



starters

- Polenta Street Tots** 11
 ketchup mayo, birds eye bbq sauce, scallion, sesame, chili oil
- Chicken Wings** 16
 choice of house hot sauce, red eye bbq sauce, salt & pepper, lime tajin, buffalo, honey garlic, or our house APG Sauce **GF DF**
- Burrata** 18
 truffle honey, calabrian chili, sea salt & oregano house bread
- Meatballs** 16
 arrabbiata, parmigiano, pistou
- Garlic Fingers** 19
 mozzarella, grana padano, confit garlic, donair sauce
+ substitute our house made Gluten Friendly crust for \$4
- Jalapeño Spinach Artichoke Dip** 15
 grilled artichokes, roasted jalapeño, potato chips **GF**

veggies

- Brussel Sprouts** 12
 maple ponzu, lime, gochujang aioli, sesame **GF**
- Leafy Greens** 13
 cabernet lemon vinaigrette, shaved fennel, pickled red onions, candied hazelnuts **GF DF V**
- Kale Caesar** 16
 endive, radicchio, shaved egg, raisins, rosemary chili bacon, grana padano, polenta croutons **GF**
- Caprese** 16
 local medley tomatoes, buffalo mozza, basil, arbequina olive oil **GF V**
- Wedge Salad** 14
 iceberg lettuce, cherry tomato, feta, pickled red onion, bacon, scallion, gorgonzola ranch **GF**
- Broccoli & White Beans** 13
 ricotta salata, white wine butter sauce, anchovy, lemon **GF**

pasta

All pasta is house made on a bronze die. **Available after 4pm***

- Spaghetti & Meatballs** 19
 pork meatballs, tomato sauce, parmigiano, basil
- Rigatoni** 21
 white wine rose, chorizo, scallion, blistered tomato, grana padano
- Linguine** 21
 chicken thigh, capers, lemon, herbs, white wine cream, cherry tomato, pecorino

PIZZA

+ substitute our house made Gluten Friendly crust for \$4
+ substitute plant based mozzarella on your pizza for \$4

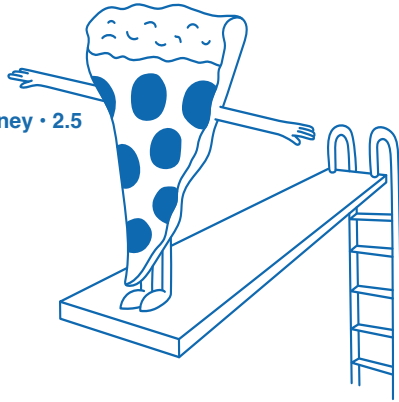
- Grease Wheel** 23
 pepperoni, romano, *make it deluxe(mushrooms, green peppers, red onion) + 4*
- Full Nelson** 26
 four cheeses, white sauce, asiago, grana padano, pecorino, mozzarella, rosemary chili bacon, fermented honey garlic
- Buffalo Chicken** 24
 house hot sauce, shaved celery, gorgonzola ranch, mozzarella
- Margherita** 20
 fior di latte, olive oil, basil
- El Cap** 25
 mixed mushrooms, thyme, arugula, truffle pecorino, scallion
- The Haole** 24
 charred fresh pineapple, banana peppers, chili ham, chili oil
- The Duke** 24
 charred pineapple, fior di latte, rosemary chili bacon, charred red onion
- Chorizo** 23
 pecorino romano, fior di latte, pickled red onions, banana peppers
- Club Med** 23
 semi-sun dried tomatoes, charred red onion, calabrian chilies, kale, feta, mozzarella
- Popper** 24
 jalapeno, rosemary chili bacon, charred red onion, cream cheese sauce, honey garlic drizzle
- Diavolo** 23
 pioneer birds eye salami, jalapeño, fior di latte, Eastern Slopes hot honey
- Capricciosa** 24
 smoked chili ham, artichoke, olive, semi-sundried tomato, fior di latte

worth noting

Our sauce is made with organic California tomatoes. Due to the nature of wheat flour in a pizza kitchen, we cannot guarantee that Gluten Friendly menu items are 100% Gluten Free. Thank you for understanding.

