



BOARDS

sub gluten-free crackers +3

- Meat & Cheese** ^N house pimento, manchego, white dublin cheddar, prosciutto, salame picante, salame toscano, house pickles, fruit, pizza-crust crackers **29**
- Burrata** arugula salad, blistered garlic tomatoes, balsamic reduction, served with pizza crackers **18**
- Tuna Tostadas** soy lime vinaigrette, smashed avocado, cilantro, pickled red onions, salsa macha **17**

SALADS

add prosciutto +8

- Kale & Manchego** ^N kale, manchego, almonds, currants, apple cider vinaigrette **13**
- Avocado Caesar** romaine, sourdough breadcrumbs, parmesan, avocado, caesar dressing **13**
- California Ranch** romaine, arugula, cherry tomatoes, cucumbers, bacon, avocado, parmesan **13**
- Spinach Salad** ^N spinach, candied pecans, pears, feta, currants, lemon basil vinaigrette **13**
- Smoked Blue** ^N romaine, arugula, red cabbage, sweet red onion, tomato, cucumber, smoked almonds, smoked blue cheese vinaigrette **13**
- House Salad** mixed greens, romaine, tomato, sweet red onion, kalamata olives, golden balsamic vinaigrette **13**

SWEETS

- Chocolate Chip Cookies** three, warm homemade cookies **6**
- Chocolate Torte** cream cheese glaze, raspberries, whipped cream **9**

PIZZAS

half pie | whole pie

served thin-crust style | sub gluten-free cauliflower crust +3.5

- Mushroom** béchamel sauce, house cheese blend, mushroom medley, white truffle oil **12 | 21**
- Garden** marinara, house cheese blend, tomato, red onion, spinach, parmesan **10 | 17**
- Prosciutto** béchamel, house cheese blend, prosciutto, arugula, tomato, parmesan, olive oil **12 | 21**
- Margherita** marinara, mozzarella, tomato, basil, olive oil **10 | 17**
- Pineapple-Bacon** marinara, house cheese blend, pineapple, bacon, tomato, basil **12 | 21**
- The Butcher** marinara, house cheese blend, pepperoni, sweet & spicy italian sausage **12 | 21**
- Supreme** marinara, house cheese blend, pepperoni, sweet & spicy sausage, red onion, mushrooms, roasted red peppers **12 | 21**

BUILD YOUR OWN

14-inch full pie includes marinara, house cheese blend, parmesan, with your choice of extra toppings **17**

+ 2.5 each
pepperoni, sausage, prosciutto, chopped bacon, mushrooms

+ 1.5 each
truffle oil, marinated tomato, sliced tomato, sliced red onion, spinach, arugula

+ .5 each
olive oil, basil

WHITE WINE

6oz | 9oz | btl

Pinot Grigio <i>Tiamo Veneto, IT</i>	10 14 38
Riesling <i>Trefethen Napa Valley, CA</i>	16 23 62
Chenin Blanc <i>Pine Ridge Napa, CA</i>	14 20 48
Albariño <i>Neboa Rias Baixas, SP</i>	12 17 46
Grüner Veltliner <i>Pratsch Austria</i>	12 17 46
Pinot Gris Ramato <i>C.L. Butaud Central TX</i>	12 17 46
Sauvignon Blanc <i>Mohua Marlborough, NZ</i>	13 18 50
Verdejo <i>Finca Tresolmos Rueda, SP</i>	14 20 54
French White Blend <i>Famille Perrin Reserve Rhone, FR</i>	12 17 46
Chardonnay <i>No Curfew CA</i>	10 14 38
Chardonnay <i>Harken Central Coast, CA</i>	12 17 46

RED WINE

6oz | 9oz | btl

Pinot Noir <i>Imagery Estate CA</i>	12 17 46
Pinot Noir <i>Rainstorm Willamette, OR</i>	14 20 52
Grenache-Syrah <i>Beckmen Cuvee Le Bec CA</i>	10 14 38
Sangiovese Blend <i>Frico Rosso by Scarpetta Tuscany, IT</i>	10 14 38
Petite Sirah Blend <i>Pessimist Paso Robles, CA</i>	17 24 66
Zinfandel <i>Marietta OVR Sonoma, CA</i>	15 21 58
Carbonic Sangiovese <i>Stolpman Love You Bunches CA</i>	20 29 78
Petit Sirah Blend <i>Pessimist Paso Robles, CA</i>	17 24 66
Nebbiolo <i>Demarie Piedmont, IT</i>	12 17 46
Malbec <i>Santa Julia Reserva Mendoza, Argentina</i>	12 17 46
Corvina-Merlot <i>Gran Passione Veneto, IT</i>	10 14 38
Cabernet Sauvignon <i>Robert Hall Paso Robles, CA</i>	14 20 54
Cabernet Sauvignon <i>Oberon Napa Valley, CA</i>	18 26 67

CHAMPAGNE COCKTAILS

French 75 gin, italicus, lemon, rosemary, thyme, bubbles	12
Fiore Rosato tequila, ramazzotti aperitivo rosato, raspberry, lemon, bubbles	12
Little Havana rum, velvet falernum, lime, mint, angostura bitters, bubbles	12
Salty Dog vodka, pamplemousse, grapefruit, ginger bitters, salt, bubbles	12

SIGNATURE COCKTAILS

Hope Street cucumber infused tequila, chareau, watermelon, lime, topo chico	13
Smoky Paloma tequila, mezcal, pamplemousse, lime, salt, jarritos grapefruit	14
Summit & Strawberry Fields strawberry & hibiscus infused gin, elderflower, strawberry, lemon, basil, tonic	13
Blackberry Smash bourbon, montenegro, blackberry, lemon, rosemary, thyme	13
Espresso Martini espresso infused vodka, mr. black, frangelico, cream, torched cinnamon	14
Peach Cobbler Old Fashioned bourbon, rye, vanilla, peach & angostura bitters	14
El Dorado (N.A.) pineapple, coconut, lemon, ginger beer, turmeric	8

BUBBLES & ROSÉ

6oz | 9oz | btl

Rosé <i>Sabine Provence, FR</i>	10 14 38
Rosé Prosecco <i>Belstar Veneto, IT</i>	12 17 46
Prosecco <i>Benvolio Veneto, IT</i>	12 17 46

Happy Hour

WEEKDAYS | 4PM - 6PM

Select Champagne Cocktails *\$7*
Select House Wines on Tap

ask your server for the latest selections