

NEOPOLITAN STYLE WOODFIRED PIZZA

...we offer gluten free, vegetarian, and or vegan options for nearly everything...just ask!

MARINARA ~ crushed San Marzano tomato, garlic, fresh oregano	12
<i>add toasted pine nuts and/or Scallia anchovy</i>	<i>2ea</i>
MARGHERITA ~ tomato, fresh mozzarella, basil leaves, finished with extra virgin olive oil	14
RIGHT COAST ~ crushed San Marzano tomato, dried oregano, provolone, mozzarella, Grana, olive oil.	15
FROMAGE A TROIS ~ pizza bianca with Taleggio, smoked provolone, mozzarella, and Cazz's raw honey	17
<i>add farm egg</i>	<i>2</i>
ON THE BAY VONGOLE ~ Manila clams, garlic, white wine mascarpone, fermented cherry peppers, gremolata, lemon butter	18
PEPPERONI ~ Ezzo pepperoni, mozzarella, Grana Padano, crushed tomato	17
KOKUA ~ Olympia Provisions Coppa, fresh grilled pineapple, Mama Lil's peppers, smoked paprika	19
THE S&P IS UP ~ fennel sausage, pepperonata, mozzarella, Grana Padano, rose sauce	18
NOLA ~ house olive salad, Genoa salami, Olympia Provisions mortadella, provolone, mozz, sesame seeds	19
<i>add pepperoncini and/or Mama Lil's</i>	<i>1 and/or 2</i>
MATCHMAKER ~ caramelized onion puree, shaved Brussels sprouts, speck, mozzarella, balsamic caramel	19
PIZZA BENEDICT ~ garlic oil, mozzarella, farm egg, speck, Grana Padano, hollandaise	20
MAESTRO ~ pickled red onion, Champion Club Farms micro kohlrabi, roasted garlic cream, Coppa, Serrano honey	20
FARM TABLE ~ nettle pesto, Coppa, cured egg yolk, parmesan cream, pepperonata	21
NORTHSTAR ~ Olympia Provisions mortadella, parmesan cream, fire roasted pistachio, Serrano honey	21

BUILD YOUR OWN...STARTER PIE \$11

add one dollar each for:

two dollars each:

three dollars:

red onion	kale Yukon Golds	mozzarella di bufala Villa Manodori balsamic
dried oregano	arugula fresh oregano	veggie sausage vegan mozzarella
smoked paprika	fresh basil raw honey	smoked provolone Taleggio
gremolata	fresh roasted pineapple anchovy	whole mixed olives pine nuts
pepperoncini	Grana Padano Pecorino	Manila clams Felsina xtra virg olive oil
garlic	mascarpone chopped olive salad	pepperoni, speck, Coppa, mortadella,
	farm egg Serrano honey	fennel sausage, Genoa salami
	shaved cured egg yolk	side house giardiniera
	Mama Lil's Peppers or house sundried tomatoes	

20% gratuity will be added to parties of 8 or more. No separate checks please, multiple payments gladly accepted

CAFFE VITA FRENCH PRESS~ <i>Del Sol espresso roast regular or Novacella decaf</i>	3 / 7
STEVEN SMITH FINE TEA~ <i>Bungalow, Lord Bergamot, Kandy, Fez, or Meadow</i>	2
HOUSE~SQUEEZED ORGANIC ORANGE & GRAPEFRUIT JUICE~ <i>solar battery!</i>	6
ITALIAN SODA~ <i>Monin blackberry, raspberry, vanilla, or almond</i>	4
<i>add cream/whip</i>	1

N/A BEVERAGES AND MIXERS \$4

<i>Lurisiua sparkling water</i>	<i>Bitburger Beer n/a</i>
<i>Topo Chio grapefruit sparkling</i>	<i>Zevia sugar free cola</i>
<i>Aqua Panna (still)</i>	<i>Steelhead rootbeer</i>
<i>San Pelligrino limonata</i>	<i>Fever Tree Mediterranean Tonic</i>
<i>Lemoncoco Bevande Fresca Italiana</i>	<i>Bedford's marionberry or ginger beer</i>
<i>Boneyard King Cola CBD or lemon~ginger</i>	<i>Fever Tree bitter lemon</i>
<i>Vignette rose or Cugigi wine soda</i>	<i>San Pellegrino chinotto</i>
<i>Mexican Coca~Cola Classic or 7up</i>	<i>Fentiman's Cherry Cola</i>
<i>Numi bergamot iced tea</i>	<i>Orangina</i>
<i>Happy Mountain Dragonfruit kombucha</i>	<i>7Devils probiotic lemonade (on tap)</i>

