

PACIFIC PIZZA **AND** BREW

Starters

HOT WINGS	1 lb. of house-smoked spicy chicken wings with carrots, celery, and blue cheese dressing on the side	13
GARLIC BREAD	our 10" dough with garlic butter, parmesan, herbs and marinara on the side	7
GARLIC FRIES	thin cut fries, garlic, parmesan, and truffle salt	10

Salads

HOUSE	mixed greens, seasonal veggies, red onions, sunflower seeds, dried figs, and choice of dressing	5/10
KALE	sliced kale, cabbage, carrot, mint, green onions, peanuts, brussel sprouts and spicy peanut-sesame dressing	6/12
CAESAR	romaine, house-made caesar dressing with anchovy paste, egg*, topped with parmesan, and croutons	6/12

blue cheese ranch balsamic vinaigrette caesar spicy peanut-sesame
all dressings made from scratch, in-house

extra salad dressings .75

add smoked chicken 5

Pizzas

		10"	14"	18"
CHEESE	marinara sauce topped with mozzarella. :: sauce on side for CHEESE BREAD	\$11	16	22
CLASSIC COMBO	marinara sauce, mozzarella, pepperoni, sausage, mushrooms, green bell pepper, roasted red onion, and black olives	\$15	23	33
PEPPERONI	marinara sauce, mozzarella cheese, and pepperoni	\$12	18	27
MARGHERITA	marinara sauce, fresh mozzarella, garlic, roma tomatoes, basil, and topped with fresh arugula	\$14	21	30
VEGGIE	marinara sauce, mozzarella, roasted red peppers, mushrooms, red onion, basil, artichoke hearts, and black olives	\$14	21	30
BBQ CHICKEN	marinara sauce, mozzarella, smoked chicken tossed in <i>Sweet Baby Ray's</i> bbq sauce, roasted red onion, and topped with blue cheese crumbles	\$15	23	33
HAWAIIAN	marinara sauce, mozzarella, sliced capicola, and diced fresh pineapple	\$14	21	30
GREEK SAUSAGE	marinara sauce, mozzarella, sausage, mushrooms, kalamata olives, artichoke hearts, and feta cheese	\$15	23	33
WILD MUSHROOM	truffle garlic olive oil base, mozzarella, garlic, wild mushrooms, goat cheese, and topped with fresh green onion	\$14	21	30
FOUR MEAT	marinara sauce, mozzarella, pepperoni, sausage, sopressata, and bacon	\$15	23	33
SOPRESSATA PIZZA	white pie*, sopressata, sausage, pepperoncini and roasted garlic	\$15	23	33
HABANERO ALFREDO	habanero pepper alfredo cream base, mozzarella, smoked chicken, bacon, red onion, garlic, and topped with fresh arugula	\$15	23	33
BACON & FIG	garlic olive oil base, mozzarella, bacon, figs, roasted red onions, topped with fresh arugula and a balsamic vinegar reduction	\$14	21	30

gluten-free** pie available in a 10" size only -add \$3

*white pie - extra virgin olive oil, fresh garlic, ricotta, and mozzarella cheese

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.....11 14" CHEESE PIZZA.....16 18" CHEESE PIZZA22
 - topping prices below limit 3 toppings - topping prices below limit 4 toppings - topping prices below limit 4 toppings

TOPPINGS

MEATS		CHEESE		VEGGIES			
pepperoni	sopressata	fresh mozzarella	10" \$1.5	basil	kalamata olives	roasted red onion	10" \$1
sausage	capicola	blue chz crumbles		jalapeño	artichoke hearts	roasted garlic clove	
smoked chicken		goat cheese	14" \$3	pineapple	green bell pepper	mushrooms	14" \$2
bacon		ricotta cheese		black olives	roma tomatoes	roasted red pepper	
		feta cheese	18" \$4	fresh arugula			18" \$3
		vegan cheese					

* 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

dough is made daily in-house, including the gluten-free** dough

we make all our own sauces and dressings

we smoke the chicken and wings in-house



CALL US AT
(541) 550 7887
 Order online at  **www.PACIFICPIZZABREW.com**

Without Booze

FOUNTAIN DRINK (20 OZ)	3.50	PINT OF KOMBUCHA	5.50
FOUNTAIN DRINK (12 OZ)	2.50	COCK N BULL	5.50
2% OR CHOCOLATE MILK	3.50	GINGER BEER	

