

LUNCH & SANDWICHES

DAILY : OPEN - 5PM

SANDWICHES ARE SERVED WITH A SIDE OF TIM'S CHIPS
SUB HOUSE SALAD [\$2] OR CAESAR SALAD [\$2.5]

LUNCH PIZZA SPECIAL \$10

6" one topping pizza
+ house salad with your choice of dressing
+ 16oz soda

BLT

bacon, lettuce, tomato,
basil lemon aioli, sourdough bread

PROSCIUTTO &

SWISS

prosciutto, swiss, arugula
lemon garlic aioli, focaccia

\$8

\$8

CAPRESE SANDWICH

fresh mozzarella, basil, tomato,
balsamic reduction, pesto,
focaccia bread

\$8

ITALIAN STALLION

salami, hot coppa, canadian bacon,
Mama Lil's Peppers, swiss, arugula,
roasted garlic spread, balsamic reduction,
focaccia bread

\$8.5

\$3 BEER & WINE SPECIAL

11AM-2PM MONDAY - FRIDAY ONLY

PILSNER

WHITE LODGE WIT

MOSAIC PALE ALE

MANNY'S PALE ALE

SMACK IPA

BLOOD ORANGE CIDER

PEAR CIDER

HOUSE RED

HOUSE WHITE

SALADS

DRESSING

BALSAMIC VINAIGRETTE
BLUE CHEESE
CAESAR
ITALIAN VINAIGRETTE
LEMON VINAIGRETTE
RANCH

EXTRAS

AVOCADO \$2

CHICKEN \$2

PROSCIUTTO \$2

BACON \$2

CROUTONS \$1

SALAMI \$2

HOUSE

spring greens, tomato, cucumber,
house made croutons,
choice of dressing

\$5 \$8

ANTIPASTO

romaine, artichoke hearts, cherry
tomatos, garbanzo beans, green olives,
mozzarella balls, salami, basil
Italian vinaigrette

\$7 \$10

CAESAR

romaine, house made croutons,
parmesan, caesar dressing,
lemon wedge

\$6 \$9

SPRING ARUGULA

arugula, grapes, pickled red onion,
toasted hazelnuts, goat cheese,
lemon vinaigrette

\$7 \$10

CAPRESE

mozzarella balls, cherry tomatoes,
basil, balsamic reduction, olive oil,
sea salt

\$6 \$9

SMALL PLATES

CHEESY BREADSTICKS

choice of marinara, ranch, or BBQ
[add pesto \$1]

\$6

WOOD FIRED MEATBALLS

marinara, parmesan, basil
[add toasted ciabatta - \$2]

\$8.5

BLISTERED SHISHITO PEPPERS

roasted cauliflower, hop salt,
charred lemon, lemon garlic aioli

\$9

SPINACH & ARTICHOKE DIP

served with toasted ciabatta
[add bacon & jalapenos \$2]

\$8

BEECHER'S MAC 'N CHEESE

macaroni, Beecher's cheese
sauce, breadcrumbs, parsley

\$10

LASAGNA MAC

macaroni, sausage bolognese,
3-cheese blend, fresh basil

\$12

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 \$14

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

BUFFALO CHICKEN \$16

redhot marinara, mozzarella, buffalo chicken, red onion, finished with fresh celery, cilantro & blue cheese drizzle
[substitute buffalo cauliflower available]

'64 IMPALA ("Six-Fo") \$15

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

BASE

WOODLANDS BBQ

\$10

GARLIC TOMATO

\$10

BASIL WHITE SAUCE

\$10

MARINARA

\$8

OLIVE OIL

\$8

PESTO

\$10

ROASTED GARLIC

\$10

BUILD YOUR
.....
OWN PIZZA

STEP #1
CHOOSE YOUR
BASE

STEP #2
ADD MEATS

STEP #3
ADD VEGGIES

\$2
EACH

ANCHOVY
BACON
CANADIAN BACON
CHICKEN
HOMEMADE MEATBALLS

HOT COPPA
ITALIAN SAUSAGE
ZOE'S PEPPERONI
PROSCIUTTO
SALAMI

GF CRUST \$3
VEGAN DAIYA CHEESE \$3

MARINATED ARTICHOKE
ARUGULA
BLACK OLIVES
CARAMELIZED ONION
CREMINI MUSHROOMS

GOAT CHEESE
FRESH JALAPENO
FRESH MOZZARELLA
MAMA LIL'S PEPPERS
MINCED GARLIC

PINEAPPLE
RED ONION
ROASTED GARLIC CLOVES
SPINACH
TOMATO

\$1
EACH

BUILD A
.....
CALZONE

STEP #1
RICOTTA BASE
\$8

STEP #2
ADD MEATS &
VEGGIES

STEP #3
CHOOSE DIPPING
SAUCE

BBQ
MARINARA
RANCH

SPRING SPECIALTY PIES

FAST & THE CURRYOUS PIZZA

peanut curry sauce, mozzarella, spinach, red onion,
curried chicken, Mama's Lil Peppers, goat cheese

\$15

PICKLED PEPPER PIZZA

marinara, mozzarella, salami, Mama's Lil Peppers,
shishito peppers, pepperoncini,
finished with green onions

