kevin mccallister
a tribute to a lovely cheese pizza, just for me
classic red and white checkered tablecloth-style pizzas with tomato sauce, aged mozzarella, old-school pizza herbs and spice blend. our “base model” for your customization...

margarita
Raffaele Esposito’s 1889 tribute to Queen Margherita, Pizzeria Brandi, Naples, Italy.
bianco di Napoli: organic crushed tomatoes, whole milk mozzarella, fresh basil, fancy olive oil.

neo margherita
tribute to Danièle Uditi, Pizzana, West Hollywood.
add another layer of organic crushed tomato “polpa”, basil infused parmesan reggiano, basil dust.

you knew this was coming
tribute to Lee Hunzinger, formerly of Zoës.
organic crushed tomato sauce, mozzarella, oak smoked cheddar blend, pickled jalapeños, shaved red onions, old-school pizza herbs + spice blend. everything bagel crust. recommended add-on: garlic sauteed mushrooms or fancy pepperoni.

dirty dancin’
tribute to Roberta’s, Brooklyn, NY and Ben Adler, the Washington Post.
onion oil and crushed garlic.
organic crushed tomato sauce, mozzarella, aged red onion, fresh jalapeños, 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.

pepperoni lovers
tribute to Darren Ezzat, Columbus, OH.
organic crushed tomato sauce, two kinds of mozzarella, and very generous amount of two kinds of pepperoni finished with parmesan reggiano and pecorino romano. classically greasy, meaty cheesy.

bees mode
tribute to our friend Mike Kurtz, Brooklyn, NY.
onion oil and crushed garlic.
organic crushed tomato sauce, mozzarella, pickled sweet peppers, ricotta, sopressata salami, Mike’s hot honey, parmesan reggiano.

lady diavola
tribute to Chef Caputa, 360 Degrees Artisan Pizza, Nairobi, Kenya.
organic crushed tomato sauce, fresh garlic, fresh mozzarella, calabrese salami, fancy pepperoni, caccececcala (sharp smoked provolone), calabrian chile, sicilian oregano, pecorino romano.

classic combo supreme
tribute to the Costco Food Court (in memoriam, 1985 - 2021).
onion oil and crushed garlic.
organic crushed tomato sauce, mozzarella, fancy pepperoni, house made sweet Italian fennel sausage, shaved red onion, pickled sweet peppers, garlic sauteed mushrooms, castelvetrano green olives.

tie dye pie
tribute to Rubarosa, NY.
double sauce, with vodka sauce (organic tomatoes, garlic, fresh cream, calabrian chile) and pesto genovese (contains pine nuts), plus fresh and aged mozzarella, parm and pecorino. recommended add-on: calabrese salami or jumbo pepperoni.

brooklyn’s best
tribute to Best Pizza, Williamsburg, NY.
white pie with mozzarella and ricotta, wood roasted caramelized onions, sesame seed crust, finished with fresh parsley and pecorino.

mushroom whitestone 2.0
tribute to Bronx Pizza circa 2005.
white pie with garlic sauteed mushrooms, calabrian chile, mozzarella, ricotta, pecorino romano, fresh parsley. recommended add-on: prosciutto.

buratta pie
tribute to L’Industrie, Williamsburg, Brooklyn.
with fresh and aged mozzarella, organic tomato sauce, garlic, finished with fresh basil, fresh heat shredded Parm and pecorino, and dollops of burrata, and a drizzle of fancy olive oil...

the green
tribute to Chris Bianco’s tribute to Peter Luger’s Steakhouse.
spinach and arugula cream sauce, four cheeses (fresh & aged mozzarella, caccececcala + parm reggiano), nutmeg fresh black pepper. recommended add-on: pepperoni or bacon.

the acapulco gold
tribute to Justin De Leon, Apollonios, Los Angeles.
tri blend of mozzarella, fresh garlic, sicilian oregano, pecorino romano, heirloom cherry tomatoes, ricotta, finished with arugula and truffle oil.