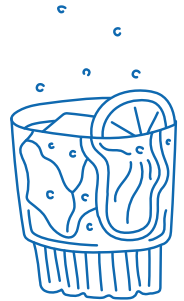
dunks

- Eastern Slopes Hot Honey • 2.5
- Jalapeño Ranch • 2
- Gorgonzola Ranch • 2
- Marinara • 2
- House Hot Sauce • 2
- Donair Sauce • 2
- Garlic Dip • 2



cocktails

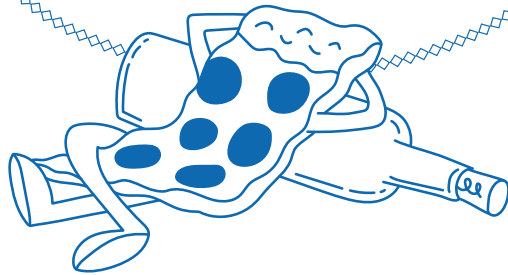
- Spicy Prickly Pear Margarita** 13
tequila, triple sec, prickly pear syrup, jalapeño
- The APG Sour** 13
lemon juice, bourbon, maple syrup, red wine float
- Soho Fizz** 1oz/2oz 9/13
lychee liqueur, triple sec, citrus, soda
- Blood Orange Gin Smash** 1oz/2oz 9/13
blood orange, lime, gin, rosemary



PRETTY SWEET

No Bake Space Cake • 9
pumpkin pie cheesecake, graham crust

Tiramisu • 9
espresso, chocolate, lady fingers, Kahlua



WINE

RED	5oz 1/2 L Bottle
Marcobarba Barbarossa 2021 Italian merlot, cabernet, raboso	11 33 50
Azimut “Negre” 2018 Spanish tempranillo, garnatxa, mataro	
ROSÉ	5oz 1/2 L Bottle
Gilbert & Gaillard 2021 • grenache, mourvedre	11 33 50
WHITE	5oz 1/2 L Bottle
Marcobarba Barbabianca Italian garganega, glera, local white varietals	11 33 50
Azimut “Blanco” Spanish macabeu, garnatxa, xzarel-lo	
BUBBLES	
Mongrada • Brut Prosecco • Valdobbiadene • Conegliano, Italy	50

SPECIALS

DAILY HAPPY HOUR 2-5PM
Dine-in Only

ALCOHOLIC BEVERAGES & PIZZA
25% OFF

Monday

ALL MENU PIZZAS • 20% OFF
Dine-in & takeaway
WINE BY THE GLASS • 7

Tuesday

TALL CANS • 5 • 20% OFF PASTAS

Wednesday

25% OFF ALL BOTTLES OF WINE

craft brews

Born Brewing Co. Autumn Amber	473 mL	8
Born Brewing Co. “Hi Cutie” Raspberry Mint Wheat Ale	473 mL	8
Eighty-Eight Brewing Co. Cassette Lager	473 mL	8
Eighty-Eight Brewing Co. Vietnamese Coffee Stout	473 mL	8
Eighty-Eight Brewing Co. Wavepool Tropical IPA	473 mL	8
Eighty-Eight Brewing Co. Tiffany Rosé Saison	473 mL	8
Cabin Brewing Company Supersaturation NEPA	473 mL	8
Cabin Brewing Company Retrospectrum Pale Ale	473 mL	8
Oi’ Beautiful Brass Monkey Blood Orange Blonde Ale	355 mL	6
Oi’ Beautiful Okami Kasu Japanese Ale	355 mL	6
Oi’ Beautiful Abrazo Mexican Lager	355 mL	6
Oi’ Beautiful Honeybush Hard Iced Tea GF	355 mL	6
Topo Chico mango guava seltzer GF	355 mL	8
No Boats On Sunday BC Peach Cider GF	355 mL	8

refreshments

House Italian Sodas rosemary lemon, strawberry basil, peach cream soda	5
Jarritos Soda Watermelon, Mango, Fruit Punch, Pineapple	370 mL 4
North Water Still, Sparkling	355 mL 3