana Peppers		Red Onion
Curried-Yogurt Sauce		Fresh Mozzarella		Certified WA Grass-Fed		Barrel Aged Fig Vinegar		Roasted Garlic
Pesto Sauce (cheese, no nuts)		Goat Cheese		Pepperoni Zoe’s		Black Olives		Spinach *O
		Pecorino/Granna Mix		Prosciutto		Broccoli		Sun-dried Tomato
		Ricotta		Pulled Pork house made		Button Mushroom		Truffle Oil
				Salami		Cherry Tomato		Yellow Onion
				Sausage house made				
				White Anchovy oil cured				
EXTRA \$	half - whole							
Vegan Cheese°VG	5 - 10							
Impossible Meat°VG	7 - 14							