\$15

DESSERTS

SKILLET SUNDAE

homemade brownie or chocolate chip cookie,
served warm with vanilla ice cream

\$6

D'AMBROSIO GELATO BALLARD, WA

scratch made using organic, local milk,
and organic cane sugar

\$4.50

[available in chocolate, pistachio, or strawberry sorbet]

BRUNCH

SATURDAY & SUNDAY 10AM - 3PM

SMOKE ON THE WATER PIZZA

basil white sauce, mozzarella, Alaskan smoked salmon, capers, red onion, finished with lemon & dill

\$13

ITALIAN BAKED EGGS

marinara, roasted garlic, spinach, two eggs, pesto, mozzarella, parmesan, toasted ciabatta

\$11

WAFFLE WITH SEASONAL COMPOTE

belgian waffle, served with seasonal fruit compote, butter, pure maple syrup & powdered sugar
[add nutella OR banana +\$1]
[plain waffle \$5.5]

\$6.5

21+ DRINKS

MIMOSA \$8

cava, fresh squeezed orange juice or grapefruit juice

BLOODY MARY \$9

vodka, house made bloody mary mix, spicy salt rim

IRISH COFFEE \$9

Jameson Irish whiskey, Irish Cream, Stumptown coffee, whipped cream

MICHELADA \$9

Rainier beer, house made bloody mary mix, hop-salt rim

COCKTAILS

BLOODY MARY

VODKA, HOUSE MADE BLOODY MARY MIX,
SPICY SALT RIM
[ST. GEORGE GREEN CHILE VODKA +\$1] \$9

JALISCO 75

TEQUILA, TRIPLE SEC, LEMON, AGAVE,
TOPPED WITH PROSECCO \$8

TIKI RIKI

RUM, LUXARDO, GRAPEFRUIT, GRENADINE, LIME,
SPLASH OF ORANGE JUICE \$9

BLUEBERRY BUCK

BOURBON, BLUEBERRY SIMPLE SYRUP, LEMON,
GINGER BEER \$8

SPRING FLING

ST. GERMAIN, LIME, CUCUMBER, PEAR CIDER \$9

RIDE THE MULE

spirit of your choice with fresh lime and ginger \$9

beer, served in a copper mug

MOSCOW MULE - VODKA

LONDON MULE - GIN

KENTUCKY MULE - WHISKEY

SAILOR'S MULE - RUM

MEXICAN MULE - TEQUILA

THE WOODLANDS PIZZA & PUBLIC HOUSE

DRINKS

BEER & CIDER

PILSNER OBEC

Ballard, Seattle 5% ABV

\$5.5 / \$16.5

WHITE LODGE WIT HOLY MOUNTAIN

Interbay, Seattle 4.8% ABV

\$5.5 / \$16.5

MOSAIC PALE ALE STOUP

Ballard, Seattle 5.3% ABV

\$5.5 / \$16.5

MANNY'S PALE ALE GEORGETOWN

Georgetown, Seattle 5.4% ABV

\$5.5 / \$16.5

SMACK IPA JELLYFISH

Georgetown, Seattle 6% ABV

\$5.75 / \$16.75

SISTER IMPERIAL IPA FREMONT BREWING

Fremont, Seattle 8.5% ABV

\$7 / \$19.5

SCOTCH ALE PORT TOWNSEND

Port Townsend, WA 6.6% ABV

\$6.25 / \$18.75

ROBUST PORTER REUBEN'S BREWS

Ballard, Seattle 5.9% ABV

\$6.25 / \$18.75

NITRO STOUT CRUX FERMENTATION PROJECT

Bend, OR 7.7% ABV

\$6.25 / \$18.75

RED SEAL NITRO COPPER ALE NORTH COAST

Fort Bragg, CA 5.4% ABV

\$6.25 / \$18.75

BLOOD ORANGE CIDER ELEMENTAL

Woodinville, WA 6.5% ABV

\$5.75 / \$16.75

PEAR CIDER FINN RIVER

Chimacum, WA 6.5% ABV

\$5.75 / \$16.75

WINE & BUBBLY

H **MONTEPULCIANO** LA FIERA

Italy

\$6 / \$18

TEMPRANILLO CARLOS SERRES

Spain

\$8 / \$24

ZINFANDEL TORTOISE CREEK

California

\$8 / \$24

CABERNET SAUVIGNON FLOATING ROCK

Washington

\$8 / \$24

H **VINHO VERDE** CASAL GARCIA

Portugal

\$6 / \$18

PINOT GRIGIO SAN GIORGIO

Italy

\$7 / \$21

SAUVIGNON BLANC SEA PEARL

New Zealand

\$8 / \$24

CHARDONNAY BULLETIN PLACE

Australia

\$8 / \$24

CAVA VEGA MEDIEN

Spain

\$6 / \$18

PROSECCO BELLAFINA

Italy

\$7 / \$21

ROSE MONT GRAVET

France

\$7 / \$21

EVENTS

MONDAY

PUB TRIVIA WITH THE PUB PROFESSOR

Join us from 7-9pm for a chance to win
some prizes!

THURSDAY

GROWLER SPECIAL

Growlers to go!

1/2 off growlers

SUNDAY

FAMILY NIGHT!

Free kids pizza

&

HAPPY HOUR 3-CLOSE