

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

DRAFT BEER

GL / PITCHER
8 / 30

Garage Brewery

House IPA (7.1% abv)

Figueroa Mountain Brew Co

"Light" Lager (4.5% abv)

Smog City Brewing Co

"Little Bo Pils" Pilsner (4.4% abv)

Sierra Nevada

Pale Ale (5.6% abv)

Figueroa Mountain Brew Co

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

Los Angeles Ale Works

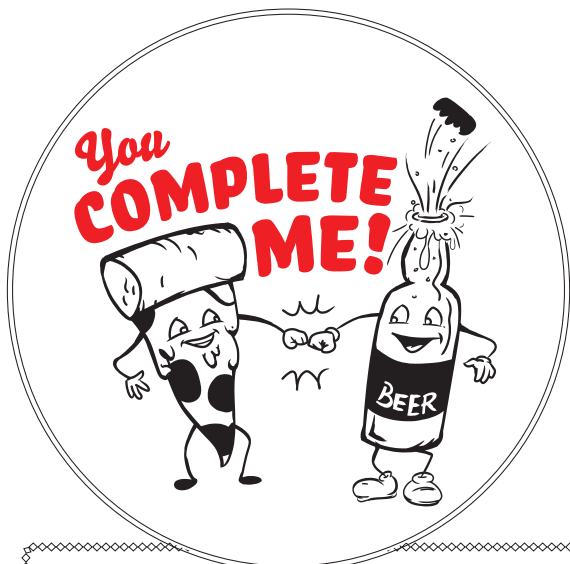
"Dead Cowboy" Red Ale (5.5% abv)

Paulaner

"Weissbier" Munich Wheat Beer (5.5% abv)

Rotating Draft

8 / 30



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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 7

"Downtown Brown" Brown Ale (5.0% abv)

2 Towns Ciderhouse 7

"Pacific Pineapple" Cider (5.0% abv)

2 Towns Ciderhouse 7

"Prickly Pearadise" Cider (5.3% abv)

2 Towns Ciderhouse 7

"Made Marion" Cider (6.0% abv)

Enegren Brewing Company 7.5

"Schoner Tag" Hefeweisen (5.0% abv)

Coors 4

"Banquet" American Lager (5.0% abv)

Best Day Brewing 7

Kolsch Style NA (>0.5% abv)