

# PACIFIC PIZZA AND BREW

## Starters & Salads

<b>HOT WINGS</b>	1 lb. of House-smoked, Spicy Chicken Wings served with Carrot and Celery sticks. Blue Cheese dressing on the side.	<b>13</b>
<b>MEATBALLS</b>	In-house recipe Beef and Pork Meatballs served with Marinara sauce and Crostini's.	<b>10</b>
<b>GARLIC BREAD</b>	Our 10" Pizza dough topped with Garlic butter, Pamesan Cheese and Herbs. Marinara on the side.	<b>6</b>
<b>GARLIC FRIES</b>	Thin cut Fries, Fresh Garlic, Parmesan Cheese, and Truffle Salt.	<b>9</b>
<b>MAC N CHEESE</b>	Made in-house with Cheddar, Jack, and Parmesan cheese. Add Chicken or Steelhead for extra.	<b>6</b>
<b>CAPRESE SALAD</b>	Fresh Basil, fresh Mozzarella, Roma Tomatoes, with Olive Oil and Balsamic Vinegar reduction.	<b>10</b>
<b>PACIFIC COBB</b>	Mixed Greens, sliced Egg*, smoked Salmon, smoked Chicken, Bacon, Tomatoes, Avocado, and Blue Cheese crumbles. Your choice of dressing.	<b>14</b>
<b>HOUSE</b>	Mixed Greens, seasonal Veggies, Red Onions, Sunflower Seeds, and dried Figs. Served with choice of House made Blue Cheese, Ranch, Honey Mustard or Balsamic Vinaigrette.	<b>4/8</b>
<b>KALE</b>	Thinly sliced Kale, Cabbage, Carrot, Mint, Green Onions, Peanuts, shaved Brussel Sprouts and spicy Peanut-sesame dressing.	<b>5/11</b>
<b>CAESAR</b>	Freshly chopped Romaine, house-made Caesar dressing with Anchovy Paste, Egg*, Parmesan, and Croutons.	<b>4/8</b>
<b>SPINACH</b>	Spinach, Red Onion, Bacon, Feta, Dried Cherries, and Pumpkin Seeds with Honey Mustard dressing.	<b>10</b>
	Add smoked Chicken	<b>4</b>
	Add smoked Salmon	<b>5</b>
	Add small tin of Anchovies	<b>5</b>

