

## 800° POWER BOWLS

Each bowl comes with quinoa tabbouleh, kale, cucumber, avocado, garbanzo, cherry tomatoes & corn, lemon-tahini sauce.

### CHOOSE YOUR 800° POWER BOWL PROTEIN:

#### ROTISSERIE CHICKEN | 16

Bell & Evans antibiotic-free natural chicken.

#### SUPER VEGAN [vg] | 15

Woodfired portabellas, roasted golden beets, hummus.

#### ANTARCTIC SALMON | 19

Wood oven roasted natural salmon.

## SANDWICHES

Served with Kale Slaw or Yukon Gold fries.

#### PRIME RIB FRENCH DIP | 17

Au jus, caramelized onions, arugula, horseradish cream.

#### CHICKEN MILANESE SANDWICH | 16

Hand breaded Bell & Evans chicken breast, bib lettuce, pickled onions, tomato, lemon.

#### MEATBALL SUB | 14

Grass-fed beef, fresh mozzarella, tomato sauce, pecorino romano.

#### UD'S FRIED CHICKEN SANDWICH | 16

Bell & Evans chicken breast, boston lettuce, heirloom tomatoes, house made dill pickles, garlic aioli, UD's Calabrian chili glaze.  
Served with Yukon Gold french fries, "Cajun Style".

## ROTISSERIE PLATES

Plates come with your choice of Rotisserie Chicken with Peruvian Green sauce, Organic Salmon with Lemon-Caper sauce or Wagyu skirt steak with chimichurri.

		MARKET SIDES
1/4 CHICKEN + 2 SIDES	15	<ul style="list-style-type: none"> <li>• Rotisserie Basted Potatoes</li> <li>• Roasted Brussels Sprouts</li> <li>• Creamed Corn</li> <li>• Small Green Salad [vg]</li> <li>• Quinoa Tabbouleh [vg]</li> <li>• Cuban Rice &amp; Beans [vg]</li> <li>• Kale Slaw</li> <li>• Creamy Hummus [vg]</li> <li>• Broccolini [vg]</li> <li>• French Fries [vg]</li> </ul>
WOODFIRED SALMON + 2 SIDES	19	
WAGYU SKIRT STEAK	21	<ul style="list-style-type: none"> <li>• served with truffle french fries</li> </ul>

## DESSERTS

#### TRES LECHES BREAD PUDDING | 12

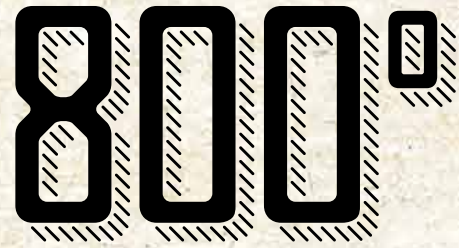
Hawaiian sweet bread, Duke & Dame Whiskey, vanilla bean gelato.

#### NUTELLA CALZONE | 14

House Specialty, vanilla bean gelato, fresh berries, chocolate drizzle.

#### WOODFIRED COOKIE | 12

Big Dough Chocolate Chip Cookie, pistachio gelato, home-made whipped cream.



WOODFIRED  
KITCHEN

LUNCH

DAILY 12PM - 4PM

## BURGERS

Served with Kale Slaw or Yukon Gold fries.

#### DWADE'S WOODFIRED | 19

Dry-aged beef, bacon jam, caramelized onion, aged white cheddar, roasted garlic aioli, served on a brioche bun.

#### THE "ALL AMERICAN" | 19

Dry-aged beef, lettuce, tomato, onion, American cheese, ketchup, mayonnaise, served on a brioche bun.

#### WOODFIRED PORTABELLA | 13

Marinated portabella, hummus, avocado, red peppers, cucumber, arugula, served on a brioche bun.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% gratuity added for parties of 8 or more. [v] vegetarian [vg] vegan

# CREATE YOUR OWN WOODFIRED PIZZA

## 1. CHOOSE A BASE

Substitute gluten-free Caulipower Crust (+\$4)

### MARGHERITA [v] 14

Crushed tomato, fresh basil, local mozzarella, parmigiano, EVOO.

