



To Share +3 sub GF crackers

Mini Brie en Croûte ^N 15
three phyllo crusted mini brie wheels, drizzled in warm honey & nuts

Pomegranate Whipped Feta 14
served with warm focaccia

Oh Snow, You Didn't 13
house cheese ball, everything bagel seasoning, served with ranch ritz

Spinach Dip 15
served with warm focaccia

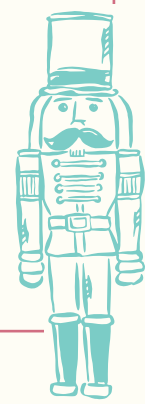
Grazing

Pick any 2 meats & cheeses for 14 or 3 for 17 +3 sub GF crackers

Meats
coppa, salametto piccante, prosciutto, salame toscano

Cheeses
brie, sage derby, cranberry wensleydale, p'tit basque, alpine blossom, 5Qs, house pimento, house boursin, house everything cheese ball

Leela's Favorite Board ^N 29
chef's selection of meats & cheeses, served with house pickles, fruit, pizza crust crackers



Greens

available half or whole • add prosciutto +8 | add chicken +6

Kale & Manchego ^N 7 | 13
almonds, currants, apple cider vinaigrette

Avocado Caesar 7 | 13
romaine, sourdough breadcrumbs, parmesan

California Ranch 8 | 14
romaine, arugula, cherry tomatoes, cucumber, bacon, avocado, parmesan

Greek Salad 7 | 13
romaine, kalamata olives, roasted red peppers, tomato, golden balsamic, olive oil marinated ricotta salata

Arugula Salad ^N 7 | 13
candied pine nuts, lemon vinaigrette, ricotta salata, sweet & sour golden beets

Signature Pizzas

Cheese 10 | 17
mozzarella, parmesan, olive oil

Margherita 12 | 21
mozzarella, tomato, basil, olive oil

Mushroom 12 | 21
roasted mushrooms, white truffle oil, white sauce

BBQ Chicken 12 | 21
chicken, caramelized onions, cilantro, bbq sauce

Buffalo Chicken 12 | 21
chicken, chives, ranch, buffalo sauce

Prosciutto 12 | 21
arugula, tomato, parmesan, mozzarella, white sauce

Hot Honey 12 | 21
pepperoni, jalapeños, hot honey, spicy red sauce

Supreme 12 | 21
mozzarella, pepperoni, sweet & spicy sausage, red onion, mushrooms, roasted red peppers

The Butcher 12 | 21
Leela's best seller: pepperoni, sweet & spicy sausage

Make it your own

14-inch Full Pie done your way 17

- 1. Crust** thin crust or GF cauli (+3.5)
- 2. Sauce** white, red, or spicy red
- 3. On top** house cheese blend + your choice from below

+ .5 ea. olive oil, basil

+ 1.5 ea. truffle oil, marinated tomato, sliced red onion, arugula, jalapeños, hot honey, mushrooms, caramelized onions

+ 2.5 ea. chicken, pepperoni, sausage, prosciutto, chopped bacon,



Seasonal Pizzas

The Yukon 12 | 21
white sauce, roasted yukon golds, coppa, raclette cheese, rosemary oil

Butternut Squash 12 | 21
white sauce, roasted butternut squash, ricotta salata, arugula, pomegranate molasses

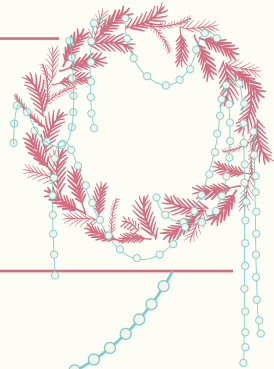
Sweet Treats

Holiday Dessert Cheese Board ^N 22
p'tit basque & 5Qs cheeses paired with a selection of fruit, honey, preserves & nuts

Lunch Special

Monday - Friday | 11am - 3pm

½ pizza + ½ salad
cheese - 16 | signature - 18



^N contains nuts
*this location is cashless
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Wine on Tap