vegetarian
nut allergy
SMALL PLATES

warm marinated olives 6
5 kinds of olives (castelvetrano, Gaeta, nicoise, cerignola, picholine) marinated in garlic, citrus, and fresh herbs... contains pits

house pickles 9
farmer’s market produce, brined and pickled in house

woodfired focaccia bread 18
with 18 year balsamic vinegar of modena and fancy california grown olive oil
fancy butter with maldon flake salt
‘calabrian butter’ housemade nduja-style salami spread, with calabrian chile, calabrian red wine, garlic
organic crushed tomato sauce the best, bianco dinapoli california grown tomatoes, crushed with only basil & salt
vodka sauce organic tomatoes, garlic, fresh cream, calabrian chiles
pesta genovese with fresh basil, parmigiano reggiano, and toasted pine nuts
garlic confit whole garlic cloves, slow roasted, marinated in cabernet vinaigrette and mediterranean oregano
a whole ball of burrata fresh mozzarella, filled with fresh mozzarella cream, topped with olive oil and sea salt
zoe’s prosciutto far, paper thin

garlic & cheese focaccia romana 15
a slab of our woodfired roman style focaccia ‘in teglia’, pressed and baked with fresh garlic and herbs (including parsley, oregano, and rosemary), topped with melty mozzarella and pecorino romano, and served with a side of warm marinara

roasted garlic brussels sprouts 13
brussels sprouts, deep fried, and dressed in roasted garlic + whole grain mustard + white balsamic vinaigrette, with crushed red chili flakes and pecorino romano... add bacon lardons, +3

SALADS

add roasted chicken, +6 | 11
add salmon rustica, +3 | 6
add roasted focaccia, +3 | 6

elaine benes little big salad 16 | 30
baby greens, heirloom tomatoes, red onion, carrot, cucumber, marinated garlic, parmesan, and fresh™ red wine vinaigrette

the silverton chop 18 | 35
classic deli-style iceberg lettuce blend, castelvetrano green olives, heirloom tomatoes, artichoke hearts, red onions, marinated garlic, pepperoncini, caciocavallo, oregano vinaigrette

i kale, i saw, i conquered 18 | 35
farmer’s market kale, housemade ‘brandy of caesar’ dressing preserved Meyer lemon, calabrian chiles, parmigiano reggiano, focaccia croutons, Aleppo pepper

PLATES + SHARES

market wood roasted vegetables 21
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 & salt, served with today’s woodfired bread... option to add melty manchego, +2

szechuan spicy noodles 22
fresh lo mein noodles, stir fry farmer’s market vegetables, housemade spicy sesame + soy brown sauce, house crunchy garlic topping
papaya box, chopsticks, fortune cookie

grass fed grass finished meatballs 3 for 20 | 4 for 24
glass-fed grass-finished beef and heritage breed pork with organic roasted root vegetable marinara, wood roasted sweet peppers and onions, parmigiano reggiano, toasted focaccia

signature handsome boards cheese 22 | meat 27 | the big one 45
in two sizes, a snack for two, or the whole shebang for a larger group... comes with accompaniments including fresh fruit, cashew + almond granola and more

SPECIALS

find today’s specials by scanning this QR code or by visiting tributepizza.com/s/specials.pdf
vegetarian vegan nut allergen contains raw egg

Note: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. a $5 surcharge will be added to guest checks to ensure competitive industry compensation, including making health benefits available for all of our valued full and part time team members... please ask your server if you would like this removed.
**SHAKEN & REFRESHING TRIBUTES**

**Seven Caves Saturn**
- tribute to J. "Papa" Galván, 1967
- "world's best cocktail 1967" with seven caves tropical gin (distilled here in San Diego and infused with passion fruit, pineapple, and orange), shaken with passion fruit, lemon, juice, orange, and velvet falernum, saturn's rings garnish

- **Ba-anana Jam**
  - tribute to Kevin Teo, Aruba Day Drink, Tijuana, 2002
  - house aged white rum blend, midori, banana liqueur, pineapple, citrus

- **Sting Like a Bee**
  - tribute to Mike Kurtz, Mike’s Hot Honey, Brooklyn, NYC
  - bourbon, mike’s hot honey, pamplemousse, grapefruit, lemon, yuzu

- **Cadillac Margarita**
  - tribute to Tommy’s Place Bar, Ciudad Juárez, 1961
  - tequila blanco, agave, house sweet & sour citrus mix, orange liqueur, 50ml airline bottle of gran mariner, salt

- **Espresso Martini**
  - to embrace and being proud of your innerbasic
dark horse coffee, humboldt organic vodka, coffee liqueur, cane sugar

- **Paloma del Dandy**
  - tribute to El Dandy del Sur Continua, Tijuana, 1957
  - tequila blanco, pamplemousse, grapefruit, lime, stig | radler, salt rim

- **Botanic Gin & Tonic**
  - traditional, 1700s
  - las california’s native botanical gin, tonic, cucumber, lime

- **Piña Colada**
  - tribute to Caribe Hilton, San Juan, Puerto Rico, 1935
  - house dark rum blend (with rums from Barbados, Jamaica, & Guyana), coconut, pineapple, fun garnish, shaken, definitely not blended… "the best piña colada in north park" - alex, bar manager, seven grand...