## Pizzas

		<b>10"</b>	<b>14"</b>	<b>18"</b>
<b>CHEESE</b>	Marinara sauce topped with Mozzarella. :: Sauce on side for CHEESE BREAD	<b>\$10</b>	<b>/ 15</b>	<b>/ 21</b>
<b>CLASSIC COMBO</b>	Marinara sauce, Mozzarella, Pepperoni, Fennel Sausage, fresh Mushrooms, Green Bell Pepper, roasted Red Onion, and Black Olives.	<b>\$14</b>	<b>/ 21</b>	<b>/ 30</b>
<b>PEPPERONI</b>	Our classic Cheese pizza with Pepperoni.	<b>\$11</b>	<b>/ 17</b>	<b>/ 25</b>
<b>MARGHERITA</b>	Extra Virgin Olive Oil, Marinara sauce, fresh Garlic, fresh Roma Tomatoes, Basil and fresh Mozzarella. Topped with Arugula.	<b>\$13</b>	<b>/ 20</b>	<b>/ 25</b>
<b>VEGGIE</b>	Marinara sauce, roasted Red Peppers, fresh Mushrooms, Red Onion, fresh Basil, Artichoke Hearts, and Green Olives. Topped with Mozzarella.	<b>\$13</b>	<b>/ 20</b>	<b>/ 25</b>
<b>HABANERO BBQ PORK</b>	Garlic Olive Oil, Mozzarella, Pulled Pork, Pineapple, Bacon, and smoked Gouda.	<b>\$14</b>	<b>/ 21</b>	<b>/ 30</b>
<b>MEATBALL</b>	Marinara sauce, Black Olives, fresh Mushrooms, fresh Basil, Mozzarella, and our in-house Meatballs.	<b>\$14</b>	<b>/ 21</b>	<b>/ 30</b>
<b>BBQ CHICKEN</b>	Marinara sauce, smoked Chicken tossed in <i>Sweet Baby Ray's</i> BBQ sauce, roasted Red Onion, and Mozzarella. Topped with Blue Cheese crumbles.	<b>\$14</b>	<b>/ 21</b>	<b>/ 30</b>
<b>HAWAIIAN</b>	Marinara sauce with Mozzarella, sliced Capicola, and diced Pineapple.	<b>\$13</b>	<b>/ 20</b>	<b>/ 28</b>
<b>GREEK SAUSAGE</b>	Marinara sauce with Mozzarella, house-made Fennel Sausage, fresh Mushrooms, Kalamata Olives, and Artichoke Hearts. Topped with Feta Cheese.	<b>\$14</b>	<b>/ 21</b>	<b>/ 30</b>
<b>WILD MUSHROOM</b>	Truffle Olive Oil, Mozzarella, wild Mushrooms, Goat Cheese, and Green Onion.	<b>\$14</b>	<b>/ 21</b>	<b>/ 30</b>
<b>FOUR MEAT</b>	Pepperoni, Sausage, Salami, and Bacon. Marinara sauce and Mozzarella.	<b>\$14</b>	<b>/ 21</b>	<b>/ 30</b>
<b>SOPRESSATA PIZZA</b>	White Pie, Sopressata Salami, Fennel Sausage, sliced Pepperoncini and roasted Garlic.	<b>\$14</b>	<b>/ 21</b>	<b>/ 30</b>
<b>HABANERO ALFREDO</b>	Habañero Alfredo Cream Base, Mozzarella, House smoked Chicken, chopped Bacon, sliced Red Onion, and minced Garlic. Topped with fresh Arugula.	<b>\$14</b>	<b>/ 21</b>	<b>/ 30</b>
<b>BACON &amp; FIG</b>	Garlic Olive Oil, Mozzarella, Bacon, Figs, roasted Red Onions, topped with Arugula and a Balsamic Vinegar reduction.	<b>\$14</b>	<b>/ 21</b>	<b>/ 30</b>

*No Substitutions or Additions with our Signature Recipe Pies. Gluten-Free\*\* Pie available in a 10" size only. Add \$3. White Pie - Extra Virgin Olive Oil, fresh Garlic, Ricotta, and Mozzarella Cheese.*

***In an effort to save water we will not always bring it to your table. Please ask your server if you would like a glass!***

***An auto-gratuity of 18% will be added for parties of 7 or more.***

# PACIFIC PIZZA AND BREW

## Create Your Own Pizza

10" CHEESE PIZZA.....10    14" CHEESE PIZZA.....15    18" CHEESE PIZZA .....21  
 - Topping prices below. Limit 4 toppings                      - Topping prices below. Limit 5 toppings                      - Topping prices below. Limit 5 toppings

TOPPINGS

MEATS		CHEESE		VEGGIES			
Pepperoni	Sopressata	Fresh Mozzarella	10" \$1.5	Basil	Green Olives	Roasted Red Onion	10" \$1
Sausage	Bacon	Blue Chz Crumbles		Jalapeño	Kalamata Olives	Roasted Garlic Clove	
Pulled Pork	Meatball	Goat Cheese	14" \$3	Pineapple	Artichoke Hearts	Mushrooms	14" \$2
Salmon	Capicola	Ricotta Cheese		Black Olives	Green Bell Pepper	Roasted Red Pepper	14" \$2
Smoked Chicken		Feta Cheese	18" \$4	Arugula	Roma Tomatoes	Fresh Spinach	18" \$3
				White Onion			

## Calzones

All Calzones include Marinara sauce, Mozzarella, and Ricotta

**COMBO CALZONE.....14**  
 Pepperoni, Fennel Sausage, fresh Mushrooms, and Green Bell Peppers.

**BBQ CALZONE.....14**  
 Smoked Chicken mixed with Sweet Baby Ray's BBQ sauce, roasted Red Onions, and fresh slices of Jalapeños.

