



- starter -

Truffled Onion Rings.....10.25 <i>Beer battered, parmesan, truffle salt, sage, paprika tartar sauce.</i>	Asian Cauliflower.....9.00 <i>Fried cauliflower florets, green onions, sesame seeds, spicy Asian chile sauce, ranch dipping sauce.</i>	Meatballs.....9.75 <i>House made meatballs (4), marinara sauce, aged parmesan, parsley, grilled French bread.</i>
Garlic Bread.....5.95 <i>Garlic butter, parmesan, pecorino romano, oregano.</i>	Tomato Basil Soup...6.00 (cup)/8.50 (bowl)	

- pizza -

Our thin, crispy crust pizzas are 12" pies cut into 8 slices. Organic whole wheat crust - add 1.65
Gluten free crust - add 4.00 (Prepared on dedicated clean equipment, cooked in the pizza oven. Trace amount of gluten on finished pizza.)

- white pizza -

white pizzas are extra virgin olive oil and garlic base unless otherwise specified

BBQ Chicken.....19.75 <i>Chicken breast, bacon, bbq sauce, red onion, mozzarella, gouda.</i>	19.75
Buffalo Chicken.....19.75 <i>Grilled chicken breast, Frank's Red Hot buffalo sauce, jalapeno, apple-wood smoked bacon, bleu cheese.</i>	19.75
Glen Ellen.....20.95 <i>Garlic and olive oil base, caramelized apples and onions, prosciutto, goat cheese, mozzarella, parmesan, fresh rosemary, balsamic reduction.</i>	20.95
Mediterranean.....17.85 <i>Artichoke hearts, cherry tomatoes, kalamata olives, red onion, feta, mozzarella, pesto.</i>	17.85
Pears and Gorgonzola.....17.85 <i>Bacon, sliced pears, gorgonzola, mozzarella, chopped hazelnuts.</i>	17.85
Pesto Chicken.....19.75 <i>Pesto base, chicken breast, tomatoes, toasted pine nuts, mozzarella, parmesan.</i>	19.75
Prosciutto and Goat Cheese.....20.95 <i>Prosciutto, goat cheese, mozzarella, fresh arugula.</i>	20.95
Shrimp Scampi.....21.50 <i>Shrimp, garlic, green onions, red pepper flakes, black pepper, mozzarella, parmesan.</i>	21.50
Tre Funghi.....19.00 <i>Seasonal mixed mushrooms, fontina cheese, mozzarella, fried rosemary, garlic chips.</i>	19.00
The Jackamo.....19.00 <i>Jack cheese, Yukon gold potatoes, bacon, salt & pepper, rosemary, goat cheese, truffle oil, Joyful Bakery parmesan crisp.</i>	19.00

- red pizza -

red pizzas start with a layer of our house-made plum tomato sauce

Cheese.....16.75 <i>Mozzarella, parmesan, gouda, fresh herbs.</i>	16.75
Four on Four.....22.00 <i>Sweet fennel sausage, bacon, salami and Zoe's pepperoni, mozzarella, pecorino romano, parmesan, gouda.</i>	22.00
Margherita.....17.85 <i>House stretched fresh mozzarella, basil, parmesan.</i>	17.85
Pepperoni.....18.75 <i>Zoe's Pepperoni, mozzarella, parmesan.</i>	18.75
Sausage and Mushroom.....19.00 <i>Our house-made sweet fennel sausage, sautéed mushrooms, parmesan, mozzarella, oregano.</i>	19.00
Sonoma.....20.25 <i>Zoe's Pepperoni, fennel sausage, sautéed mushrooms, red onion, pepper jack, mozzarella, parmesan.</i>	20.25
Tuscan Sun.....18.75 <i>Roasted garlic, fresh spinach, sun-dried tomatoes, artichoke hearts, black olives, mozzarella, feta cheese.</i>	18.75

- pizza special -

Spicy Tahitian

Olive oil base, mozzarella, bacon, ham, pineapple, red onion, cilantro, drizzle of NW Elixirs smokey chipotle BBQ sauce.

19.75

- create your own pizza -

white pizza or red pizza - 16.75 (plus toppings)

1.50 <i>black olive, cheddar cheese, extra mozzarella, jalapeno, mushrooms, pineapple, onion (red or green), Jack cheese, red grape tomato.</i>	2.00 <i>artichoke hearts, feta, gorgonzola, gouda, kalamata olives, pecorino romano, parmesan, pesto, vegan mozzarella.</i>	2.50 <i>anchovies, bacon, goat cheese, fresh mozzarella, Zoe's pepperoni, salami, sausage.</i>
chicken - 4.25	prosciutto - 4.75	shrimp (12) - 7.50

- salad -

*add dough base to any salad 5.50
grilled chicken 6.00 grilled salmon 8.00 grilled shrimp (12) 7.50*