DOLCI

LOVELY RENE'S GLACIER CAKE~ <i>rich flourless Ghiradelli & Valrhona chocolate torte, vanilla</i>	9
<i>mascarpone, fresh whip, orange zest</i>	
HOUSE~MADE GELATO & SORBETTO~ <i>flavors change often...</i>	7

AFTER / WHENEVER

<i>Isolé e Oléna Vin Santo Chianti Classico 2007 ~ Italy</i>	10
<i>Fanal Madeira Rainwater ~ Spain</i>	6
<i>Fernando di Castilla Oloroso ~ Spain</i>	9
<i>Le Pere Jules Pomeau de Normandie ~ France</i>	8
<i>Burmiester 10yr Tawny or White Porto ~ Portugal</i>	8
<i>Frenet Branca ~ Italy</i>	7
<i>Caravella Limoncello ~ Italy</i>	6
<i>Amaro Nonino ~ Italy</i>	9
<i>Clear Creek Kirschwasser ~ Oregon</i>	11
<i>Aberlour 12yr Single Malt Scotch ~ Scotland</i>	12
<i>St. George Absinthe Verte ~ California</i>	13

<u>ROMAN STYLE SLICE</u> ~ square pie w/focaccia~like crust...toppings change daily, ask server for details & price	<i>add arugula salad</i>	\$3
SPRING SALAD ~ organic field greens, snap peas, watermelon radish, plum sake vinaigrette		8
<i>add house nettle pesto & sundried tomato chicken breast salad</i>		\$5
CAESAR ~organic Romaine&radicchio, house garlic-sesame croutons & classic tasting vegan dressing		8
with shaved Parm & Pecorino Romana	<i>add Scalia anchovy \$2 or chicken salad</i>	\$5
MEZZE PLATE ~ Chanupa's great hummus w/seasonal vegetable marinade, woodfired flatbread & more		13
SOUTH COAST NIÇOISE ~ organic field greens, snap peas, and watermelon radish tossed in plum sake vinaigrette with boiled egg, smoked tuna loin, lemon~garlic aioli potatoes and olive bread croutons		15
CHICKEN SALAD SANDWICH ~ free range chicken breast, house nettle pesto & marinated sundried tomato, mozzarella, pepperonata & Champion Farms broccoli micro greens on made~to~order woodfired bread		13
PAN MEDITERRANEAN ~woodfire~roasted organic cauliflower, Bob's Red Mill chick peas, Mama Lil's, Champion Club Farms sunflower sprouts, lemon~tahini dressing		9
TUSCAN CLAM CHOWDER ~ Yukon Gold potatoes, kale, Manila clams, cream, chili flake		8
BURATTA		10
Villa Manodori balsamico, Felsina Chianti extra virgin olive oil, Maldon sea salt, delicious house bread		
VESTA ROASTED HAZELNUTS		6
Oregon hazelnuts, Maldon sea salt, olive oil, really good smoked paprika		
MIXED MARINATED OLIVES ...with Cerignolas & niçoise		5
OUR GIARDINIERA ~ seasonal vegetable marinade		4

GF, vegetarian, and vegan options available on most items (ask your server)

20% gratuity will be added to parties of 8 or more. No separate checks please, multiple payments gladly accepted

BEER, CIDER, & SAKE, ETC

\$4

Rainier long neck
Modelo
Peroni Lager
Moretti Rossa Doppelseck
Amstel Light
Bitburger N/A
Spezza Italiano white vermouth sparkling

\$6

Phriem Pilsner
Duchess de Borgone
San Juan Huckleberry Hard Seltzer
Left Hand Brewery Nitro Milk Stout
Buoy Czech~Style Pilsner
Poquito Moscato .375
Yomi The Afterlife Junmai Ginjo Sake (can)
Momokowa Junmai Ginjo (also can)

\$5

Stiegl Radler
Anderson Valley Blood Orange Gose
New Belgium 1554
Base Camp New Wave Amber or S'mores Stout
GoodLife Descender IPA
Ninkasi Helle's Belle's Lager, Brightberry, or
Heart and Science IPA
Oakshire SunMade Cucumber Sour
Sunriver Brewery Fuzztail Hefeweizen

