

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

RED = HERE FOR THE SUMMER

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

OG HEIRLOOM TOMATO Ricotta, Parmesan Crema, Basil, Garlic 17

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 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.

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)

Figueroa Mountain Brew Co

"Light" Lager (4.5% abv)

Tortugo

"Pinzon" Czech Style 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)

Firestone Brewery

"805" Honey Blonde (4.7% abv)

GL / PITCHER

8 / 30

5 / 18

7 / 26

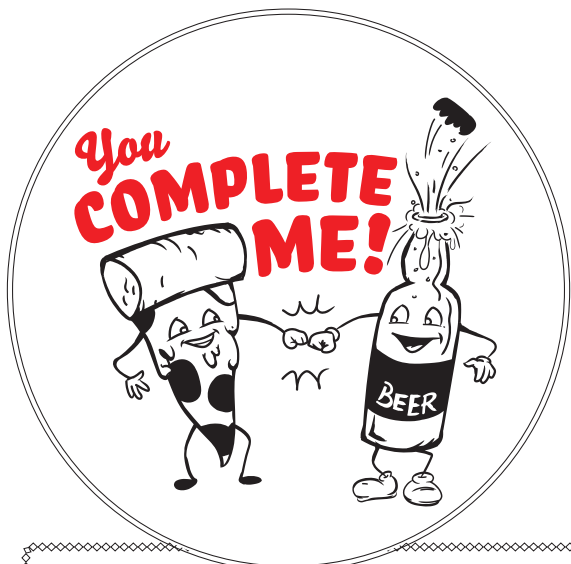
8 / 30

8 / 30

7.5 / 28

8 / 30

7 / 26



~ FOLLOW US ~

   @PITFIREPIZZA

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 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)

Olde Gold

4

Lager (4.1% abv)

Best Day Brewing

7

Kolsch Style NA (>0.5% abv)