### BIANCA [v] 12

White pie (no sauce), parmigiano, fresh mozzarella, garlic, oregano, EVOO.

### VERDE [v] 14

Green pie (pinenut-basil pesto), fresh mozzarella, aged parmigiano.

## 2. SELECT ADD-ONS

We suggest a maximum of 2-3 add-ons per pizza.

### PROTEINS \$3

SMOKED BACON  
 ANCHOVIES  
 PEPPERONI  
 ROTISSERIE CHICKEN  
 SPICY SOPPRESSATA  
 ITALIAN SAUSAGE  
 BEEF MEATBALL

### VEGETABLES [vg] \$2

CHERRY TOMATOES  
 KALAMATA OLIVES  
 ARTICHOKEs  
 BELL PEPPERS  
 PEPPADEW PEPPERS  
 WILD MUSHROOMS  
 ROASTED GARLIC  
 CARAMELIZED ONIONS

RAW RED ONIONS  
 PEPPERONCINI  
 BASIL PESTO  
 FRESH JALAPEÑOS  
 ROASTED PINEAPPLE  
 SWEET CORN  
 AVOCADO  
 PINE NUTS

### CHEESES [v] \$3

MOZZARELLA  
 RICOTTA  
 GORGONZOLA  
 TRUFFLE CHEESE

FONTINA  
 FETA  
 PECORINO  
 DAIYA MOZZ [vg]

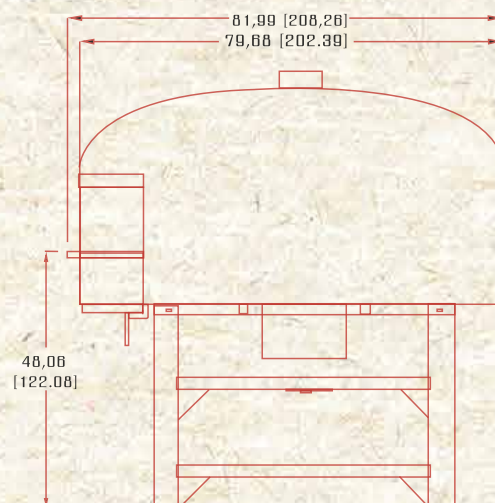
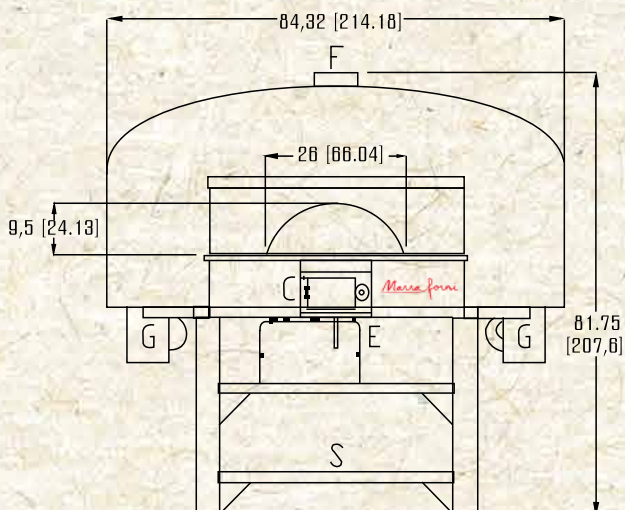
## FREE EXTRAS

CHILES • GARLIC • OREGANO

## 3. SELECT OPTIONAL FINISHES

Added AFTER baking.

ARUGULA (\$2) • PROSCIUTTO (\$4) • SMOKED SALMON (\$5) • BURRATA (\$6) • HONEY (\$2)



# APPETIZERS

## SPREADS & CRUDITE [v] | 16

Hummus, eggplant, spicy feta, crispy vegetables, warm house made pita.

