



(619) 450-4505 \* tributepizza.com \* @tributepizza \* 3077 North Park Way, San Diego, CA 92104

#### SMALL PLATES

#### warm marinated olives

5 kinds of olives (castelvetrano, gaeta, niçoise, cerignola, picholine) w/ garlic, citrus, fresh herbs \*may contain pits

#### house made award winning sea salt focaccia

6	V
+ 2	V
+ 2	<b>V</b>
+ 3	V
+ 4	
+ 4	
+ 1	V
	+ 2 + 3 + 4

## roasted garlic brussels sprouts

brussels sprouts, deep fried, and dressed in roasted garlic + whole grain mustard + white balsamic vinaigrette, with crushed red chili flakes and pecorino romano

add zoe's all natural bacon lardons +2

# PLATES + SHARES

come with a side of house baked bread, except as noted

#### grass fed grass finished meatballs

three meatballs of grass-fed grass-finished beef and heritage breed pork, with organic roasted root vegetable marinara, wood roasted sweet peppers and onions, parmigiano reggiano

### jumbo baked pasta shells

jumbo pasta shells, stuffed with spinach, artichoke, and ricotta, with organic crushed tomato sauce, and topped with pecorino romano

#### handsome cheese and charcuterie board

our insta-famous meat and cheese board, with artisan cheeses, selected cured meats, all the accouterments, including a variety of fresh farmer's market fruits, house pickles, house preserves, whole grain mustard, and our house cashew & almond granola

# market wood roasted vegetables

18 💎 a whole bunch of farmer's market veggies, all roasted together to order next to the burning california white oak, real simple with just arbequina & icelandic salt add melty manchego cheese +2

### szechuan spicy noodles

fresh lo mein noodles, stir fry farmer's market vegetables, housemade spicy sesame/soy brown sauce, house crunchy garlic topping, pagoda box, chopsticks, fortune cookie (no bread)

find today's specials by scanning this QR code or by visiting tributepizza.com/s/specials.pdf



36

18

#### SALADS

#### the silverton chop

classic deli-style iceberg lettuce blend, castelvetrano green olives, heirloom cherry tomatoes, artichoke hearts, red onions, marinated garbanzos, pepperoncini, caciocavallo, oregano vinaigrette add salami rustica + 2

#### elaine benes little big salad

organic greens, heirloom cherry tomatoes, red onion, carrot, cucumber, marinated 'banzos, provolone, Eat Fresh<sup>™</sup> red wine vinaigrette

14

15

#### i kale, i saw, i conquered

purple kale, housemade 'betrayal of caesar by the coward brutus' dressing, preserved lemon, calabrian chiles, parmigiano reggiano, focaccia croutons, aleppo pepper add roasted chicken breast + 6

# FOR THE KIDS

sized for patrons ten and under. upcharge of shame applied for grown adults.

cheese pizza	6
pepperoni, pineapple, green olives	+1 each
other kid's pizza toppings	a/q
mac and cheese	5
add bacon lardons	+1
kid's vanilla soft serve	5

# DESSERT

#### soft serve ice cream

straus organic vanilla	8	
housemade dutch chocolate oat	8	<b>V</b>
both flavors - swirl	8	
add arbequina olive oil + sea salt	+ 1	V
handpacked pint togo	12	

#### mom's recipe tiramisu

slightly boozy version of the classic, w/ old harbor distilling ampersand coffee liqueur, ladyfingers, mascarpone cream, 58% dark colombian chocolate

#### root beer float 10

vanilla soft serve + abita root beer + nostalgia

#### boozy milkshakes + malts (21+)

vanilla soft serve + bourbon + whip	12	
'affogato al caffè' w/ old harbor ampersand +	13	
fresh coffee syrup + whip + coffee dust		
peanut butter soft serve + seven caves peanut	13	
butter rum + whip + pb cups		
add malted milk powder	+ 1	
<b>_</b>		

#### seasonal bread pudding

seasonal and changes often, inquire about the current setup...









our pizzas are made by hand, and baked in a woodfired oven. they are not fast, so we appreciate your patience

margherita 16 | 19 | 28 🍠

Raffaele Esposito's 1889 tribute to Queen Margherita, Pizzeria Brandi, Naples, Italy bianco dinapoli organic crushed tomatoes, fresh mozz, basil, fancy olive oil

margherita sbagliata 18 | 21 | 32 🍠

tribute to Pepe in Grani, Caiazzo, Italy

"the margherita made wrong," a reverse margherita Tribute to "the best pizzeria in the world," with fresh and aged mozzarella, parmigiano reggiano, fresh california grown fancy olive oil, finished with a true basil puree (not a pesto), and stripes of organic crushed california-grown tomato...

