

New Yorker **\$21**

Our tomato-herb sauce, mozzarella, pepperoni, house-made Italian sausage, fresh ricotta, and finished with Mike's Hot Honey.

Classic Combo **\$21**

Our tomato-herb sauce, mozzarella, house-made Italian sausage, pepperoni, green peppers, onions, mushrooms and black olives.

Carnivore **\$21**

Our tomato-herb sauce, mozzarella, Hempler's Canadian bacon, house-made Italian sausage, pepperoni and bacon.

Double-Crust Grilled Cheese & Tomato **\$23**

Double-crust pizza with our herb-tomato sauce, garlic alfredo sauce, Tillamook cheddar and American cheese.

The Greek **\$21**

Karam's garlic sauce, gyro meat, red onion, feta cheese, kalamata olives, tomato and oregano.

Mediterranean **\$20**

Pesto, kalamata olives, tomato, feta and artichokes.

Buffalo Chicken **\$20**

Gorgonzola ranch sauce, Anchor Bar buffalo sauce, mozzarella, chicken and onions.

Gorgonzola & Bacon **\$20**

Gorgonzola sauce, mozzarella, bacon, red onion, roasted Yukon potatoes and Mama Lil's peppers.

Central Swiss **\$20**

Ranch sauce, Swiss cheese, mozzarella, mushrooms and bacon.

\$20 Base pizza has our house-made tomato-herb sauce & cheese

Specialty sauce
Extra cheese
Toppings (each)

\$2.00
\$2.50
\$1.25

Sauces

Tomato-Herb
Garlic Alfredo
Gorgonzola Ranch
Pesto
Ranch

Cheeses

Mozzarella
Tillamook Cheddar
Feta
American Cheese
Ricotta
Swiss

Meats

Pepperoni
House-made Italian sausage
Hempler's Canadian bacon
Chicken
Bacon

Veggies

Green pepper
Onion
Red onion
Green onion
Tomato
Mushrooms
Zucchini
Artichokes
Black olive
Kalamata olive
Jalapenos
Fresh pineapple



Our tomato-herb sauce is made with ripe, peak-of-the-season Stanislaus tomatoes, fresh herbs, garlic and Corto extra-virgin olive oil.

PIZZA BY THE SLICE \$3.50

Cheese, Pepperoni, Central Swiss, Carnivore,
or Slice of the Day

Breadsticks \$5.00

Plain or cheesy with pizza dipping sauce

Hot Dog \$4.00

Chicago Dog \$5.50

Soda \$1.00



Our dough
ferments for three
days to naturally
break down gluten
and sugars, making
it easier to digest
while improving
flavor.