## CRAB CAKES | 21

Lump crab, Calabrian chili remoulade.

## MEATBALLS | 12

Grass-fed beef, ricotta, tomato, pecorino, grilled bread.

## CHICKEN CROQUETTES | 12

Rotisserie chicken, prosciutto, roasted garlic aioli.

## 800 WOODFIRED KNOTS | 6

Garlic, oregano, EVOO, parmigiano.

## KEY WEST PINK SHRIMP | 19

Woodfired "scampi", cherry tomatoes, garlic, basil, white wine, grilled bread.

## SHISHITO PEPPERS [vg] | 11

Woodfired with sesame tahini.

## ARTICHOKE [v] | 15

Jumbo artichoke, lemon butter, pecorino. *Subject to seasonal availability.*

## CAULIFLOWER [vg] | 16

Woodfired whole cauliflower. Golden beet tahini.

## UD'S WOODFIRED WINGS

Calabrian chile glaze, creamy gorgonzola dip. | 14  
Add Yukon Gold french fries. +5

# 800° POWER BOWLS

Quinoa tabbouleh, Tuscan kale, garbanzos, avocado, cherry tomatoes, sweet corn, cucumbers, lemon tahini.

Portabella & Hummus [vg] | 16 Rotisserie Chicken | 19 Antarctic Salmon\* | 24

# SALADS

Add Rotisserie Chicken +4, Antarctic Salmon\* +8, Shrimp +10 or Wagyu Skirt Steak +14

## BURRATA | 17

Local burrata, honey, tropical fruits, arugula, prosciutto, grilled bread.

## PERFECT CAESAR | 14

Anchoy & garlic dressing, parmigiano, toasted croutons.

## 800° CHOPPED SALAD | 16

Tri-color greens, salami, fontina cheese, garbanzos, cherry tomatoes, pepperoncini, oregano vinaigrette.

## GREEK TOMATO SALAD [v] | 18

Heirloom tomatoes, peppers, cucumber, red & white onions, feta, Greek olives.

## DWADE'S WOODFIRED

## BURGERS

## THE "ALL AMERICAN"

Dry-aged beef, bacon jam, caramelized onion, aged white cheddar, roasted garlic aioli.

Served with Yukon Gold french fries. | 19

Dry-aged beef, lettuce, tomato, onion, American cheese, ketchup, mayonaise.

Served with Yukon Gold french fries. | 19

## UD'S FRIED CHICKEN SANDWICH

Bell & Evans chicken breast, boston lettuce, heirloom tomatoes, house made dill pickles, garlic aioli, UD's Calabrian chili glaze.

Served with Yukon Gold french fries, "Cajun Style".

| 16

# WOODFIRED ENTREES

## ROTISSERIE CHICKEN

### -Half Chicken | 24

### -Whole Chicken | 36

Bell & Evans Pennsylvania chicken, 48-hour marinade, with rotisserie basted potatoes and Peruvian green sauce.

## WAGYU SKIRT STEAK\* | 36

Truffle french fries, brussel sprouts, and chimichurri.

## "HONEYCOMB" LASAGNA | 32

PERFECT FOR SHARING

Oven-baked mezze paccheri ("little pockets") rolled, stacked, and filled with layers of bolognese, castelmagno bechamel, and tomato.

## SNAPPER FILLET | 34

Crab fried rice, broccolini, lemon-caper citronette.

## BABY BACK RIBS | 39

BBQ glaze, Yukon Gold fries, kale slaw.

## ANTARCTIC SALMON\* | 29

Quinoa tabbouleh, broccolini, lemon-caper citronette.

## COLORADO LAMB | 38

Fall-off-the-bone whole lamb neck with rotisserie potatoes, tzatziki, and warm pita.

## BRANZINO | 36

Tomato caper gremolata and greek potatoes.

# SIDES

ALL \$8 EACH

"Elote" Creamed Corn  
Jalapeño, cotija, cilantro.

Yukon Gold French Fries  
Herb seasoned, ketchup.