cadillac margherita coupe de ville 2.0

21 | 24 | 38 tribute to the 1950's heyday of American Craftsmanship

heirloom cherry tomatoes, basil olive oil, organic crushed tomato sauce, parm reggiano, a whole ball of handmade fior di latte burrata, finished w/ fresh basil and pecorino romano

kevin mccallister 16 | 19 | 28 🍠

a tribute to a lovely cheese pizza, just for me

classic 'red and white checkered tablecloth' style pizzeria tomato sauce, aged mozz, old school pizzeria herb and spice blend. our 'base model' for your customization....

pepperoni lovers 20 | 23 | 36

tribute to Darren Ezzo, Columbus, OH

two kinds of ezzo pepperoni, two kinds of mozzarella, organic crushed tomato sauce, parmigiano reggiano and pecorino romano... classically greasy, meaty, cheesy

you knew this was coming 18 | 21 | 32 🥖

tribute to Zoli's NY Pizza, Addison, TX

oak smoked cheddar blend, aged mozz, pickled jalapenos, shaved red onions, organic crushed tomato sauce, old school pizzeria herb + spice blend, everything bagel crust. recommended add-on: garlicky wood roasted mushrooms or fancy pepperoni

dirty dancin' 18 21 32

tribute to Roberta's, Brooklyn, NY and Ben Adler, the Washington Post

organic crushed tomato sauce, mozz, shaved red onion, fresh jalapeño, fresh pineapple (not from a can), generous swirl of house made harissa ranch. recommended add-on: bacon lardons and house made sweet italian fennel sausage

the classic combo supreme 21.99 | 24.99 | 36.99

tribute to the Costco Food Court

organic crushed tomato sauce, mozz, fancy pepperoni, house sweet italian fennel sausage, shaved red onion, pickled sweet peppers, garlic sauteed mushrooms, castelvetrano green olives

the bees mode 20 | 23 | 36

tribute to Paulie Gee's, Greenpoint, NY and our friend Mike Kurtz, hot honey legend

organic crushed tomato sauce, mozzarella, pickled sweet peppers, ricotta, soppressata, mike's hot honey, parmigiano reggiano

the lady diavola 20 | 23 | 36

tribute to Chef Caputo, 360 Degrees Artisan Pizza, Nairobi, Kenya

organic crushed tomato sauce, fresh garlic, fresh mozzarella, calabrese salami, fancy pepperoni, caciocavallo, calabrian chile, sicilan oregano, pecorino romano

the molto autentico 20 | 23 | 36

tribute to Carino's, circa 1997, greezy-cardboard-pizza nostalgia

house five mushroom blend, house oak smoked cheddar blend, organic crushed tomato sauce, with mozzarella, calabrian chiles, and parm reggiano, and the option for sweet italian fennel sausage

brooklyn's best 18 | 21 | 32

tribute to Best Pizza, Williamsburg, NY

mozz, ricotta, wood roasted caramelized onions, parsley, pecorino, sesame seed crust

17 | 20 | 30 🔎 biancoverde

tribute to Pizzeria Bianco, Phoenix, AZ

mozz, ricotta, fresh garlic, crushed red chile flake, arugula, pecorino, and the option for prosciutto

19 | 22 | 34 the wiseguy

another tribute to Chris Bianco, and going "intentionally over the top"

mozz, house oak smoked cheddar blend, wood roasted caramelized onions, housemade sweet italian fennel sausage, parm reggiano

the famous original vodka sauce

tribute to Rubirosa, NY and Robert Mueller

vodka sauce (organic tomatoes, garlic, fresh cream, calabrian chile), mozzarella, garlic and herb ricotta, arugula, and black pepper, and the option for calabrese salami or soppressata salami

mushroom whitestone 2.0 19 | 22 | 34 🔎

tribute to Bronx Pizza circa 2005

five kinds of mushrooms (white button, cremini, hon shimeji, oyster, and maitake) roasted w/ garlic & chile, calabrian chile, mozzarella, garlic and herb ricotta, finished with pecorino romano and fresh parsley and the option for prosciutto

no half and halfs on grandmas or 18" pizzas. half and halfs on 13" pies only, as long as they have the same sauce, charged higher priced pizza + 2.00