**VEGGIE.....13**  
 Mushrooms, fresh Spinach, Artichoke Hearts, and roasted Red Onions.

**MEATBALL.....14**  
 House made Meatballs, fresh Basil, Mushrooms, and Black Olives.

**PEPPERONI OR SAUSAGE..13**  
 Pepperoni or our House made sausage.  
 For both add \$2.

*Dough is made daily in house, including the Gluten-free\*\* dough. We make all our own sauces and dressings. We use only the finest meats and make the Italian Sausage in house. We smoke the Chicken, Salmon, and Wings, on the Yoder Smoker out back. We use local suppliers for dairy, flour, produce, and meats, when available. We are locally owned by a Bend Family.*

*Thanks, and enjoy!*

## Sandwiches

Served with fries or side salad

**SMOKED CHICKEN.....13**  
 With roasted Red Peppers, Mozzarella Cheese, Bacon, Roma Tomatoes, Ranch dressing, and Green Onion, on a Big Ed's Hoagie.

**MEATBALL.....13**  
 House-made Meatballs with Mozzarella Cheese and Marinara sauce, on a Big Ed's Hoagie.

*\* Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*\*We use peanut oil in our kitchen.*

*\* While our gluten-free\*\* crust is made with gluten-free\*\* ingredients, the kitchen is located in a shared facility with non-gluten free items.*

## Desserts

**CHOCOLATE CAKE.....8**  
 Filled with Dark Chocolate Truffle over a Salted Caramel sauce.

**CHEESECAKE.....8**  
 New York style Marionberry Cheesecake with Raspberry Coulis.

**HONOR NOVELTY BAR.....2**  
 Drop the \$\$\$\$ in the jar, or ask the server to put it on your check!

## Without Booze

FOUNTAIN DRINK (12 OZ)	2	VANILLA DRY SODA	4
FOUNTAIN DRINK (20 OZ)	3	BLOOD ORANGE DS	4
ORANGE OR APPLE JUICE	3	PINT OF KOMBUCHA	5
2% OR CHOCOLATE MILK	3	COCK N BULL	5
		GINGER BEER	



# PACIFIC PIZZA AND BREW

## Cocktails

### KOMBUCHA GREYHOUND

Freshly Muddled Basil shaken with Crater Lake Vodka and topped with Caboost Ruby Basil Grapefruit Kombucha. 10

### PACIFIC MARGARITA

100 Anos Tequila and Triple Sec shaken up with fresh grapefruit, orange and lime juice. Topped with a floater of Gran Marnier. Served with Salt unless otherwise specified. 10

### OREGON MULE

Fresh Muddled Lime mixed with Bulleit Bourbon and topped with Cock 'n' Bull Ginger Beer. 10

### SUMMER SANGRIA

Crater Lake Vodka and Triple Sec mixed with lemon juice, pineapple juice, and Deer Creek Pinot Gris. 10

### BLOODY MARY

Crater Lake Vodka and lime juice, topped with Bloody Mary Mix, Worcestershire sauce, Horseradish and Tabasco. Salted rim and lemon. 10

### PACIFIC WELL 8.5

\*CRATER LAKE VODKA\*

\*BULLEIT BOURBON\*

\*100 ANOS TEQUILA\*

\*TANQUERAY GIN\*

\*CRUZAN AGED RUM\*

## Wines

### WHITES

#### TRUE MYTH CHARDONNAY (CA)

Flavors of beautiful tropical fruit and textured creaminess are balanced with acidity that keeps the wine lively and fresh from start to finish. 9/36

#### APEX CELLARS SAUVIGNON BLANC (WA)

Aromas of lime, jasmine and cantaloupe. Hints of citrus linger on the bright finish. 9/36

### REDS

#### COOPERS HALL TEMPRANILLO (WA)

Dark cherry with a hint of plum and vanilla. 9/36

#### DRAGONFLY CREEK PINOT NOIR (OR)

This wine is a combination of five Pinot Clones aged in new and neutral oak. 10/40

#### VALLEY VIEW ROGUE RED (OR)

This blend of "seven essential varieties" has ripe flavors of blackberries and plums. 9/36

#### APPALOOSA CABERNET SAUVIGNON (WA)

Bright red raspberry, dark cherry, and sultry hints of tobacco and vanilla. 10/40

\*Beer & Wine orders can be placed and completed in store only. Growlers can be filled and capped, but not consumed in the restaurant.

