

GREEN =
NEW FOR SPRING



PITFIRE

PIZZA FOREVER

- MARGHERITA** Fresh Mozzarella, Ricotta, Tomato Sauce, Basil, Parm 17
- VEGAN MARGHERITA** Housemade Vegan Mozzarella & Ricotta (Cashew), Tomato Sauce, Basil, Vegan Parmesan (Almond) 17
- ZOE'S PEPPERONI** Fresh Mozzarella, Tomato Sauce, Basil 18
- FIELD MUSHROOM** Fontina, Cremini Mushrooms, Enoki Mushrooms, Thyme 18.5
- SAY CHEESE** Mozzarella, Provolone, Parmesan, Tomato Sauce 16
- HONEY BEAR** Ricotta, Mozzarella, Provolone, Sausage, Honey, Calabrian Chile, Bee Pollen 18
- PINEAPPLE EXPRESS** Mozz & Provolone, Pineapple Sauce & Chunks, Pepperoni, Fresh Jalapeño 18.5
- EPIC. BBQ. CHICKEN.** Smoked Mozz, House BBQ, Red Onion, Cilantro 19
- GET SAUCED** Pesto, Tomato & Vodka Sauces, Fresh Mozzarella, Ricotta 17
- SAUSAGE PARTY** Fresh Mozzarella, Tomato Sauce, Bacon, Sausage, Salami, Saba 21
- BURRATA** Tomato Sauce, Pesto (Nuts), Caramelized Onion, Arugula, Hazelnuts 18
- BIG SUR** A Blast From The Past - Gulf Shrimp, Tomato Sauce, Mozzarella, Provolone, Mint, Chile 19

ADD ONS

- VEGGIES 1.5
- MEATS & CHEESES 2.5
- GF CRUST 3.5
- RANCH DIPPER 2
- HOT HONEY DIPPER 2
- HOUSE CAULI CRUST 3.5
(contains dairy & nuts)

PASTA

- LINGUINI BOLOGNESE** | 15
Spinach Pasta, Slow Cooked Ragu
- BAKED MAC & CHEESE** | 14
Creamy Four Cheese Sauce, Breadcrumb
- SPAGHETTI WITH CHICKEN MEATBALLS** | 16.5
Marinara, Parmesan
- ROASTED CHICKEN & MUSHROOM CAUATAPPI** | 16.5
Arugula, Garlic Crema
- SPICY RIGATONI ALLA UODKA** | 13
Housemade Pink Sauce, Parmesan Cheese

GLUTEN FREE? WE'LL SUB ROASTED CAULIFLOWER FOR ANY PASTA \$2

SWEETS

STRAWBERRY SHORTCAKE SUNDAE

Macerated Fresh Strawberries, Superba Yellow Cake, Straus Vanilla 10

HOMEMADE CHOCOLATE CHUNK COOKIE 5

SUPERBA BAKING GLUTEN FREE TAHINI BROWNIE 7

STRAUS ORGANIC VANILLA ICE CREAM 6

We have added a 3% Happy and Healthy Surcharge to your bill. This charge is not a gratuity, but rather supports our ability to provide sustainable earnings and benefits for our team. This charge is optional so please let us know if you'd like it removed from your bill.

SHARES & SMALLS

CRISPY BRUSSELS SPROUTS | 12
Parmesan, Pesto Ranch Dipper

CHEESY KNOTS | 11
Mozzarella, Roasted Garlic, Marinara

BONELESS CHICKEN WINGS | 15
Buffalo or Garlic Ginger

ROASTED CHICKEN MEATBALLS | 13
Grilled Superba Bread

LEVEL UP | +5
Whipped Ricotta, Half Loaf of Rustic Boule

VEGETARIAN WHITE BEAN SOUP | 7 / 10
Pesto (Nuts), Asiago, Breadcrumb

SALADS

VEGETARIAN CHOPPED 13.5
Provolone, Oregano Vinaigrette
add Genoa Salami & Zoe's Pepperoni +4