18 | 21 | 32 🍠



#### BEER - NOT HOPPY

<b>Light – Societe Brewing</b> "like if beer and water had a baby" - Ammanda	7	
La Surfa — Baja Brewing Co., Baja MX baja lager for the late sunsets of the endless summer	7	
Plenty For All – Fall Brewing a classic pilsner, clean, crisp, easy drinking. ca's signature pils	8	
Rotating — Russian River Brewing Co.  the highest in-demand brewery in CA decided we're 'that cool'	8	
Radler – Steigl Salzburger, Germany 8 hmm, grapefruit soda beer get it w/ a shot of gin / tequila / or mez	<b>14</b>	
HOPS - PALE ALES, IPAS, HAZYS		
Secret Safari Pale Ale – Abnormal Beer Co.  approachable like a wallaby, light on its feet like a meercat	7	
10:45 to Denver – Eppig Brewing Co. straight up winner of "Best Beer" #sdbeer 2018.	8	
Hop Fu! – North Park Beer Co.  everybody was hoppy brewing, those nugs were bitter and biting	8	
The Pupil – Societe Brewing when the student surpasses the master, enter the dragon	8	
Hopster Pot – Thorn Brewing Co. skip or get off the hopster pot actually, stay on it, it's great	8	
CANS OF NOT BEER		
Blood Orange Mint Hard Kombucha — Juneshine organic, probiotic, gluten free, from NP's wunderkid - 160z	9	
Semi Sweet Apple Cyder – Newtopia Cyder 5 apple blend & eucalyptus from SD's Johnny Appleseed - 16oz	9	
Fountain Passion Fruit Seltzer - $120z$	6	
Smirnoff Ice - 11.20z	4	
Miller High Life Shorty - $70z$	3	

#### SHOTS AND SHOOTERS

macadamia orgeat \*contains nuts

Matt's Hardest Seltzer	8
a concentrated seltzer shot of sparkling vodka, with farmer's market fruits less sugar and fewer calories than white claw, more flavor, much more booz	
The Drunky Monkey	8
"69 Bananas" house banana infused rum, fee bros. walnut bitters, coconut	

House "TributeBall"

100 proof, made with Hot Tamales and bottled-in-bond whiskey

House Limoncello
tito's vodka macerated with organic eureka lemon zest and cane sugar

BroNar
bourbon and cynar... IYKYK...bro

Barrel Aged Vodka Red Bull

aged 18 months in an old rum barrel.. yes, barrel aged vodka red bull...

# COCKTAILS WE MADE UP

or classics we perhaps just slightly modified

CaliFornia Booze Tea

tribute to AriZona, with bottled-in-bond bourbon, cynar, fresh lemon, and black tea cordial.... "porch sittin' style"

**Tri-Winds**tribute to martin cate of smuggler's cove, with our house tri-blend of rums, apricot liqueur, fresh lemon juice, coconut cordial, parasol

Mezcal d'India

house joven mezcal, domaine d'canton, prickly pear, lemon, floater of don
ciccio 'fico d'india' prickly pear liqueur

San Diego RumRush

tribute to the classic 'gold rush' with seven caves mead barrel rum, organic
eureka lemons from nopalito farms, sd honey co. orange blossom honey

10

**Toki Chico**tribute to the tokyo highball, with suntory toki japanese whisky and the sparkling-est seltzer water

#### COCKTAILS THAT LIVE FOREVER

Seven Caves Saturn

	House Barrel Aged Old Fashioned soutled-in-bond bourbon, simple and bitters, perfectly aged in a seven cave
	ourbon barrel for more than a month
•	°adillaa Margarita
	Cadillac Margarita
t	equila blanco, organic agave nectar, fresh centrifuged sweet and sour citr
	uice, orange shrubb, and a 50ml airplane bottle of gran marnier

seven caves gin, passion fruit, lemon juice, orgeat, falernum \*contains nuts

Painkiller

blend of cutwater pineapple rum, lost spirits jamaican rum, and clement coconut rum, caramelized pina, fresh orange

Hemingway Daiquiri

an Ernest sized pour of aged white rum, fresh grapefruit and lime juices, just
a touch of luxardo maraschino and simple

