

## STARTERS

BEST DAMN BACON BOARD 11 (gf 12.5)  
**+CHICKEN WINGS** (gf) Buffalo, BBQ or House Seasoning half lb. 10.5 full 18.25  
**+ITALIAN LETTUCE WRAPS** (gf) 13.75  
CRISPY BRUSSELS SPROUTS (gf) 11

GARLIC KNOTS 5  
**+PARMESAN TRUFFLE FRIES** (gf) 8.25  
**+FIRE FRIES** (gf) House Seasoning 7.75  
TATER CHIPS (gf) Gorgonzola Dressing, Crumbles, Balsamic Glaze 6

**+FRIED RAVIOLI** 9.75  
**+CAPRESE BRUSCHETTA** 11 (gf 15)  
GLUTEN FREE BREAD (gf) 5  
CIABATTA BREAD 3

## SALADS AND SOUP

Add to any Salad: Chicken (3oz) 3.25 Shrimp(6)\* 5.25 Salmon(4oz)\* 6.5 Tuna(3oz)\* 8

KITCHEN SINK (gf) greens, tomatoes, cucumbers, onions, parmesan, sweet drop peppers, red wine vinaigrette half 6.50 full 9.5  
CAESAR\* romaine, parmesan cheese, croutons, Caesar dressing half 5.5 full 9  
GORGONZOLA (gf) romaine, tomatoes, onions, cashews, gorgonzola cheese, mandarin oranges, gorgonzola dressing half 7.75 full 11  
SPINACH & ARUGULA (gf) grilled onions, bacon, goat cheese, cherry tomatoes, honey mustard vinaigrette half 7.75 full 11  
CHOPPED CHICKEN (gf) iceberg, tomatoes, chicken, gorgonzola crumbles, avocado, red wine vinaigrette half 8.75 full 11.75  
WEDGE (gf) tomatoes, red onions, bacon, gorgonzola crumbles, balsamic glaze, gorgonzola dressing 11.5  
CAPRESE (gf) tomatoes, basil, fresh mozzarella, balsamic glaze 11.5  
MINISTRONE SOUP (gf) 6

## PIZZAS AND CALZONES

12" Artisan Pizzas & Calzones - Some Charred Spots & Edges Are Common - Calzones are NOT available Gluten Free

**+FORMAGGIO** 13.25 (gf 17.25)

CLASSIC Italian sausage, mushrooms, caramelized onions, mozzarella, tomato sauce 17 (gf 21)

FLORENTINO garlic, artichokes, basil, prosciutto, sun dried tomatoes, mozzarella, EVOO 18 (gf 22)

CARNE Italian sausage, salami, ham, bacon, meatballs, mozzarella, tomato sauce 18 (gf 22)

*\$1.75- Anchovy, Artichoke, Basil, Black Olive, Garlic, Green Pepper, Jalapeno, Mushroom, Pepperoni, Pineapple, Sliced Tomato, Spinach*

**+MARGHERITA** 14.75 (gf 18.75)

FIRE Italian sausage, pepperoni, garlic, sweet drop peppers, jalapeño, mozzarella, ricotta, tomato sauce 18 (gf 22)

MAMA T prosciutto, garlic, mushrooms, caramelized onions, mozz, smoked blue cheese, truffle oil, EVOO 17 (gf 21)

PESTO CHICKEN sun dried tomatoes, chicken, artichokes, caramelized onions, mozzarella, pesto sauce 18 (gf 22)

*\$2.75- Bacon, Ham, Sausage, Meatballs, Mozzarella, Prosciutto, Provolone, Ricotta, Smoked Blue Cheese, Sweet Drop Peppers*

## SANDWICHES

*Choice of Regular Fries, Fire Fries or House-made Potato Chips & a Pickle OR May substitute with Side Salad or Soup for 4.00*

SAUSAGE Italian sausage patty, fire roasted green chili, provolone cheese, marinara 13.75 (gf 16.75)

BLT & AVOCADO applewood smoked bacon, avocado, lettuce, tomato, mayo 13.25 (gf 16.25) add turkey 2.5

MEATBALL mozzarella, marinara 13.75 (gf 16.75)

SALMON TACOS blackened salmon, flour tortillas, mango pico, baja slaw, sriracha aioli, cilantro lime rice 15.75 (sub lettuce for tortillas)

CRISPY CHICKEN provolone, lettuce, tomato, pickle. Choice of regular or spicy 14.25 (gf 17.25)