- **Ponche daiquiri**
  - tribute to El Florida, Havana, 1930s
  - house aged white rum blend (with rums from Trinidad, Barbados, Guyana and Jamaica), lime, simple, bar spoon, velvet falernum, saline

**TRIBUTE ORIGINALS**

- **San Diego Negroni**
  - seven caves tropical gin (distilled here in San Diego and infused with passion fruit, pineapple, and orange), oddish wine car tann cherry vermouth, oddish wine car pineapple amaro dama bitter

- **Total F'ing Bloodbath**
  - split base of tequila and tamarindo mezcal, sangre juice blend (with fresh pomegranate, beet, b. hibiscus, and blood orange juice), with blood orange liqueur, fresh lime, and a drop of rose

- **Mango Vero**
  - split base of tequila and tamarindo mezcal, mango puree, ancho royes chile liqueur, fresh lime juice, housemade tajin rim

- **Porch’s Punch**
  - our lead bartender’s favorite Ti Punch, with his selection of knappies and/or rum, simple, and fresh lime… similar to a rum old fashioned?

**SPRITZS + LOW ABV**

- **Sangria**
  - red wine blend, fresh fruit, topped with organic prosecco

- **Tinto de Verano**
  - the NYT’s essential cocktail for summer, with red wine blend, sweet vermouth, topped with sprite

- **‘Perfect’ Spritz**
  - special & campari, organic prosecco, topped with topo chino

- **Limoncello Spritz**
  - housemade limoncello, organic prosecco, topped with topo chino

**DRINK SPECIALS + FULL SPIRITS LIST**

<table>
<thead>
<tr>
<th>Drink Specials + Full Spirits List</th>
</tr>
</thead>
<tbody>
<tr>
<td>don't see what you want? scan the QR code for today's daily specials, plus the whole list of our fully stocked back bar, including more than 50 world whisk(e)y's, 50 rums, &amp; more...</td>
</tr>
</tbody>
</table>

**STIRRED & DIRECT TRIBUTES**

- **House Barrel Aged Old Fashioned**
  - traditional, late 1800s
  - bottled-in-bond 100 proof bourbon, simple, and bitters, aged for more than a month in a seven caves bourbon barrel, ultra smooth and luxurious

- **Oaxacan Old Fashioned**
  - tribute to Phil Ward, Death & Co. NYC, 2007
  - tequila blanco, divine maguary mezcal, agave, nectar simple, aztec chocolate mole bitters, orange expression

- **Classic Negroni O’Bryan**
  - tribute to Caffe Casoni, 1919, perfected by Jason O’Bryan, 2015
  - of the infinite gin + vermouth + bitters combinations, our favorite, identified by our friend and bartender extraordinaires… with equal parts tanqueray, coorh vermouth di torino, campari, orange peel… perfect

- **La Jolla Martini**
  - tribute to Geoff Longenecker and Kevin Teo
  - a bougie & savory gin martini, with seven caves la jolla gin, infused with kelp, dry vermouth, olive brine, ocean, fancy olive oil

- **Little Italy**
  - tribute to Audrey Sanders, Pegu Club, 2005
  - a very italian manhattan variation: rye, cynar, coorh vermouth di torino

- **Naked and Famous**
  - tribute to Joaquin Simó, Death & Co, 2013
  - cross between a Last Word and a Paper Plane, with equal parts mezecl, apricot, lime juice, yellow chartreuse (chartreuse based on availability, subject to replacement)

**SHOTS**

- **Limoncello**
  - house limoncello from organic vodka & lemons

- **RumNino**
  - house favorite, dark rum blend + amaro nonino

- **Snackquiris**
  - little daiquiri shooters
  - 2 for $17 | 4 for $30

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**Allergen Warning:** Not all ingredients or components are always listed. Our bar contains almonds + almond extract. Please inform us of any allergies/sensitivities.
**SPARKLING WINE**

Gragnano - Sannino, Campania, Italy 12 | 35 | 25
the quintessential Proseco wine of Italy, exclusive to Tribute

Prosecco - Tasi, Veneto, Italy 12 | 40 | 30
Italian bubbly, certified organic, refreshing, light & bright

Pet-Nat Rosé - Meinklang 'Prosa,' Austria 13 | 42 | 32
juicy and bright, ancestral method, with native yeast, unfiltered & unfiltered

**ORANGE WINE**

Orange Wine - Rotating 4/9

**WHITE + ROSÉ**

Rosé - Domaine de Fontainte, 'Gris de Gris,' Languedoc-Roussillon France 12 | 36 | 26
hand-picked classic style still rosé

Tsakolina Blanc - Ameztoi, Basque Spain 13 | 39 | 29
slightly fizzy basque white wine with distinct minerality

Pinot Grigio - Mind The Grapes, Veneto, Italy 12 | 33 | 23
organic, crisp, clean, yet punchy with fruit and acid

Sauvignon Blanc - Tinpot Hut, New Zealand 12 | 33 | 23
tropical and tangy, with lime & a触摸 & peter jackson, like mystique

Xarello - Can Sumoi, Catalonia, Spain 13 | 39 | 29
unfiltered, unfiltered, biodynamic, certified organic and the most beautiful!

