

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.

800°

WOODFIRED
KITCHEN

ALL DAY

UD'S 800° WOODFIRED WINGS

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

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

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

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

800° POWER BOWLS

SALADS

BURRATA | 17

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

PERFECT CAESAR | 14

Anchovy & 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 800° 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 800° 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

Mishima Reserve Wagyu, truffle french fries, brussel sprouts and chimichurri.

"HONEYCOMB" LASAGNA | 32

PERFECT FOR SHARING

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

SNAPPER FILLET | 34

Wild caught snapper, crab fried rice, broccolini, lemon-caper citronette.

BABY BACK RIBS | 39

BBQ glaze, Yukon Gold fries, kale slaw.

ANTARCTIC SALMON* | 29

Faroe Islands wild caught Atlantic salmon quinoa tabbouleh, broccolini and lemon-caper citronette.

COLORADO LAMB | 38

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

BRANZINO | 36

Wild caught branzino, 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.

*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 6 or more.

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.

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]

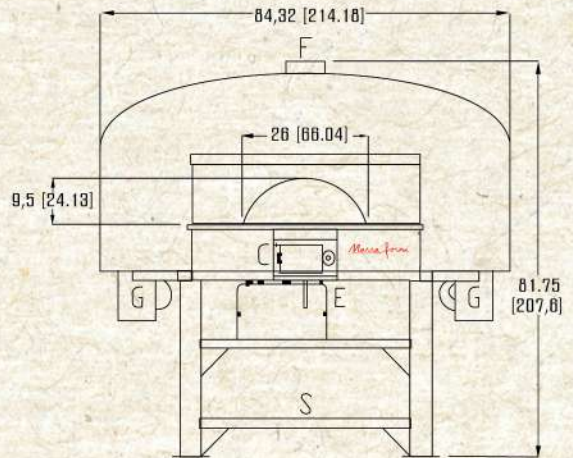
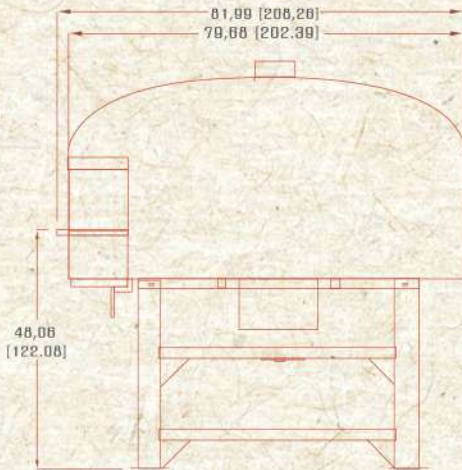
FREE EXTRAS

CHILES • GARLIC • OREGANO

3. SELECT OPTIONAL FINISHES

Added AFTER baking.

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



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.