



Tastebud

WOOD FIRED RUSTIC BAKING

salad

spring greens, lemon, olive oil	7
caesar with bagel croutons	7
treviso, beets, Fraga farm goat cheese	7
bay shrimp, romesco, cherry tomatoes, nasturtium	7

hearth roasted

grilled favas	4
clams, aleppo chilies, garlic with toasted focaccia	10

pizza

zucchini, pickled peppers, ricotta, mozzarella, parmesan, arugula	23
basil pesto, shiitake mushroom, leeks, blue cheese	21
braised greens, scallions, farm egg, chili, pecorino	23
house pancetta, pesto, cured chilies, fresh mozz, fresh tomatoes	24
canadian bacon, spring onions, onion flowers, tomato, mozzarella	22
house pancetta, nectarines, mascarpone, arugula	25
oil-cured anchovies, tomato, fresh mozzarella	17
tomato sauce with mozzarella cheese	14
add basil	2
add arugula	3
add canadian bacon	4
add anchovies	3
add spicy chorizo	4

please, no substitutions or half and half pizzas

dessert

homemade pie from Laretta Jean's Pie Shoppe	
cinnamon peach in cream cheese crust	6
coconut cream	6

Montreal style bagels to go!

plain, poppy, sesame, salt, leek and black pepper
1.40 each
15.00 dozen

drinks

San Pellegrino Mineral Water 500ml / 1l	3/5
Izzie -	
Blackberry / Pomegranate / Grapefruit / Clementine	2
Fever Tree - Ginger Beer/ Ginger Ale	2
Steelhead - Root Beer	3
Coffee - Stumptown	2

beer on tap

Kölsch - Hopworks Urban Brewing, Portland	4
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beer

Fred - Hair of the Dog Brewing, Portland	6
Caldera - IPA - Ashland - 12 oz can	3
Caldera - Pale Ale - Ashland - 12 oz can	3
Oakshire - Overcast Espresso Stout - 22oz	12
Old German - Lager - Pennsylvania - 16 oz can	3
Iron City - Lager - Pennsylvania - 16 oz can	3
Old Speckle Hen Pub - England - 14.9 oz can	4.5
Hitachino Nest - White Ale - Japan	6
Dutchesse de Bourgogne - Belgium	6.5
Vichtenaar - Flemish Ale - Belgium	6.5
Echt Kriekenbier - Cherry Flemish - Belgium	7
Reissdorf Kölsch - Germany - 500ml	7

wine glass/bottle

sparkling

Lambrusco - Ca de Medici 2007	7/26
Prosecco - Toffoli di Congliano NV	7/26
Brut Rose - Jean Paul Trocadero	7/26

rosé

Apolloni Willamette Valley 2009	7/26
Tavel- Domaine J.P. Lafond Roc-Epine 2009	8/32
Touraine Noble Joue- Rousseau Frères 2009	9/36

white

Pinot Bianco - Giovanni Cameron <i>OR</i> 2009	6
Chardonnay - Apolloni Willamette Valley 2008	7/26
Orvieto - Le Velette "Berganorio" 2008	7/26
Foradori Bianco "Myrto" 2008	40

red

Augurio Rosso- Fattoria Cabanon 2008	7/26
Cahors - Chateau du Cayrou 2005	8/32
Barbera D'Alba - Abbona 'Rinaldi' 2207	10/36
Pinot Noir - Cameron Gehrts Vineyard <i>OR</i> 2007	50
Corail - Chateau D'Alray 2005 (Light Red)	40

18% percent gratuity may be added to parties of 6 or more

Spring Hours
5 - 9:30 pm
Wednesday - Sunday

All You Can Eat Pizza!
Sunday Night