Negroni
london dry gin, 'perfect' blend of aperol & campari, sweet vermouth, on draft

**Gin and Tonic**mulholland gin, boylan's heritage tonic, fresh lime, farmer's market cucumber

**Perfect Spritz**'perfect' blend of aperol and campari, organic prosecco, house sparkling water, citrus

Paloma tequila blanco, stiegl radler, fresh lime, salt rim

Sazerac
rye bourbon, french quarter absinthe spritz, demerara, peychaud's bitters

Rye Manhattan
rye bourbon, sweet vermouth, angostura orange bitters, luxardo cherry

The Last Word london dry gin, green chartreuse, luxardo maraschino, fresh lime

Cosmo Kramer 12 vodka, cranberry, a little lime





**12** 

**12** 

14



# RED

# **SPARKLING**

# Gragnano - Sannino, Campania 10 | 30 | 20

#### our best-selling sparkling red wine. the quintessential pizza wine of Italy

# Prosecco - Tasi, Veneto

#### this favorite italian sparkler is certified organic, refreshing, light, & bright...

# Lambrusco - Cantina Della Volta 'Brut Rosso'

#### not your normal lambrusco, fine bubbles and notes of sweet spice, blood orange and tangerine pith

# ROSE

# Rose - J. Mourat Collection

hipster everyday rose, crushed cherry, watermelon & herbs, unpretentious, even if you want it to be

## Txakolina Rose - Bidaia, Spain

from basque spain, light and lightly effervescent, strawberry, raspberry, a touch of minerality, or is it green pepper?

## ORANGE

# Orange Chardonnay - Deux Punx, San Benito County

skin contact combined with a touch of oak, helps show off that this chard is not to be fucked with

# WHITE

#### Pinot Grigio - Mind The Grapes, Veneto

10 | 30 | 20

organic pinot grigio, not the regular wimpy white, this one has some punchy fruit & acid. lemon lime, honeysuckle, green apple, and almonds

#### Sauvignon Blanc - Liwa, Dry Creek

12 | 36 | 25

pure Sauvvy B... 'liwa' is the miwok name for water, and this one goes down like it... thirst quenching tropical fruits, citrus and lychee, and, really cool, a portion of proceeds goes to the Native American Rights Fund

### Txakolina Blanc - Ameztoi, Spain

13 | 39 | 29

spanish basque gas station wine, which speaks to the quality of their wine sections, not the quality of the wine... dry, light bodied, slightly fizzy wine with mineral driven fruit and aromas of grapefruit and lemon... filler 'up!

#### Gruner Veltliner - Crazy Creatures, Austria

- | 34 | 28

flagship grape of austria brings crispy granny smith apples, herbs and a touch of white pepper spiciness, great to help balance a little spiciness

## Montepulciano- Abbondanza, Abruzzo

11 | 33 | 25

the name translates to "abundance", reference the 1 liter bottle, and more than the quantity, the quality, all the fruit, a touch of oak, and a generous portion of camaraderie

#### Pinot Noir - Klee, Willamette Valley

13 | 39 | 25

precise like paul klee, with ripe raspberry, dark cherry, plum, with hints of cedar, fresh-crushed herbs, and earthiness

#### Calabrian Red - 'Gaglioppo' - Scala, Calabria

13 | 39 | 25

we don't know how to pronounce that grape name, but we know it's good, and it's reminiscent of a cabernet, and that it goes well with just about everything...

#### Cabernet Sauvignon - 'In Sheeps Clothing', Washington

14 | 42 | 25

hat tip to alonzo harris: "to protect the sheep you gotta catch the wolf, and it takes a wolf to catch a wolf"

#### Sangiovese Blend - 'St Romedius', Napa

- 34 28

created to be a fun and delicious table wine for any occasion. with lifted fruit, and bright acidity, throw it at any 'za (not literally)

#### Pinot Noir - Two Kings, Sonoma County

- | 35 | 30

organically farmed everyday delicious pinot noir, with notes of ripe black cherries, peppercorn, and dried rose petals elegant yet jam packed with forest fruit jam

## Gamay - Guy Breton Beaujolais 'Cuvee Marylou,' France

- 37 32

"guy breton makes wines he wants to drink, nothing more and nothing less."... sounds like the wine guy version of Tribute...