LITTLE GEM CAESAR 14
Parmesan, Anchovy, Breadcrumb

VEGAN LITTLE GEM CAESAR 14
House Vegan Dressing (Cashew), Breadcrumb

SHAVED KALE 15
Raisins, Almonds, Red Onion, Parmesan

THE STEAK SALAD 20
Blue Cheese, Avocado, Onion, Walnuts, Shallot Vinaigrette

ADD CHICKEN (3.5) STEAK (9) 1/2 AVO (3)

VEGETABLES

FARMER'S PLATE CHOOSE 3 FOR 17

CHARRED SUGAR SNAP PEAS
Greek Yogurt, Cilantro Chimichurri

GRILLED BROCCOLINI
Garlic, Parmesan, Breadcrumb, Lemon

CHARRED CAULIFLOWER
Mint, Butter, Chile

ROASTED SWEET POTATOES
Honey Butter, Maldon Salt

LITTLE HOUSE SALAD
Mixed Greens, Asiago, Breadcrumb

8 EACH

KID'S MENU

CHEESE PIZZA | 9
Tomato Sauce, Mozzarella

PEPPERONI PIZZA | 9.5
Tomato Sauce, Mozzarella, Pepperoni

SPAGHETTI & MEATBALLS | 10.5
Chicken Meatballs, Marinara, Parmesan

PASTA | 7
With Marinara or Butter and Parmesan

MAC & CHEESE | 9
Four Cheese Sauce, Breadcrumb

CRAFT SLUSHIES

NO WAY, FROSÉ! 13

rosé, hibiscus

MAKE 'EM POP! +5

frosé + split of sparkling margarita + coronita

THE PITFIRE MARGARITA 12

agave, lime, salt

DRAFT BEER

Garage Brewery

House IPA (7.1% abv)

GL / PITCHER
8 / 30

Figueroa Mountain Brew Co

"Light" Lager (4.5% abv)

5 / 18

Tortugo

"Pinzon" Czech Style Pilsner (4.4% abv)

7 / 26

Sierra Nevada

Pale Ale (5.6% abv)

8 / 30

Figueroa Mountain Brew Co

"Hiker's High" Hazy IPA (6.8% abv)

8 / 30

Los Angeles Ale Works

"Dead Cowboy" Red Ale (5.5% abv)

7.5 / 28

Paulaner

"Weissbier" Munich Wheat Beer (5.5% abv)

8 / 30

Firestone Brewery

"805" Honey Blonde (4.7% abv)

7 / 26



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WINE

Pinot Grigio 9.5 / 36

Vigneti Del Sole, Italy

Sauvignon Blanc 10 / 38

Prisma, Casablanca Valley, Chile

Chardonnay 11 / 42

Comtesse Marion, Pays D'oc, France

Rosé 10 / 38

Space Age, Central Coast, California

Chilled Red 11 / 42

(Mostly Zinfandel)

Shebang, Napa, California

Pinot Noir 13 / 50

Municipal Winemakers,

Santa Barbara County, California

Sangiovese 12 / 46

Piazzano, Tuscany, Italy

Cabernet Sauvignon 11.5 / 44

Honoro Vera, Jumilla, Spain

Pitfire Sangria 9.5 / 38

citrus + apple + fun

FILL ANY GLASS OF WINE TO THE TOP ADD \$5

BOTTLES / CANS

El Segundo Brewing Co 9

"Mayberry" IPA (7.2% abv)

Lattitude 33 Brewing 8

"Blood Orange" IPA (7.2% abv)

Lost Coast Brewery 5

"Downtown Brown" Brown Ale (5.0% abv)

2 Towns Ciderhouse 7

"Pacific Pineapple" Cider (5.0% abv)

2 Towns Ciderhouse 7

"Prickly Pear Paradise" Cider (5.3% abv)

2 Towns Ciderhouse 7

"Made Marion" Cider (6.0% abv)

Enegren Brewing Company 7.5

"Schoner Tag" Hefeweizen (5.0% abv)

Olde Gold 4

Lager (4.1% abv)

Best Day Brewing 7

Kolsch Style NA (>0.5% abv)