

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.

ANTARTIC SALMON | 21

Faroe Island wild caught woodfired 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 800° 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 Bell & Evans woodfired rotisserie Chicken with Peruvian Green sauce, Faroe Island wild caught Salmon with Lemon-Caper sauce or Mishima Reserve Wagyu skirt steak with chimichurri.

1/4 CHICKEN + 2 SIDES	15	
WOODFIRED SALMON +2 SIDES	21	MARKET SIDES <ul style="list-style-type: none"> • Rotisserie Basted Potatoes • Roasted Brussels Sprouts • Creamed Corn • Small Green Salad [vg] • Quinoa Tabbouleh [vg] • Cuban Rice & Beans [vg] • Kale Slaw • Truffle french fries +2 • Creamy Hummus [vg] • Broccolini [vg] • French Fries [vg]
WAGYU SKIRT STEAK +1 SIDE	23	

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.

800°

WOODFIRED
KITCHEN

LUNCH

DAILY 12PM - 4PM

BURGERS

Served with Kale Slaw or Yukon Gold fries.

DWADE'S 800° 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, mayonaise, 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 all parties. [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 (\$6) • SMOKED SALMON (\$5) • BURRATA (\$6) • HONEY (\$2)