#### Glou Glou Red - Elios, Sicily

- 40 30

cambridge's french-to-english dictionary translates "glou glou" to "absolutely crushable" and remarks "too bad you can't shotgun from a glass bottle, bro." this is light and real, real easy... hell, the name is an onomatopoeia for the pouring hard / chugging sound

#### **SANGRIA**

Red & White with a veritable mélange of farmer's market fruit

11 | - | -

glass | bottle in house | bottle togo, retail price | corkage for outside bottles: \$15, max 2 per party

house sommelier: ryan zeman





Pool McCorr Over White Pum Barbados	-
Real McCoy 3yr White Rum Barbados  Plantation Xaymaca Jamaica	\$9.0 \$12.0
Appleton Estate 12yr Rare Blend Jamaica	\$12.0 \$14.0
Flor de Cana 18yr Nicaragua	\$14.0
Foursquare Probitas White Blended Rum	\$14.0
Seven Caves Barrel Aged Rum San Diego	\$14.0
R.L. Seale's Finest 12yr Barbados	\$16.
Worthy Park Single Estate Reserve Jamaica Worthy Park 10yr  Jamaica Pork Cask	\$16.6 \$19.6
Worthy Park 10yr Jamaica Pork Cask Worthy Park 10yr Jamaica Madiera Cask	\$19.
Luxus Dos Maderas 5 + 5	\$21.
Plantation Fiji 9yr 2009	\$22.
Plantation XO 20th Anniversary Barbados	\$22.
Pusser's Navy Rum 15yr	\$22.
Plantation Fiji 11yr 2009 Foursquare Detente Mark XIV 10yr Barbados	\$24. \$29
Foursquare Sagacity Mark XI 12yr Barbados	\$29.
Foursquare Redoutable Mark XV 14yr Barbados 61% abv	\$29.
Foursquare Shibboleth Mark XVI 16yr Barbados 56% abv	\$33.
Foursquare 2009 Mark XVII 12yr Barbados 60% abv	\$33.
Plantation Barbados 2011 "Once in a Lifetime"	\$29.
Hampden Great House 2021 Release 59% abv	\$40.
Holmes Cay Barbados 2008 56% abv Appleton Joy 25 year Jamaica	\$55. \$59.
Habitation Velier Foursquare Barbados 2015 64% abv	Ψ59· \$59·
Plantation Jamaica 24yr Long Pond 1996	\$59.
Rhum JM Martinique 2002	\$59.
Foursquare Mark IV Zinfandel Cask Blend 2004	\$89.
Plantation Extreme No. 4 25yr Jamaica Long Pond 1995 57.8% abv	\$99.
BOURBON + WORLD WHISK(E)Y	
Jameson Irish Whiskey	\$9.
Knob Creek 9 Year Bourbon 100 proof	\$9.
Maker's Mark Whisky	\$9.
Starward Twofold Australian Whiskey	\$9.
Toki Japanese Whiskey	\$10.
Dickel Tennessee Barrel Select Four Roses Small Batch	\$10.
rour Roses Small Batch Redwood Empire American Whiskey Blend	\$10. \$10.
Woodford Reserve	\$10.
Basil Hayden Bourbon	\$11.
Angel's Envy Port Finished Bourbon	\$11.
Wilderness Trail Small Batch Bottled in Bond	<b>\$11.</b>
Kavalan Taiwanese Whiskey Distillers Select	\$12.
Laws Centennial Straight Wheated Whiskey Old Rip Van Winkle 10 Year	\$15. \$99.
Old Hip vali vvilitie 10 1cai	ΨͿͿ·
RYE	
Basil Hayden Dark Rye	\$11.
Russell's Reserve Single Barrel Michter's Single Barrel	\$13. \$11.
Law's San Luis Rye	\$14.
Wilderness Rye Single Barrel	\$14.
Wild Turkey Rare Breed	\$14.
SCOTCH	
Jura 10 Year	\$10.
Glenfarclas 12 Year	<b>\$12.</b>
Ardbeg Wee Beastie	<b>\$12.</b>
Jura Seven Wood	\$14.
Macallan Double Oak 12 Year Lagavulin 16 Year	\$15. \$18.
AGAVE	
Ilegal Joven Mezcal	\$10.
Del Maguey Vida Mezcal	\$10.
Fortaleza Blanco Fortaleza Reposado	\$10. \$12.
Fortaleza Reposado Don Julio 70th Anniversary Anejo	\$12. \$14.
Tequila Ocho Single Estate Plata	\$14.
Tequila Ocho 2011 Los Mangos Single Estate Reposado	<b>\$16.</b>
□ TNT     □ TNT	
<b>GIN</b> Tanqueray	\$9.
Seven Caves Tiki Gin, distilled from fresh pineapple, San Diego	\$10.
	\$10.
St. George Terroir, Alameda, CA	\$10.
St. George Botanivore, Alameda, CA	\$10.
St. George Botanivore, Alameda, CA Mulholland, Los Angeles	
St. George Botanivore, Alameda, CA Mulholland, Los Angeles Hendricks	
St. George Botanivore, Alameda, CA Mulholland, Los Angeles Hendricks  VODKA	\$11.
St. George Botanivore, Alameda, CA Mulholland, Los Angeles Hendricks  VODKA  Ketel One	\$11.
St. George Botanivore, Alameda, CA Mulholland, Los Angeles Hendricks  VODKA  Ketel One Titos	\$11. \$10. \$10.
St. George Botanivore, Alameda, CA Mulholland, Los Angeles Hendricks  VODKA  Ketel One Titos Chopin Potato Vodka	\$10. \$10. \$10.
St. George Botanivore, Alameda, CA Mulholland, Los Angeles Hendricks  VODKA  Ketel One Titos Chopin Potato Vodka Grey Goose	\$10. \$10. \$10.
St. George Terroir, Alameda, CA St. George Botanivore, Alameda, CA Mulholland, Los Angeles Hendricks  VODKA  Ketel One Titos Chopin Potato Vodka Grey Goose  BRANDY + AMARO + DESSERT	\$10. \$10. \$10. \$12.
St. George Botanivore, Alameda, CA Mulholland, Los Angeles Hendricks  VODKA  Ketel One Titos Chopin Potato Vodka Grey Goose  BRANDY + AMARO + DESSERT  Fernet Francisco Manzanilla	\$10. \$10. \$10. \$12.
St. George Botanivore, Alameda, CA Mulholland, Los Angeles Hendricks  VODKA  Ketel One Titos Chopin Potato Vodka Grey Goose  BRANDY + AMARO + DESSERT  Fernet Francisco Manzanilla Copper and Kings Brandy	\$10. \$10. \$10. \$12.
St. George Botanivore, Alameda, CA Mulholland, Los Angeles Hendricks  VODKA  Ketel One Titos Chopin Potato Vodka Grey Goose  BRANDY + AMARO + DESSERT  Fernet Francisco Manzanilla	\$10. \$10. \$10. \$10. \$12. \$9.0 \$9.0 \$9.0

