

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

SHAVED BRUSSELS SALAD

Goat Cheese, Cranberries, Almonds, Champagne Vin

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

BLUE = NEW FOR WINTER

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

BRUSSELS SPROUTS & BACON

Fresh Mozzarella, Chile, Lemon, Garlic, Parmesan

18.5

SAUSAGE PARTY

Fresh Mozzarella, Tomato Sauce, Bacon, Sausage, Salami, Saba

21

BURRATA

Tomato Sauce, Pesto (Nuts), Caramelized Onion, Arugula, Hazelnuts

18

IYKYK

Mozzarella, Pitfire Bolognese, Red Wine Vinegar, Fresh Basil

18

ADD ONS

UEGGIES 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 UOCCA | 13

Housemade Pink Sauce, Parmesan Cheese

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

SWEETS

SMOTHERED SUNDAE

Brownies & Cookies, Chocolate, Caramel, Almonds

9

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.

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

PITFIRE COCKTAILS!

LO-FI SPRITZ	9
MICHELADA	7
SOUR SHANDY	7
SESSION MARGARITA	10

DRAFT BEER

GL / PITCHER

Mother Earth Brewing 'Cali Creamin' Cream Ale (5.0% abv)	8.5 / 28
Lincoln Beer Company 'Railsplitter' Red Ale (5.5% abv)	7.5 / 28
Anderson Valley 'Briney Melon' Gose (4.2% abv)	7.5 / 28
Common Space 'Food Fight' Hazy IPA (6.5% abv)	8 / 30
Paperback Brewing Co 'Tucked In By Strangers' Pale Ale (6.5% abv)	8 / 30
Skyduster West Coast IPA (7.0% abv)	8 / 30

1/2 LITER / LITER

Figueroa Mountain Brew Co "Fig Light" Lager (4.5% abv)	5 / 9
Smog City Brewing Co "Little Bo Pils" Pilsner (4.4% abv)	7 / 13
Three Weavers Brewing Co 'Seafarer' Kolsch (4.8% abv)	7.5 / 14
Enegren Brewing Co 'Nighthawk' Black Lager (4.8% abv)	7 / 13
Old Stump Brewing Co 'Honey' Blonde Ale (5.2% abv)	7 / 13
Calidad Beer 'Classic' Mexican Lager (5.0% abv)	6.5 / 12

Pinot Grigio Vigneti Del Sole, Italy	9.5 / 36
Sauvignon Blanc Prisma, Casablanca Valley, Chile	10 / 38
Chardonnay Comtesse Marion, Pays D'oc, France	11 / 42
Rosé Space Age, Central Coast, California	10 / 38
Chilled Red (Mostly Zinfandel) Shebang, Napa, California	11 / 42
Pinot Noir Municipal Winemakers, Santa Barbara County, California	13 / 50
Sangiovese Piazzano, Tuscany, Italy	12 / 46
Cabernet Sauvignon Honoro Vera, Jumilla, Spain	11.5 / 44
Pitfire Sangria citrus + apple + fun	9.5 / 38

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

~ FOLLOW US ~

Instagram Facebook TikTok @PITFIREPIZZA

BOTTLES / CANS

Allagash Brewing Company 'Curiuex' Tripel (10.2% abv)	13
Topa Topa Brewing Co 'Chief Peak' IPA (7.0% abv)	8
Coors 'Banquet' Lager (5.0% abv)	4
Golden State Cider 'Mighty Dry' Lager (6.3% abv)	9.5
Stiegl 'Grapefruit Radler' Shandy (2.5% abv)	8
The Bruery 'Or Xata' Blonde Ale (7.2% abv)	11
Athletic Brewing 'Golden Ale' NA (>0.5% abv)	7
Juneshine 'Blood Orange Mint' Hard Kombucha (6.0% abv)	8