**ZERO PROOF**

Fairest Maiden passion fruit italian soda, with fresh lemon & orange *contains almonds*

Népalli Limeade prickly pear italian soda, with fresh lime & cane sugar

Mexican Coke | Mexican Sprite | Abita Root Beer | Ginger Beer Iced Tea | Lemonade | Arnold Palmer | Topo Chico *flavors available*

**RED WINE**

Montepulciano - Abbondanza, Abruzzo, Italy 13 | 50 | 40
1L of abundance, much fruit, little oak & a generous portion of camaraderie

Cosmic Dance - Oddish Wine Co, San Diego 14 | 42 | 32
chilled red that we’re so proud to showcase, 100% grown & made by friends here in SD. 2% syrah business in the front, 78% grenache party in the back

Pinot Noir - Klee, Willamette Valley 13 | 39 | 29
lighthearted and precise like name sake paul; sustainable & vegan

Chianti Classico - Nunzi Conti, Tuscany, Italy 13 | 39 | 29
no frasco straw basket here, a classic wine to pair with a classic red pie

Calabrian Red - Scala, Calabria, Italy 14 | 42 | 32
reminiscent of cabernet, but malta autentico, goes with everything

Cabernet - Maison Noir, 'In Sheep’s Clothing' 14 | 42 | 32
Columbia Vally Washington a former soman at the French laundry & perse brings us this celebrated cab

Cotes Du Rhone — Carabouille, France 13 | 49 | 30
the winemaker simply wanted to make a summertime porch pounder

‘Los Sauces’ - Malbec Blend, Mendoza, Argentina 14 | 42 | 32
organic, zero intervention, malbec + cab blend w/ native yeast; decadent

Mourvedre - Wiley Wines, Chalone AVA 15 | 50 | 30
Central Coast only 50 cases produced a year, organic production in Monterey, CA

‘Marinara’ - WonderWeirk, Contra Costa, CA 15 | 55 | 45
natural, organic, no sulfites, native yeast... goes with red sauce

Nebbiolo - Scarzello, Piemonte, Italy 15 | 58 | 48
drinks like a collared vintage barolo but with a much more attractive prezzo

Cabernet Franc - Les Hautes Bruyères, France 15 | 65 | 55
organic, biodynamic, vegan... that said, the lady divas of wines

**BEER - LIGHT + LESS HOPPY**

Tribute Light 7
our house beer... perfectly crisp, light, perfect for 2a, a perfect 5.0%

Barrio Lager - Thorn Brewing Co. 8
as cool as lowraders, handbals, and all the murals of chicano park 4.5%

Plenty For All - Full Brewing 8
an elegant, clean, crisp, easy drinking, CA’s signature pale 4.8%

Radler — Steigl Salzburger, Austria 8 | 14
closer to a low abv grapefruit soda, than a true beer, but hot damn, it’s delicious & refreshing... & it w/ a shot of gin, tequila, or mezcal

**BEER - HOPS: PALE ALES, IPAS, HAZYS**

Secret Safari Pale Ale — Alcoholic Beer Co. approachable like a wallaby, light on its feet like a meerkat. 5.0%

10:45 to Denver — Eppig Brewing Co. 9
2020 European beer star gold medal winner, dank as the rockies. 7.0%

Hop Pu! — North Park Beer Co. 9
our fave neighborhood brewery. GABF Brewery of the Year 2022! 7.5%

The Pupil — Societe Brewing 9
probably san diego’s most awarded ipa, tropical, bright, & clean 7.5%

Juice Press -urgeon Brewing Co. 9
like if jamba made beer, turbid, a fruit salad of an ipa 6.8%

**BOTTLES AND CANS**

Hard Kombucha — Juneshine organic, probiotic, gluten free, 6% abv

Hard Apple Cider — Newtopia Cyder rotating selection from sd’s age johnny appleseeds

