

Drinks

Soda

Coke products

San Pellegrino

Sparkling lemonade beverage. 3

Root Beer

Henry Weinhard's. 3

Desserts

S'mores Calzone

Nutella, marshmallow, graham cracker, drizzled with powdered sugar glaze. 8

Dessert Pizza

Nutella, caramel, banana, candied pecans, drizzled with powdered sugar glaze. 8

Rustic Fruit Tart

With seasonal fruit and vanilla bean ice cream. 9

Root Beer Float

With premium vanilla bean ice cream. 5

Beer

Bottle/Can

Kiwanda Cream Ale (12 oz)	5
Tsunami Stout (22 oz)	9
Omission, Gluten Free Lager (12 oz)	4
Dos Equis (12 oz)	4
Mirror Pond Pale Amber (12 oz)	4
Rogue Dead Guy Ale (22 oz)	9
Elysian Mens Room Red (22 oz)	9
Union Jack IPA (22 oz)	9
PBR (12 oz)	3

Beer on tap

Ask server for a list of today's selection

Domestic
Craft Beer



Wine

Local

Barnard Griffin / Chardonnay 2012 / Richland	7	21
Charles Smith / Kung Fu Girl Riesling 2012 / Walla Walla	7	22
Barnard Griffin / Rose of Sangiovese 2012 / Richland	7	21
Hedges (IP) / Merlot 2011 / Red Mountain	8	27
Hedges (IP) / Cab 2012 / Red Mountain	9	28
Boomtown / Cabernet / Walla Walla	9	26
Powers / Malbec 2010 / Kennewick	8	25
Terra Blanca / Arch Terrace Syrah 2009 / Red Mountain	10	32
Upside Down / Method Red / Richland	6	19
Kitzke Cellars / Viognier / Richland	6	19



Imported

Riff / Pinot Grigio 2012 / Trentino-Alto Adige	7	24
La Carraia / Orvieto Classico 2012 / Umbria	7	23
Tenuta Sant'antonio / Scaia Bianco 2012 / Veneto	8	27
La Quercia / Montepulciano 2011 / Abruzzo	8	27
Badia A Coltibuono / Cetamura Chianti 2012 / Toscana	7	24
Regaleali / Rosso 2010 / Sicilia	9	30
Tedeschi / Lucchine Valpolicella 2011 / Veneto	9	30
Mastroberardino / Mastro Aglianico 2011 / Campania	10	33
Zardetto / Prosecco / Veneto	-	27
Niro / Pecorino White / Abruzzo	10	34
Kaiken / Malbec / Chile	7	22

GF

Gluten Free? Don't worry, we didn't forget about you. Just ask your server about the gluten free options.

COOL FACTS ABOUT OUR

WOOD-FIRED PIZZA



We prepare our dough over two days using the finest imported "double zero" Italian flour.

"PREHEAT OVEN TO

1000°

PLEASE"

One of the unique things about Neapolitan pizza is that the oven gets really, really hot. So hot, it cooks your pizza in about 90 seconds.



We got our oven from somewhere that knows a little bit about pizza. It was built and shipped to us straight from Italy.