



# WOOD FIRE PIZZA

WELCOME - SPRING 2024 "Wood-fired & Gorge inspired."

GF - Gluten Friendly\*\*

V - Vegetarian

VG - Vegan

N - Contains Nuts

S - Shellfish

## SALADS

Add: chicken confit 7 | bacon 4 | white Spanish anchovy 3 | focaccia bread 3

**CAESAR** Hearts of romaine, Grana Padano, croutons, lemon, garlicky dressing\* 7.5 | 14

**SIMPLE GREENS** (GF, V) Local lettuces, house dressing (balsamic or ranch), seasonal vegetable & Grana Padano 7

**SIRAGUSA PEAR** (GF, V, N) Local lettuces, Siragusa Orchard pears, bleu cheese, dried cherries, candied walnuts & balsamic vinaigrette 15

**STRAWBERRY** (V, N) Saur Farming spinach, fresh strawberries, quinoa, goat cheese, balsamic roasted red onions, almonds & house poppy seed dressing 17

## SHARED PLATES

**FOCACCIA PLATE** (VG) House-made focaccia with Corto extra virgin olive oil & aged balsamic vinegar 7

**HOUSE FRIES** (VG, GF) Hand cut Kennebec potatoes with fresh herbs, house-made fry sauce 6 | 9 | Add truffle oil 1 | bacon 4

**BRUSSELS SPROUTS** (GF) Crispy with brown sugar bacon marmalade 11

**ARANCINI** (V) Fried risotto balls filled with Pecorino, Parmesan & Grana Padano, with seasonal pesto & rhubarb chutney 13

**BROCCOLINI** (GF, V) Wood-fired broccolini, Solstice chili crisp, lemon & Grana Padano 10

**SPICED CARROTS** (GF, VG, N) Local carrots, house-made Toum garlic sauce & dukkah 11

**ASPARAGUS** (V) Northwest asparagus, sieved egg, salsa verde, pickled shallots & fried capers 13

## HOUSE SPECIAL PIZZAS

Pizzas are 11" or 15" | Substitute house-made 11" gluten-friendly crust 2.5 | Dough is made from scratch daily & fermented for 72 hrs

Wood fired to perfection creates a leopard crust | Add: house-made ranch 1.5 | Calabrian hot honey 1.5 | chili crisp 1.5

**MARGHERITA** (V) Tomato Sauce, fresh mozzarella, Pecorino, basil, garlic olive oil 17 | 28

**CREMINI** (V) Hood River Organic cremini mushrooms, goat cheese, mozzarella, Pecorino, lemon zest, truffle oil, fresh herbs 19 | 32

**SIRAGUSA PEAR** (V) Local pears, bleu cheese, caramelized onions, mozzarella, Pecorino, fresh herbs 19 | 32

**COUNTRY GIRL CHERRY** Award Winning! Local cherries, house-made chorizo sausage, goat cheese, Pecorino, tomato sauce, mozzarella, fresh herbs 19 | 32

**SOLSTICE** Canadian bacon, pineapple chutney, spicy jalapeño crema, mozzarella 19 | 32

**GREEN WILDER** (VG, N) Basil cashew pesto, Impossible sausage, pomodorracios, shaved red onion, vegan cheese, arugula 19 | 32

**LA CAMPAGNA** Olympia Provisions salami cotto, Castelvetrano olives, arugula, tomato sauce, Manchego cheese 19 | 32

**HOT MAMA** Ezzo pepperoni, peppadew peppers, pepperoncinis, mozzarella, Pecorino, tomato sauce 18 | 30

**YAKIMA** Northwest asparagus, prosciutto, goat cheese, lemon zest, mozzarella & tomato sauce 19 | 32

## CLASSIC PIZZAS

Pizzas are 11" or 15" | Substitute house-made 11" gluten-friendly crust 2.5 | Dough is made from scratch daily & fermented for 72 hrs

Wood fired to perfection creates a leopard crust | Add: house-made ranch 1.5 | Calabrian hot honey 1.5 | chili crisp 1.5

**CHEESE** (V) Mozzarella, Parmesan, Pecorino, tomato sauce 14 | 25

**PEPPERONI** Ezzo pepperoni, Parmesan, tomato sauce, mozzarella 17 | 29 | Make it Aaron's way with hot honey & chili crisp 3

**VEGGIE** (V) Spinach, pomodorracios, basil, feta, garlic oil, mozzarella 19 | 32

**CARNIVORE** House-made chorizo sausage, Ezzo pepperoni, Canadian bacon, tomato sauce, mozzarella 19 | 32

**MAKE IT YOUR WAY** Start w/ a cheese pizza 14 | 25, then add up to 4 (max) toppings

Topping prices: 11" pizza = \$3 per topping | 15" pizza = \$4 per topping

**VEGGIE:** cremini mushrooms | red onions | caramelized onions | black olives | spinach | jalapeños  
pineapple chutney | pomodorracios | pepperoncini peppers | arugula

**MEAT:** Ezzo pepperoni | Canadian bacon | house-made chorizo sausage | bacon | Impossible sausage (VG, GF)

**CHEESE:** goat cheese | fresh mozzarella | bleu cheese | feta | vegan cheese (VG, GF)

\* Contains raw egg. We are required to tell you that thoroughly cooking meat and eggs greatly reduces the risk of foodborne illness.

\*\* Gluten friendly means that although the dish is made gluten-free, we cannot guarantee zero cross-contamination since pizza (with gluten) is our primary menu offering.

20% gratuity added to tables of 6 or more | Four checks max per table | 15% gratuity added to take-out orders