340 SW CENTURY DRIVE BEND OREGON 97702

PACIFIC PIZZA AND BREW

Cocktails

KOMBUCHA GREYHOUND

Fresh basil shaken with Crater Lake Vodka and topped with Caboost Ruby Basil Grapefruit Kombucha. **11**

PACIFIC MARGARITA

100 Anos Tequila and Triple Sec shaken with fresh grapefruit, orange, and lime juice. Topped with a Grand Marnier float. Served on the rocks with a salt rim. **11**

OREGON MULE

Fresh muddled lime mixed with Bulleit Bourbon and topped with Cock 'n' Bull Ginger Beer. **11**

SUMMER SANGRIA

Crater Lake Vodka and Triple Sec mixed with lemon juice, pineapple juice, and Deer Creek Pinot Gris. **11**

BLOODY MARY

Crater Lake Vodka, lime juice, Cholula, topped with Bloody Mary Mix. Garnished with a pepperoncini, olives, fresh mozzarella, and pepperoni. **11**

PACIFIC WELL 9.50

CRATER LAKE VODKA

100 ANOS REPOSADO TEQUILA

TANQUERAY GIN

CRUZAN WHITE RUM

BULLEIT BOURBON 10.50

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. **10 / 40**

DEER CREEK PINOT GRIS (OR)

Clean and fruit-centric with rich aromas of starfruit, lemon, apricot, ginger, and peach. **10 / 40**

KRISELLE CELLARS SAUVIGNON BLANC (OR)

Crisp and lively acidity yet viscous and round makes for an excellent and refreshing balance. **10 / 40**

REDS

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 red varietals" has ripe flavors of blackberries and plums. **10 / 40**

APPALOOSA CABERNET SAUVIGNON (WA)

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

*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

LIGHT

CASCADE LAKES BREWING

BLONDE BOMBSHELL
4.3% ALC 14 IBUS / BEND, OR

10 BARREL SASQUATCH

4.7% ALC 26 IBUS / BEND, OR

GOODLIFE SWEET AS

6% ALC 18 IBUS / BEND, OR

BUOY CZECH PILSNER

6.2% ALC 35 IBUS / ASTORIA, OR

CRUX PILZ

5.2% ALC 35 IBUS / BEND, OR

IMMERSION

SEXY GIRLFRIEND SOUR

5.8% ALC 25 IBUS / BEND, OR

MONKLESS RESTITUTION

7.6% ALC 26 IBUS / BEND, OR

DESCHUTES

PACIFIC WONDERLAND LAGER

5.5% ALC 40 IBUS / BEND, OR

SUNRIVER FUZZTAIL

5% ALC 20 IBUS / SUNRIVER, OR

PALE

SUNRIVER RIPPIN NW ALE

6% ALC 50 IBUS / SUNRIVER, OR

WILD RIDE HIDDEN TRAILS

HAZY PALE

5.4% ALC 55 IBUS / REDMOND, OR

SILVERMOON MANGO DAZE

6% ALC 25 IBUS / BEND, OR

CIDER

LEGEND CIDER (ROTATES)

THE DALLES, OR

AVID CIDER DRY APPLE

BEND, OR

PBR 16oz. **\$3**

KOMBUCHA

CABOOST RUBY BASIL GRAPEFRUIT

CABOOST HONEY GINGER JUN

BEND, OR

\$5.50 Pints!

\$6 Pints!

IPA's

ANCESTRY HAZY IPA SERIES

(VARIES) % ALC (VARIES) IBUS / TUALATIN, 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

WORTHY BREWING

STRATA IPA

6.5% ALC 60 IBUS / BEND, OR

BARLEY BROWN'S

PALLET JACK

7.2% ALC 72 IBUS / BAKER CITY, OR

PFRIEM IPA

6.8% ALC 65 IBUS / HOOD RIVER, OR

GIGANTIC

GINORMOUS IMPERIAL

8.8% ALC 100+IBUS / PORTLAND, OR

OBLIVION BACKSIDE IPA

5.9% ALC 70 IBUS / BEND, OR

GEORGETOWN BODHIZAPA

6.9% ALC 80 IBUS / SEATTLE, WA

DARK & MALTY

BEND BREWING CO.

TRADE WAR STOUT

7.5% ALC 31 IBUS / BEND, OR

FEARLESS SCOTTISH ALE

6% ALC 20 IBUS / ESTACADA, OR

ANDERSON VALLEY

BOONT AMBER ALE

5.8% ALC 16 IBUS / BOONVILLE, CA

THREE CREEKS

FIVEPINE CHOCOLATE PORTER

6.2% ALC 55 IBUS / SISTERS, OR

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