## PASTAS

*Substitute any Pasta with Zucchini Noodles for 2.25*

RIGATONI & SAUSAGE Italian sausage, onion, garlic, basil, tomato cream 16.25 (gf 20.25) Baked 1.5

LINGUINI & CLAMS onion, garlic, clams, red peppers, oregano, parmesan, butter, white wine 17.25 (gf 21.25)

SPAGHETTI MARINARA 13.25 (gf 17.25)

Add Meatballs, Sausage or Bolognese 4

AL FRESCA penne, tomatoes, peppers, basil, asparagus, capers, red onions, mozzarella, white wine 14.25 (gf 18.25)

MAC QUATTRO penne, grilled chicken, applewood smoked bacon, onions, garlic, four cheeses 17 (gf 21)

SHRIMP SCAMPI\* linguini, shrimp, onions, garlic, crushed red peppers, parmesan, butter, white wine 17.75 (gf 21.75)

PENNE GORGONZOLA chicken, onions, garlic, walnuts, broccoli, red grapes, gorgonzola cream 17.25 (gf 21.25)

BAKED CHEESE RAVIOLI choice of Marinara, Bolognese, Alfredo, or Pesto Cream 16.75 (gf 20.75)

PESTO POMODORI onions, garlic, pesto, marinated tomatoes, fresh mozzarella 14.5 (gf 18.5)

PENNE SALMON\* salmon, asparagus, roasted tomatoes, red onions, crispy garlic, butter, white wine 17.5 (gf 21.5)

FETTUCCINE POBLANO chicken, bacon, onions, garlic, roasted tomatoes, cilantro, poblano alfredo 17.25 (gf 21.25)

PENNE TUSCANA\* shrimp, chicken, onions, garlic, bell pepper, mushrooms, roasted tomatoes, Aglio e olio 18 (gf 22)

MEAT LASAGNA 17.5

SPINACH LASAGNA 16.5

## ENTRÉES

*Choice of Two Sides with each Entrée*

PICCATA (gf) white wine, lemon & caper sauce chicken 19

PARMESAN mozzarella, slow roasted marinara chicken 19 (gf 20) eggplant 17 (gf 18)

CHICKEN MARSALA (gf) mushrooms, demi-glaze, marsala wine 19

## SIDES

SPAGHETTI MARINARA (gf +4)

BRUSSELS SPROUTS (gf)

CHEF'S CHOICE VEGETABLES (gf)

SNAP PEAS (gf)

GARLIC MASHED POTATOES (gf)

CILANTRO LIME RICE (gf)

CREAMY GARLIC PARMESAN RISOTTO (gf)

## SPARKLING

La Marca Prosecco Veneto, Italy 7 26  
Domaine Ste. Michelle Brut Rosé Sparkling Columbia Valley, WA 7 26  
Champagne Nicolas Feuillate Brut Reserve Epernay, France 12 46

## WHITE

Chateau Ste. Michelle Riesling Columbia Valley, WA 7 26  
Saracco Moscato d'Asti Piedmont, Italy 8 29  
Villa Maria 'Private Bin' Sauvignon Blanc 8 29  
Marlborough, New Zealand  
Manu Sauvignon Blanc Marlborough, New Zealand 9 32  
Martin Códax Albariño Ria Baixas, Spain 9 32  
Villa Antinori 'White Super Tuscan' Tuscany, Italy 9 32

## RED

Las Rocas Garnacha Calatayud, Spain 8 29  
Erath 'Resplendent' Pinot Noir Willamette Valley, OR 9 32  
Meiomi Pinot Noir Monterey, Santa Barbara, Sonoma, CA 12 41  
Patz & Hall Sonoma Coast Pinot Noir Sonoma Valley, CA 54  
Belle Glos Las Alturas Pinot Noir Monterey County, CA 65  
Gabbiano Chianti Tuscany, Italy 8 29  
Antinori 'Peppoli' Chianti Classico DOCG Tuscany, Italy 13 44  
Marchese Antinori Chianti Classico Reserve DOCG 75  
Tignanello Estate, Tuscany, Italy  
Seven Falls Merlot Wahluke Slope, Columbia Valley, WA 8 29  
Emmolo Merlot Napa Valley, CA 69  
Michael David Freakshow Red Blend Lodi, CA 9 32  
Antinori 'IL Bruciato' Cabernet Blend Bolgheri, Italy 15 50

## ROSÉ

Santa Cristina 'Cipresseto' Rosé Toscana, Italy 8 29  
Tormaresca 'Calafuria' Rosé Willamette Valley, OR 10 35