Broccolini  
Lemon citronette.

Rice & Beans  
Escabeche.

Creamy Hummus  
Warm homemade pita.

Rotisserie Basted Potatoes  
Drippings, rosemary, sea salt.

Quinoa Tabbouleh  
Herbs, tomato, lemon.

Kale Slaw  
Dijonnaise.

Rotisserie Brussels Sprouts  
Soy-chile vinaigrette.

Truffle Fries +2  
Truffle Cheese, ketchup.

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# PIZZA

Substitute Caulipower Crust \$4 or Daiya Vegan Cheese \$3

## MARGHERITA [v] | 14

Fresh mozzarella, Neapolitan tomato, parmigiano, basil, extra virgin olive oil.

## BBQ ROTISSERIE CHICKEN | 18

Fresh mozzarella, BBQ sauce, peppadews, red onion, cilantro.

## SMOKED SALMON | 23

Everything spice crust, creme fraiche, red onions, capers, dill.

## HONEY BADGER | 19

Spicy soppressata, Calabrian chile, wildflower honey.

## TARTUFO [v] | 21

Fresh mozzarella, wild mushrooms, truffle pecorino, roasted garlic, arugula.

## VEGGIE [v] | 18

Heirloom tomato, artichoke, kalamata olives, red onion, roasted red pepper

## DOUBLE PEPPERONI | 19

Crispy pepperoni & spicy soppressata on our classic margherita.

## ALLA VODKA | 19

Grey Goose vodka sauce, fresh mozzarella, pecorino, sweet onion, pancetta, chile flake.

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RAW RED ONIONS  
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 FRESH JALAPEÑOS  
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 DAIYA MOZZ [vg]

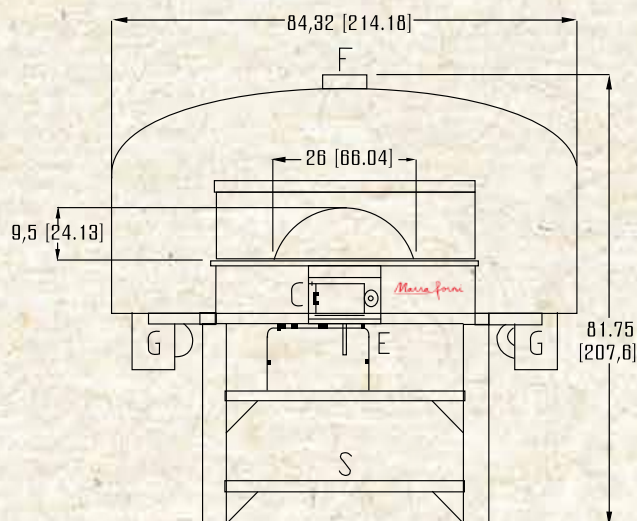
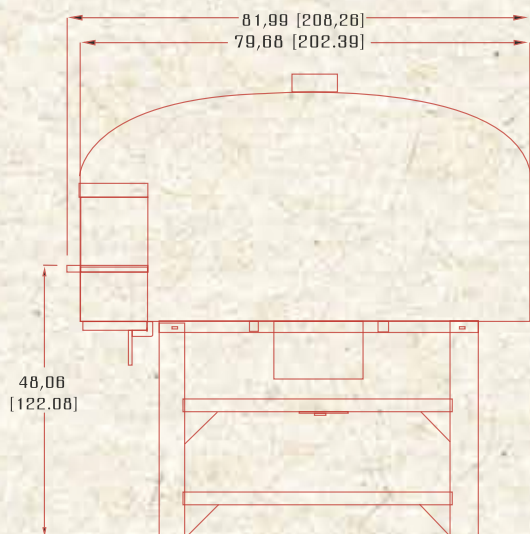
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## NUTELLA CALZONE | 14

House Specialty, vanilla bean gelato, fresh berries, chocolate drizzle.

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Big Dough Chocolate Chip Cookie, pistachio gelato, home-made whipped cream.