# PACIFIC PIZZA AND BREW

## Beer On Tap

**\$6 Pints!**

### LIGHT

CASCADE LAKES BREWING  
BLONDE BOMBSHELL  
4.3% ALC 14 IBUS / BEND, OR

ORDNANCE BREWING BLOODS  
4.6% ALC 21 IBUS / BOARDMAN, OR

GOODLIFE SWEET AS  
6% ALC 18 IBUS / BEND, OR

OBLIVION BREWING Co.  
THE OBLIGATOR PILSNER  
4.8% ALC 42 IBUS / BEND, OR

MCKENZIE HAZY HEF  
4.8% ALC 17 IBUS / EUGENE, OR

IMMERSION LITTLE FAWN  
6% ALC 30 IBUS / BEND, OR

### PALE

BARLEY BROWNS  
HAND TRUCK ALE  
5.5% ALC 55 IBUS / BAKER CITY, OR

DESCHUTES TWILIGHT  
5% ALC 38 IBUS / BEND, OR

SILVERMOON MANGO DAZE  
6% ALC 25 IBUS / BEND, OR

SUNRIVER RIPPIN NW ALE  
6% ALC 50 IBUS / SUNRIVER, OR

10 BARREL RASPBERRY CRUSH  
6.5% ALC 7 IBUS / BEND, OR

### DARK & MALTY

CALDERA  
COCONUT PORTER  
6.2% ALC 27 IBUS / ASHLAND, OR

FEARLESS SCOTTISH ALE  
6% ALC 20 IBUS / ESTACADA, OR

ANDERSON VALLEY  
BOONT AMBER ALE  
5.8% ALC 16 IBUS / BOONVILLE, CA

PBR 16oz. **\$3**

KOMBUCHA CABOOST RUBY BASIL GRAPEFRUIT **\$5 Pints!**  
CABOOST BOXCAR BERRY  
BEND, OR

### IPAs AND REDS

LAGUNITAS LITTLE SUMPIN'  
7.5% ALC 64 IBUS / PETALUMA, CA

ANCESTRY NORTH BEAST HIPA  
8.1% ALC 73 IBUS / TUALATIN, OR

GIGANTIC IPA  
7.3% ALC 85 IBUS / PORTLAND, OR

HOP VALLEY CITRUS MISTRESS  
6.5% ALC 80 IBUS / EUGENE, OR

RIVERBEND MILKSHAKE IPA  
7.2% ALC 60 IBUS / BEND, OR

STONE (GF) DELICIOUS IPA  
7.7% ALC 75 IBUS / SAN DIEGO, CA

BONEYARD RPM IPA  
6.5% ALC 50 IBUS / BEND, OR

BREAKSIDE WANDERLUST IPA  
6.2% ALC 64 IBUS / PORTLAND, OR

GEORGETOWN BHODIZAF  
6.9% ALC 80 IBUS / SEATTLE, WA

WORTHY BREWING STRATA IPA  
6.5% ALC 60 IBUS / BEND, OR

NINKASI DAWN OF THE RED  
7% ALC 66 IBUS / EUGENE, OR

### ROTATING TAPS **\$7**

(ASK SERVER FOR CURRENT FLAVOR)

BONEYARD  
BEND, OR

MONKLESS BELGIAN ALES  
BEND, OR

PFRIEM BREWING  
HOOD RIVER, OR

CRUX BREWING  
BEND, OR

CIDER **\$6 Pints!**  
(ASK SERVER FOR CURRENT FLAVOR)

LEGEND CIDER Co.  
THE DALLES, OR

ATLAS CIDER Co.  
BEND, OR

PACIFIC GROWLERS	10	PACIFIC PINT GLASS	5
GROWLER FILLS	18	SNIFTER GLASS	5