Massenez Calvados Apple Prisonniere

\$12.00



#### DAILY SPECIALS

#### Three Cherries and a Dot

13

Our tribute to the classic Three Dots and a Dash, with real mccoy barbados rum, infused in house with fresh farmer's market cherries... house cherry rum blend, fresh lime and orange juices, st. elizabeth allspice dram, dash of angostura bitters

Today' Rotating Russian

8.206

River Tap: STS Pils IPA "STS" is the Sonoma airport code, and this one is a classic, definite Russian River brew, with a twist on the classic German style pils... dry hopped, malty, yeasty, bitter, and dry.... This beer is like "Hey, I'm a

beer!" and it's totally right... 5.35%

# The Twelfth Tap: No-No Joe IIPA Resident Brewing & Joe Musgrove

a collab beer with the hometown kid Joe Musgrove, who, after 8,206 games, pitched the Padres first franchise no-hitter on April 9, 2021... this beer celebrates that occasion, a big, handsome west coast double IPA, with nelson, strata, citra, and simcoe.... abv: a cheeky 8.206%



## Zero Proof Cocktail fresh farmer's market raspberries, muddled with

Raspberry Rose Smash

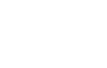
persian cucumber, fresh mint, and lime juice, almond orgeat, a single drop of rose water, and all topped with soda water! make it a 'hypocrite' with a shot of gin, tequila, or mezcal + 5

## artisan baby romaine spears, heirloom cherry

The Tribute:

The Wedge

16



tomatoes, wood roasted red onions, angostura candied hazelnuts, pt. reyes blue cheese crumbles and blue cheese dressing, finished with fresh chives, hella fresh cracked black pepper, and the option for crispy prosciutto bits, +2