Santa Cristina Pinot Grigio Delle Venezie, Italy 7 26  
Erath Pinot Gris Willamette Valley, OR 8 29  
Vicentin Blanc de Malbec Mendoza, Argentina 11 38  
14 Hands Winery Chardonnay Columbia Valley, WA 7 26  
Federalist Chardonnay Russian River Valley, CA 9 32  
Stag's Leap Wine Cellars Chardonnay 11 38  
Russian River Valley, CA

14 Hands Cabernet Sauvignon Columbia Valley, WA 7 26  
Chateau Ste. Michelle Cabernet Sauvignon 9 32  
Columbia Valley, WA  
Intrinsic Cabernet Sauvignon Columbia Valley, WA 11 38  
Stag's Leap Wine Cellars Cabernet Blend 15 50  
Napa Valley, CA  
Col Solare Cabernet Sauvignon Red Mountain, WA 75  
Stag's Leap Wine Cellars 'ARTEMIS' Cabernet Sauvignon 93  
Napa Valley, CA  
Tormaresca Primitivo (Zinfandel) IGT Puglia, Italy 9 32  
Cline 'Ancient Vines' Zinfandel Contra Costa County, CA 10 35  
La Posta 'Fazzio' Malbec Mendoza, Argentina 9 32  
Tenet 'The Pundit' Syrah Columbia Valley, WA 10 35  
La Braccasca 'Bramasole' Syrah DOC Cortona, Italy 80

## COCKTAILS

MARV'S LIMONCELLO House-made 4.5  
BLACKBERRY SMASH Leopold Bros. Rocky Mountain Blackberry Whiskey, Lemon Juice, Simple Syrup, Fresh Mint 9.5  
BARREL AGED MANHATTAN ROTATER Ask your server about the current barrel offering 13  
BOLD FASHIONED Michter's Rye Whiskey, Maple Vanilla Syrup, Strongwater Orange Bitters, Bacon 11  
ROCKER OLD FASHIONED Rocker Whiskey, Zucca Amaro, Strongwater Orange Bitters 10  
FIRESIDE MANHATTAN Fireside Straight Bourbon Whiskey, Sweet Vermouth, Strongwater Golden Bitters 9  
BEST DAMN LEMON DROP...PERIOD! Elevate Vodka, Marv's Limoncello, Lemon Juice, Sugar Rig 8.5  
BAT OUT OF HELL Rocker Rum, Solerno Blood Orange Liqueur, Mint, Lime, Strongwater Orange Bitters, Simple Syrup 8.5  
APEROL SPRITZ New Amsterdam Grapefruit Vodka, Aperol, Lemon Juice, Peach Puree, Soda 8.5

**+ON TAP TITO'S ROTATER** Ask your server about the current seasonal offering 8.5

**+MARG'S & MULES** **MILAGRO MARGARITA** Milagro Silver Tequila 8.5 **ROCKY MOUNTAIN MULE** Elevate Vodka 7  
Marg 9.5 Mule 8 **LADY** Elderflower, Lavender **FRUITY** Strawberry or Peach **SPICY** Poblano or Ancho

## BEER DRAFT

Coors Light 3 Coors Banquet 4 Barmen Pilsner 6.5  
Avery White Rascal 6 Graham Cracker Porter DBC 6.5  
Denver Beer Co. Incredible Pedal IPA 7

## BOTTLE / CAN

Coors Light 3.5 Coors Banquet 4 Heineken 0.0 N/A 4.5  
Holidaily Favorite Blonde Gf 9.5 Holidaily Fat Randy's IPA Gf 9.5

## BEVERAGES

CRAFT SODA 3.75  
Black Cherry, Orange Cream  
Blackberry, Prickly Pear, Birch Beer

FOUNTAIN SODA 3  
Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale,  
Dr. Pepper, Diet Dr. Pepper, Mtn. Dew,  
Mug Root Beer, Tropicana Lemonade

COFFEE, TEA, WATER  
Coffee- Reg / Decaf 2.75  
Espresso, Latte / Cappuccino 3  
Tea- Hot / Iced 3  
San Pellegrino 4.25

Please notify service staff of any allergies (gf) = Gluten Free

\*These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meat, seafood, poultry, or eggs may increase your risk of foodborne illness.

We are proud to be a Gratuity Free, Non-Tipping restaurant with a "Hospitality Included" charge of 20% added on to the total before tax, which goes to pay all of our employees, both front & back of house a living wage. Thank you for your support.