

Menu:

NOSH

Mini Sausage skewers.....\$7.50

Italian sausage, red and green peppers, roasted garlic wine sauce)

GREENS

Chopped Salad with Chicken.....\$14

Crisp lettuce, grilled chicken, tomatoes, bacon, scallions, red cabbage, pasta, peas, blue cheese and honey mustard

Wine: Essence Riesling

The Riesling's fresh flavors and mineral notes pair well with the tomatoes and peas as its fruitiness complements the boldness of the blue cheese.

\$24 with wine pairing

STUFFED 6" PERSONAL PIZZAS

Cheese Pizza.....\$14

Beer: Half Acre Daisy Cutter

Wine: Willamette Valley Pinot Noir

This Pinot's versatile earthiness balances itself with the spices in our homemade tomato sauce with a well-rounded finish that layers beautifully with the rich mozzarella.

\$16 with beer pairing | \$22 with wine pairing

Sausage Pizza.....\$14

Beer: Lagunitas Little Sumpin' Sumpin'

Wine: Donna Paula Malbec

The floral notes of this Malbec pair well with the lush combination of fresh spinach and creamy mozzarella.

\$18 with beer pairing | \$22 with wine pairing

Pepperoni Pizza.....\$14

Beer: Revolution IPA

Wine: Charles and Charles Red Blend

This bold and richly textured blend lends itself to the spice of the pepperoni and the signature flavors of our pizza sauce.

\$18 with beer pairing | \$22 with wine pairing

SANDWICHES

Ham and Provolone.....\$10

Hickory smoked ham, provolone and honey mustard on a pretzel roll

Wine: Rocca Sveva Rose

This bright rose is the perfect complement to the rustic, smoked flavors of ham and with just enough hint of sweet and elegant to pair with the honey mustard on this tasty creation.

\$18 with wine pairing.

Turkey Avocado.....\$10

Turkey breast, avocado, lettuce, tomatoes, provolone and mayonnaise on wheat bread

Wine: Livio Pinot Grigio

The crispness of this wine complements the buttery avocado and its fresh, light flavor matches with the toasted wheat and roasted turkey.

\$20 with wine pairing

North Side Beef.....\$12

Italian beef, mozzarella, sweet peppers and spicy giardiniera baked inside

Giordano's famous pizza dough, served with dipping au jus

Wine: Duckhorn Merlot

The well-integrated tannins in this merlot bolster the savory taste of the roasted beef jus with a firm finish that matches up to the full flavor of the beef and mozzarella.

\$22 with wine pairing