

SIGNATURE PIES

Our pizza is cooked in our hand crafted wood-fired oven. We use a mix of cherry and maple wood to create a cooking environment of up to 1000°. This helps us achieve a crispy crust and delicious char.

GLUTEN FREE ITEMS ARE COOKED ON SHARED EQUIPMENT

MARGHERITA \$12

marinara, fresh mozzarella, finished with fresh basil, sea salt, olive oil

PEPPERONI \$10

marinara, mozzarella, Zoe's pepperoni

BBQ CHICKEN \$15

woodlands bbq, mozzarella, chicken, bacon, red onion, fresh jalapeno, finished with cilantro

VEGGIE 2.0 \$14

marinara, spinach, mozzarella, tomatoes, red onion, marinated artichokes

THE RANCHER \$14

ranch, mozzarella, chicken, bacon, caramelized onion, finished with green onion

BUFFY THE VAMPIRE SLAYER \$15

garlic tomato sauce, mozzarella, fresh garlic, spinach, chicken, mushrooms, roasted garlic

UMAMI MAMI \$14

roasted garlic spread, mozzarella, parmesan, diced tomatoes, mushrooms, finished with parsley & truffle oil

ITALIAN STALLION \$15

marinara, mozzarella, salami, hot coppa, mama lil's peppers, finished with fresh arugula & balsamic reduction

DANKY NOODLE \$15

basil white sauce, macaroni noodles, beechers cheese sauce, mozzarella, parmesan, parsley

THE RON SWANSON \$16

marinara, mozzarella, bacon, chicken, hot coppa, pepperoni, prosciutto, sausage, salami

PROSCIUTTO \$14

olive oil, prosciutto, mozzarella, finished with arugula & balsamic reduction

SPICY HAWAIIAN \$15

marinara, mozzarella, hot coppa, goat cheese, pineapple, mama lil's peppers

64 IMPALA ("SIX-FO") \$15

garlic tomato sauce, sriracha, mozzarella, goat cheese, parmesan, chicken, hot coppa, mushrooms, finished with basil