White	6oz 9oz btl
Pinot Grigio <i>Tiamo Veneto, IT</i>	10 14 38
Chenin Blanc <i>Pine Ridge Napa, CA</i>	14 20 54
Albariño <i>Néboa Rias Baixas, ESP</i>	13 18 50
Grüner Veltliner <i>Pratsch Austria</i>	10 14 38
Sauvignon Blanc <i>Mohua Marlborough, NZ</i>	14 20 54
French White Blend <i>Famille Perrin Reserve Rhone, FR</i>	13 18 50
Chardonnay <i>Harken Central Coast, CA</i>	14 20 54

Red	6oz 9oz btl
Pinot Noir <i>Elouan OR</i>	13 18 50
Sangiovese Blend <i>Frico Rosso by Scarpetta Tuscany, IT</i>	10 14 38
Petite Sirah Blend <i>Pessimist Paso Robles, CA</i>	18 26 70
Zinfandel <i>Marietta OVR Sonoma, CA</i>	15 21 58
Nero d'Avola <i>Stemmari Sicilia, IT</i>	10 14 38
Malbec <i>Santa Julia Reserva Mendoza, ARG</i>	13 18 50
Corvina-Merlot Blend <i>Gran Passione Veneto, IT</i>	13 18 50
Cabernet Sauvignon <i>Robert Hall Paso Robles, CA</i>	16 23 62

Bubbles & Rosé

	6oz 9oz btl
Rosé <i>Mont Gravet Languedoc, FR</i>	10 14 38
Rosé <i>Studio by Miraval Provence, FR</i>	13 18 50
Rosé Prosecco <i>Belstar Veneto, IT</i>	13 18 50
Prosecco <i>La Marca Treviso, IT</i>	13 18 50

By the Bottle

Brut Champagne <i>Veuve Clicquot Champagne, FR</i>	125
Grillo <i>Poggio Anima Uriel Sicily, IT</i>	38
Cheverny <i>Domaine du Salvard Loire, FR</i>	40
Chardonnay <i>Patz & Hall Dutton Ranch Sonoma</i>	60
Pinot Noir <i>Erath Reserve Willamette Valley, OR</i>	75
Cabernet Sauvignon <i>Altocedro Mendoza, AR</i>	42

Espresso Martinis



Sleighspresso 16
coffee townes vodka, mr black, frangelico, cream, torched cinnamon



Blitzened Banana 18
coffee townes vodka, mr black, frangelico, banana, topped with cream, nilla wafers, and a brûléed banana



Run Run Rudolph 17
tito's, coffee townes vodka, mr black, frangelico, white chocolate, chambord, shaken with cream

Flight Before Christmas • 30

sip your way through the season with a sampling of all three espresso martinis



Merry Little Cocktails



Frosted Hugo 16
st-germain, madagascar vanilla, peppermint, la marca prosecco



Resting Grinch Face 16
apple brandy, montenegro, wine, nutmeg, clove, lemon



Little Blue Box 15
apple new amsterdam, apricot, granny smith apple cordial, honey sage, lemon, fever-tree tonic



Naughty or Nice 12
served as 2 shots - fireball, disaronno, pineapple



Ornamint 15
hibiscus new amsterdam gin, italicus, strawberry, lemon, fever-tree tonic



Oh Sip-Mas Tree 56
because one Ornamint is never enough... pour from your very own cocktail tree | serves 4



Pear Pressure 16
hibiscus pueblo viejo tequila, montelobos mezcal, belle de brillet, grenadine, cranberry spice, pineapple, lime



Down the Chimney 15
old forester rye, quality house bourbon, cherry heering, maple syrup, chocolate bitters, cherry bitters, smoke



Up to Snow Good 16
coffee townes vodka, rumchata peppermint bark, mozart chocolate, mr black, peppermint, whipped cream



Yuletide Spark *Non-spirited* 13
seedlip spice 94, blood orange, meyer lemon, rosemary, fever-tree ginger ale



Jingle Ball *Non-spirited* 10
cranberry, grenadine, lime, topo chico