Fountain Hard Seltzer — rotating flavor - 5%, 12oz

Smirnoff Ice - 4.5% 11.2oz

Miller High Life Shorty - 4.8% 7oz
### STARTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm marinated olives</td>
<td>6</td>
</tr>
<tr>
<td>5 kinds of olives (castelvetrano, gaeta, nipote, cerignola, picholine) marinated in garlic, citrus, and fresh herbs... contains pits</td>
<td></td>
</tr>
<tr>
<td>House pickles</td>
<td>9</td>
</tr>
<tr>
<td>Farmer’s market produce, brined and pickled in house</td>
<td></td>
</tr>
<tr>
<td>Woodfired focaccia bread with 18 year balsamic vinegar of modena and fancy california grown olive oil</td>
<td>8</td>
</tr>
<tr>
<td>Organic crushed tomato sauce the best, biano d'napoli, forever</td>
<td>+ 2</td>
</tr>
<tr>
<td>Garlic confit whole garlic cloves, slow roasted, marinated in cabernet vinaigrette and mediterranean oregano</td>
<td>+ 4</td>
</tr>
<tr>
<td>Roasted garlic brussels sprouts</td>
<td>13</td>
</tr>
<tr>
<td>Brussels sprouts, deep fried, tossed in roasted garlic + whole grain mustard + white balsamic vinaigrette, with crushed red chili flakes</td>
<td></td>
</tr>
<tr>
<td>Market wood roasted vegetables</td>
<td>21</td>
</tr>
<tr>
<td>A whole bunch of farmer’s market veggies, all roasted together to order next to the burning california white oak, real simple, with just arugula &amp; salt, served with today’s fresh herb bread...</td>
<td></td>
</tr>
</tbody>
</table>

### SALADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Add roasted focaccia, +3</td>
<td>6</td>
</tr>
<tr>
<td>Elaine benes little big salad</td>
<td>16</td>
</tr>
<tr>
<td>Baby greens, heirloom tomatoes, red onion, carrot, cucumber, marinated garbanzos, eat fresh™ red wine vinaigrette</td>
<td></td>
</tr>
<tr>
<td>The silverton chop</td>
<td>18</td>
</tr>
<tr>
<td>Classic deli-style iceberg lettuce blend, castelvetrano green olives, heirloom tomatoes, artichoke hearts, red onions, marinated garbanzos, peppertonini, oregano vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Kale, I saw, I conquered</td>
<td>18</td>
</tr>
<tr>
<td>Purple kale, housemade ‘betrayal of Caesar by the coward Brutus’ dressing, preserved Meyer lemon, calabrian chiles, focaccia croutons, aleppo pepper</td>
<td></td>
</tr>
</tbody>
</table>

### PIZZAS

Our pizzas are made by hand, with meticulous care and deliberate intention. Our pizzas are in no way fast food. At times, pizzas can take upwards of 45 minutes plus. Enjoy a starter, appreciate each other’s company, and know that we truly appreciate your patience.

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
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<tbody>
<tr>
<td>OG vegan</td>
<td>18</td>
</tr>
<tr>
<td>Organic crushed tomatoes, fresh basil, fresh garlic, calabrian chiles, arugula, black pepper, basil infused arbequina olive oil</td>
<td></td>
</tr>
<tr>
<td>The culkin</td>
<td>18</td>
</tr>
<tr>
<td>Our ‘plain, not-cheese’, with organic root vegetable marinara, housemade almond + hazelnut ricotta, housemade cashew mozzarella, classic pizzeria spice, nooch</td>
<td></td>
</tr>
<tr>
<td>Vegan margherita</td>
<td>18</td>
</tr>
<tr>
<td>Organic crushed tomatoes, housemade cashew fresh mozzarella, basil, fancy olive oil, and nutritional yeast</td>
<td></td>
</tr>
<tr>
<td>Super vegan 7.5</td>
<td>20</td>
</tr>
<tr>
<td>Organic root vegetable marinara, housemade almond and hazelnut ricotta, shaved red onion, pickled peppers, castelvetrano green olives, marinated artichoke hearts, fresh basil</td>
<td></td>
</tr>
<tr>
<td>Jennifer Grey</td>
<td>20</td>
</tr>
<tr>
<td>Organic crushed tomatoes, shaved red onion, jalapenos, fresh pineapple (not from a can), swirl of house made cashew ranch</td>
<td></td>
</tr>
<tr>
<td>Classic vegano supreme</td>
<td>21</td>
</tr>
<tr>
<td>Organic crushed tomatoes, housemade cashew fresh mozzarella, shaved red onion, pickled sweet peppers, garlic sautéed mushrooms, castelvetrano green olives</td>
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### SPECIALS

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Nut allergen

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