#### farmer's market sun gold heirloom cherry tomatoes, burrata + garlic + parm crème, mozz, buckets of fresh

Sun Gold Cacio e Pepe

20 | 23 | 36 🗩

ground black pepper, parm, and pecorino, finished with papa's clarified garlic butter + black pepper crust... and the option for fra' mani uncured black pepper pancetta, a whole ball of handtied burrata, or both... Omakase Pizza a/q

"leave it to us" and we'll to make you something off

menu. please inform your server if you have any allergies or if there is anything you don't want... available vegan, vegetarian, or for omnivores... also worth noting, this isn't always a pizza per se... it might come out as a calzone, stromboli, pizza fritta, etc, whatever the Chef is feeling for you at that place and at that time... Crème Brûlée de Otoño

# vanilla crème brûlée, buñuelo de arroz, piloncollo



crumbles, farmer's market orange zest, brûléed star anise Seasonal Bread Pudding 10

woodfired seasonal bread pudding, with farmer's market nectarines and peaches, farmer's market shinko asian pear, and a local eureka lemon glaze





# PLANT BASED MENU

#### SMALL PLATES

#### warm marinated olives

10

5 kinds of olives (castelvetrano, gaeta, niçoise, cerignola, picholine) w/ garlic, citrus, fresh herbs \*may contain pits

#### house made award winning sea salt focaccia

w/18 year balsamic and olive oil	6
organic roasted root vegetable marinara	+2
organic crushed tomato sauce	+2
marinated garlic confit	+ 3
extra evoo + vin	+ 1

#### roasted garlic brussels sprouts

brussels sprouts, deep fried, and dressed in roasted garlic + whole grain mustard + white balsamic vinaigrette, with crushed red chili flakes

## SALADS

#### the silverton chop

14 **GF** 

classic deli-style iceberg lettuce mix, castelvetrano green olives, cherry tomatoes, artichoke hearts, red onions, marinated garbanzos, pepperoncini, red wine + oregano vinaigrette.

#### elaine benes little big salad

13 **GF** 

organic greens, heirloom cherry tomatoes, red onion, carrot, cucumber, marinated 'banzos, provolone, Eat Fresh<sup>™</sup> red wine vinaigrette

#### i kale, i saw, i conquered

heirloom purple kale, 'brutus' dressing, preserved lemon, calabrian chiles, focaccia croutons, aleppo pepper

#### MARKET WOOD ROASTED VEGETABLES



a whole bunch of farmer's market veggies, all roasted together to order next to the burning california white oak, real simple with just arbequina, icelandic sea salt, and a little bread.

comes with some of our wood fired focaccia bread

featuring produce from j&r organics, valdivia farms, mackey farms, rodney kawafno product, the garden of...

TRIBUTE PIZZAS 13" | 18"

our pizzas are made by hand, and baked in a woodfired oven. they are not fast, so we appreciate your patience



#### vegan margherita

16 | 27

tribute to Regina of Savoy, who was secretly a vegan... except when she was drinking bianco dinapoli organic crushed tomatoes, house made fresh cashew mozzarella, basil, fancy olive oil, and nutritional yeast



#### super vegan VII.5

16 | 27

tribute to making real vegan food that's not an afterthought woodroasted root veg marinara, housemade almond hazelnut ricotta, shaved red onion, pickled sweet peppers, castelvetrano green olives, marinated artichoke hearts, fresh basil



### classic OG vegan

16 | 27

tribute to Apizza Scholls, Portland, OR

organic crushed tomato, basil, garlic, calabrian chiles, fresh arugula, basil olive oil, black pepper



#### the jennifer grey

17 | 30

tribute to Roberta's, Brooklyn, NY and Ben Adler, the Washington Post organic crushed tomatoes, shaved red onion, jalapeño, fresh pineapple (not from a can), generous swirl of herb ranch made from house cultured cashew sour cream



#### the classic vegano supreme

17 | 30

tribute to the Costco Food Court

crushed tomatoes, shaved red onion, pickled sweet peppers, garlic sauteed mushrooms, castelvetrano green olives. recommended add ons: arugula and/or vegan almond ricotta



#### dealer's choice / vegan omakase

a tribute to you

we're always working on the new hotness, so if you're open to 'leaving it to us,' we'd be stoked to make you something off menu. please inform your server if you have any allergies or if there is anything you don't want...

no half and halfs on grandmas or 18" pizzas. half and halfs on 13" pies only, charged higher priced pizza + 2.00



