

STARTERS

Roasted Olives

House-marinated, roasted Castelvetrano olives \$5

Cheese Bread

Freshly baked herbed garlic cheese bread and marinara sauce for dipping \$8

Rosemary Bean Puree

A smooth puree of Cannellini beans infused with rosemary olive oil, garlic, and lemon. Served with breadsticks \$6

The Secret Squirrel

Prawns marinated in basil, lemon, and garlic sit atop a basil pesto brushed crust and baked. Finished with Grana \$9

Hot Dungeness Crab Dip

Our very local recipe includes fresh Dungeness crab, Beecher's Flagship cheese, green onion, a hint of Mama Lil's peppers... and the rest is secret! Served with breadsticks \$9

Homemade Meatballs

Meatballs (with grass-fed, local beef and veal) served in a bowl with tomato sauce, fresh basil, and a good grating of Grana on top. Served with breadsticks \$8

SALADS

Green

Organic mixed greens, Laura Chenel goat cheese, blueberries, toasted pine nuts, balsamic vinaigrette Small \$6 / Large \$10

Spinach

Organic baby spinach, honey-spiced pecans, St. Clemens blue cheese, red onion, Zoe's bacon, roasted red pepper vinaigrette Small \$6 / Large \$10

Arugula

Organic baby arugula, shaved red onion, feta cheese, diced tomato, Kalamata olive, basil-scallion dressing Small \$6 / Large \$10

(Make it a Chicken Arugula! Our favorite. Add house-roasted chicken breast \$1.50/Small or \$2.50/Large)

Caesar

Organic romaine hearts tossed in our classic Caesar dressing*, House-made croutons, and Grana. We'll even throw on anchovies if requested Small \$6 / Large \$10

(Make it a Chicken Caesar! Add house-roasted chicken breast \$1.50/Small or \$2.50/Large)

Beet

Roasted red and golden beets, organic arugula, St. Clemens blue cheese, honey-spiced pecans, mimosa vinaigrette. One Size \$9

THE CLASSICS

No 1 Mozzarella, sauce \$15

No 2 Zoe's pepperoni, chopped fresh garlic, Mozzarella, sauce \$18

No 3 House-made pork sausage, chopped fresh garlic, Mozzarella, sauce \$18

No 4 Prosciutto de Parma, mushroom, organic arugula, Mozzarella, sauce \$20

No 5 Braised pulled pork, cilantro, red onion, Cotija cheese, fresh lime \$20 (no ½ & ½)

No 6 Lemon, herb, and garlic roasted potato, St. Clemens blue cheese, chive oil, spinach, Mozzarella \$20

No 7 Homemade meatballs, fresh Mozzarella, sauce, fresh basil, Grana \$20

No 8 Free-range eggs, Prosciutto de Parma, arugula, fresh Mozzarella, Grana, red onion, sauce \$20 (no ½ & ½)

No 9 House-made chicken sausage, Laura Chenel goat cheese, Mama Lil's Peppers, organic spinach, Mozzarella, sauce \$21

No 10 Zoe's bacon, organic arugula, fresh tomato, Mozzarella, sauce \$20



All Pizzas are 15" and feed 2 to 3 people



Personal 10" Gluten-Free** Pizzas are available. Take \$5 off the listed pizza price



PIZZA

PIZZA BUILD YOUR OWN

Start with Cheese Pizza - \$15.00



Vegan friends, our crust is dairy-free, so create your own meat-less, cheese-less masterpiece

\$2.50

Zoe's pepperoni

House-made pork sausage

House-made chicken sausage

Prosciutto de Parma

Salumi's artisan coppa

House-made meatballs

Zoe's artisan ham

Field Roast vegetarian sausage

Laura Chenel goat cheese

Anchovies

Mama Lil's peppers

Zoe's spicy salami

Marinated portobello mushrooms

Hand-cut Maui pineapple

Feta cheese

\$1.50

Kalamata olives

Mushrooms

Roasted red pepper

Red onion

Black olives

Caramelized onion

Jalapeños

Organic arugula

Organic basil

Organic spinach

Tomato

Artichoke hearts

Chopped Garlic

Roasted Garlic

Zucchini

FAN FAVORITES

Surfin' Squirrel

Zoe's ham, fresh hand-cut pineapple, Mozzarella, sauce \$20

Count Basil

Basil pesto sauce, Mozzarella, red onion, artichoke hearts, Kalamata olives, feta cheese, fresh diced tomatoes \$21

Eartha Kitt

Ricotta-spinach-garlic base, Mozzarella, marinated Portobello mushrooms, cracked black pepper \$20

Mo Lé Tengo

Slow-roasted basil-garlic tomatoes, Salumi's Molé salami, mozzarella, sauce \$20

Lightnin' Hopkins

Zoe's spicy salami, Mama Lil's Peppers, red onion, mushrooms, Mozzarella, sauce. Spicy! \$21

The Sofia

Salumi coppa, artichoke hearts, roasted red peppers, mushrooms, Mozzarella, sauce \$21

The Farm

Zucchini, Laura Chenel goat cheese, Kalamata olives, roasted red peppers, garlic, Mozzarella, sauce \$21

Maggie's

Shredded Mozzarella, fresh Mozzarella, sauce, tomatoes, fresh basil \$19

The Charles

Zoe's pepperoni, homemade pork sausage, mushrooms, black olives, Mozzarella, sauce \$21

The R.E.M.

Basil pesto sauce, marinated Portobello mushrooms, roasted red pepper, caramelized onion, Laura Chenel goat cheese, Mozzarella \$21

The Booker T.

Roasted garlic cream sauce, green onion, house-roasted chicken breast, feta cheese, Mozzarella, fresh tomato, fresh basil \$21



*Consuming raw or undercooked eggs may increase your risk of food-borne illness

**Our Gluten Free Crust is prepared in a common kitchen with the risk of gluten exposure. Therefore, Flying Squirrel Pizza Co. DOES NOT recommend this pizza for customers with celiac disease. Customers with gluten sensitivities should exercise judgment in consuming this pizza