

Menu:

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## **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*