\$7

Sunriver Brewery Cocoa Cow
Breakside wood~aged Raspberry Sour
Crux Half Hitched Imperial IPA
Nectar Creek Wildflower Session Mead
Lindeman's Cassis Lambic
Ecliptic Star Party Lemon Lavender or Capella Porter
Stickmen The Bee's Knees Ale with Honey

7DEVILS BREWERY DRAFT \$6

... OR 22OZ. \$10

Endless Summer Blond
Groundswell IPA
Railcar Radler (our inspired 50/50 concoction of 7D probiotic lemonade & IPA)
N/A probiotic lemonade \$4

Chinook Redd
Blacklock Porter

CIDER

Pere Jules Cidre de Normandie 12oz \$6
Cidre Fermier Le Lieu Cheri~Normandie .750 \$13
Pere Jules Normandy Cider Brut .750 \$14
Cidrerie Sagardotegia Txopinondo (Basque) .750 \$14
Cidre Fermier Cave de la Loterie Brut~Normandie .750 \$15
Bristol's Mangelwurzel Applebeet Cider~California .750 \$ 14
La Familia Tamarindo (GF) .500ml \$7
Portland Cider Company Sangria 12oz \$5

COCKTAILS

BELLINI~ Boiron white peach puree, Gasparini Prosecco DOCG ...just like Harry's	10
MIMOSA~house squeezed orange juice, Prosecco	9
APEROL SPREZZA~ with Vero Spritz Italiano white vermouth mineral water & Prosecco	9
CAMPARI & SODA~ with lemon slice, Darling	8
GOING PRO~ studies show that tequila's probiotic, and so is 7D's lemonade...with a mezcal salt rim & fresh lime	9
ANTIQUÉ SCREWDRIVER~ Monopolowa, fresh OJ, Carpano Antica, orange bitters	9
FRONT STREET G&T~ Vivacity Banker's Gin, Fever Tree Mediterranean tonic, rosemary sprig, lime	9
STUDIO CITY~ Tanqueray Rangpur gin, fresh grapefruit and lime juice, peach bitters, salt~sugar rim	10
STILLWAGON MULE~ Stillwagon Ginger & Fallermum rum, fresh lime juice, Bedford's ginger beer	11
YOUR GRAMPS LIKES SMOKE AND TEQUILA~ Espolon, tequila, Amaro Nonino, fresh grapefruit, cardamom bitters, splash Mezcal Union, sugared salt	11
COOBA LIBRA~ Stillwagon Distillery mocha rum, San Pelligrino Chinotto, Aztec chocolate bitters, lime	10
VESPER REVIVAL~ Empress 1908 gin, Stillwagon Persian Reed vodka, Cocchi Americano, orange twist	12
MIDTOWN, MAN. ~ Maker's, Carpano Antica, Angostura, cherry & orange bitters, up	11
SAZERAC SQUARED ~ Sazerac rye, Le Pere Jules Pommeau de Normandie, St. George absinthe rinse, Peychaud's,	12

GLASS POURS

sparkling

- BOUVET ROSE EXCELLENCE NV CAB FRANC**~LOIRE VALLEY (mixed olives, roasted hazelnuts, Tuscan clam chowder, Fromage a Trois) it's dry and chalky with great phenolics, pronounced mousse...versatile food wine 7/27
- GASPARINI PROSECCO SUPERIORE DOCG NV**~VENETO (burrata, On The Bay Vongole, Marinara with toasted pine nuts) 9/34
a vegan wine (no animal product fining) with zero dosage...great body, perfectly dry and crisp
- SARACCO MOSCATO D'ASTI NV DOCG**~PIEMONTE (Pannukakku, roasted hazelnuts, burrata, Winter Salad, NOLA) 7/27
floral aromatics with stone fruit...light and sweet balanced with a pleasing bead...vegan
- CA' DE' MEDICI LAMBRUSCO TERRA CALDA 2016**~EMIGLIA ROMANA (Kokua, Fromage a Trois, roasted hazelnuts, Glacier Cake) 9/34
Look...a good Lambrusco is thoroughly legit. Dark and inky, fairly dry, brambly/earthy notes, firm finish...