Gorgonzola.....12.25 <i>Spring mix, apple, red grapes, spicy pecans, gorgonzola, cider vinaigrette.</i>	Caesar.....9.75 <i>Romaine, Caesar dressing, Parmesan, toasted garlic croutons.</i>	Greek.....11.95 <i>Romaine, lemon vinaigrette, kalamata olives, grape tomato, cucumber, red onion, feta, fresh mint, pita chips.</i>
	Southwestern Chicken.....15.75 <i>Romaine, chicken breast, avocado, black beans, corn, tortilla strips, cilantro, jack and cheddar cheese, chipotle vinaigrette.</i>	

- grill -

Thayer Burger.....15.00 <i>8 oz. grilled grass fed beef patty, lettuce, tomato, red onion, brioche, potato wedges or side Caesar.</i>	Salmon.....23.75 <i>Pan seared, red potato, mixed vegetables, spinach lemon paprika sauce.</i>
add cheese - 1.25 add bacon - 2.50 add avocado - 1.25	Potato Wedges.....5.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

- pasta -

all our pasta is freshly crafted by Joe Wade of Wine Country Pasta, Sonoma

Artichoke Ravioli.....19.75 <i>Artichoke and ricotta filled ravioli, garbonzo beans, artichoke hearts, lemon butter sauce, parmesan, parsley.</i>	Lasagna Bolognese.....17.95 <i>Fresh Lasagna pasta, traditional Bolognese sauce, mozzarella, ricotta, parmesan.</i>
Spaghetti and Meatballs.....17.00 <i>Marinara, parmesan, fresh spinach, house-made pork and beef meatballs.</i>	Linguine and Shrimp.....20.25 <i>Shrimp sautéed in white wine, fresh herbs, garlic, red pepper flakes, butter, parmesan.</i>

- dessert -

Chocolate Cake - 8.75
Whipped cream topping.

Sweet Scoops Homemade Ice Cream - 4.95
Scoop of Vanilla or Mint Chip

- beverages -

Peerless Coffee Co.Coffee, Tea, Iced Tea.....4.00
Peerless Organic Cold Brewed Iced Coffee (1refill).....4.25
Soda.....4.00 <i>Coke, Diet Coke, Sprite, Dr. Pepper, Barq's Root Beer, Minute Maid Lemonade, Arnold Palmer, Shirley Temple, Roy Rogers</i>
Italian Soda.....4.25 <i>Cherry, Lemon, Lime, Raspberry, Strawberry, Vanilla</i>
Apple Juice.....4.00
San Pellegrino.....3.00(200 ml)/6.00(750 ml) <i>Sparkling mineral water</i>
Limonata, Aranciata.....4.25 <i>Sparkling lemon or orange</i>

- beer -

Michelob Ultra Light.....4.75
Maui Maui IPA, Altamont Beer Works (16oz. can).....6.25
Gummy Worms Pale Ale, New Glory Craft (16 oz. can).....6.25

- draught beer -

Racer 5 IPA.....7.50 <i>Bear Republic Brewing Co., Cloverdale</i>
ScrimshawPilsner.....7.50 <i>North Coast Brewing Co., Fort Bragg</i>
805 Blond Ale.....7.50 <i>Firestone Walker Brewing, Paso Robles</i>

- wine -

Chardonnay <i>2016 Three Fat Guys Wines, Sonoma Coast.....10.00/39.00</i>
Pinot Grigio.. <i>2018 La Prenda, Napa Valley.....8.75/34.00</i>
Sauvignon Blanc <i>2018 Matanzas Creek, Sonoma County.....10.75/42.00</i>
Viognier <i>2018 Cline Family Cellars, North Coast.....10.75/42.00</i>
Rosé <i>2019 Coeur Clementine, Cotes de Provence.....10.00/39.00</i>
Red Blends <i>2018 The Lineman, Sonoma County.....10.50/41.00</i>
Cabernet Sauvignon <i>2017 Three Fat Guys Wines, Rutherford.....150.00</i> <i>2014 Fathia Vineyards, Sonoma Valley15.00/49.00</i>
Pinot Noir <i>2018 "Black Pine" by Roessler, Sonoma Coast.....12.00/47.00</i> <i>2018 Three Fat Guys Wines, Carneros.....15.00/60.00</i>
Merlot <i>2016 Ramsay Wines, North Coast.....9.75/38.00</i>
Zinfandel <i>2015 Winery Sixteen 600, Sonoma Valley.....11.00/43.00</i>
Brut <i>Domaine Laurier, California (187ml bottle).....8.75</i> <i>Roederer Estate, Anderson Valley.....52.00</i>
Blanc De Noirs <i>Gloria Ferrer, Sonoma County (375ml).....23.00</i>
Proseco <i>Bivio, Product of Italy.....10.00/39.00</i>

WE ACCEPT VISA, MASTERCARD, DISCOVER, AMERICAN EXPRESS, LOCAL CHECKS AND CASH.
WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE. NOT RESPONSIBLE FOR LOST OF STOLEN ITEMS.