white

- JEAN-LUC COLOMBO COTES DU RHONE BLANC 2016 CLAIR ETTE/ROUSANNE**~FRANCE (burrata, mixed olives, Margherita) 7/27
dry with good structure, fresh fruit and candied citrus aromas...Les Abeilles means The Bees, and proceeds in part support UC Davis Bee Health and Survival Sciences
- PAGO CASA GRAN MALVASIA 2017**~VALENCIA (roasted hazelnuts, mixed olives, Vesta Frittata, On The Bay Vongole, Kokua) 8/31
100% native yeast, organic, full-bodied, lush, and dry with distinctive characteristics that honor this ancient Mediterranean varietal
- ELIZABETH CHAMBERS PINOT GRIS 2016**~WILLAMETTE VALLEY (Pizza Benedict, Vesta Frittata, pannukakku, zuppa Toscana) 9/34
90 points Wine Enthusiast well earned with bright minerality, full body, and crisp, nearly-green tropical aromas
- GOODFELLOW RICHARD'S CHARDONNAY 2016**~RIBBON RIDGE (Fromage a Trois, Kokua, S & P is up) 14/53
Layers of aromatics from citrus to jasmine and from stonefruit to honey, ginger, and yeast. A phenomenal example of what Oregon-grown Chardonnay can express given the opportunity. Thank you Marcus!

ROSE (ay...all day)

- BONNY DOON VIN GRIS DE CIGARE 2017**~CA CENTRAL COAST (Tuscan Chowder, pannukakku, Fromage a Trois) 8/31
aromas of grapefruit & cassis, dry and crisp on palate with notes of pith and mineral
- CORSINI LANGE ROSATO (NEBBIOLO)**~PIEMONTE (burrata, FS Caesar, Pizza Benedict, Margherita, antipasti misti) 7/27
lovely bright berry and citrus notes with pleasant minerality...dry and well balanced
- TRINQUEVEDEL TAVEL GRANACHE BLEND 2017**~SOUTHERN RHONE (mixed olives, roasted hazelnuts, Kokua, Vesta Frittata) 9/35
a hands-down favorite from the only AOC designated solely for rose...power and finesse with notes of blood-orange, red currant, and lavender

red

- GARAFOLI ANTICA OSTERIA VINO ROSSO SANGIOVESE-MONTEPULCIANO NV**~MARCHE (S&P is Up, FS Caesar, Pepperoni) 6/23
medium-light body, fruit-driven, yet spicy and bold with an easy saline finish...very versatile food wine
- IRONSTONE OLD VINE ZINFANDEL 2016**~LODI (this could actually work with On The Bay Vongole, and pretty much any other pie) 7/27
45 year old vines produce a food-friendly medium-bodied Zin with concentrated dark berry fruit and classic spiciness at finish
- CHATEAU LA FREYNELLE MERLOT-CAB SAUV 2015**~BORDEAUX (Marinera add toasted pine nuts, Margherita, Kokua) 8/31
one of the better wines from the region at this price...lovely red fruit, fresh and balanced with good tannic structure~integrating well in 2018
- PAGLIARESE CHIANTI CLASSICO 2016**~TUSCANY (Pepperoni, S&P, NOLA, Burrata) 8/31
- EVESHAM WOOD PINOT NOIR 2017**~WILLAMETTE VALLEY (FS Caesar, Fromage a Trois, Pizza Benedict, Glacier Cake) 9/34
always a magical aroma with this wine~2017 especially so...arguably one of the best values in Oregon Pinot ~so fresh, charming, and delicious.
Thank you Erin!
- BODEGAS MUGA RIOJA 2014**~SPAIN (mixed olives, Pepperoni, S&P is Up, NOLA) 12/46
rich, complex, and elegant with black fruit, anise, subtle minerality and smooth tannic structure

sake

- MOMOKOWA SILVER**~FOREST GROVE (Pizza Benedict, Rocket Salad, Burrata, Kokua) 6/23
classic dry sake, clean and bright with citrus, melon, and mineral components...good depth and food-friendly, plus... Oregon
- G JOY GENSU SAKE ONE**~FOREST GROVE (Front Street Vongole, Pannukakku, roasted hazelnuts, Fromage a Trois) 9/34
medium-dry with full-bodied with aromas of stone fruit, pear, and melon with a hint of white pepper
- HAKKAI SAN HONJOZO SACRED MOUNTAIN**~JAPAN (S & P is Up, Vesta Frittata, Tuscan Clam Chowder, Pannukakku, On The Bay Vongole) Earthy, spicy, woody, and tropical can and do co-exist within a honeyed balance of campfire and minerality. Not kidding. 10/38

