

AMERICAN 35

FOOD SERVED UP TO :15 BEFORE CLOSING

SNACKS

HUMMUS PLATE	9
House-made hummus with fresh flat bread	
WARMED OLIVES	11
House olive mix, warmed in the oven, with fresh flat bread (has pits)	
MEZZE PLATTER	14
Hummus, warmed olives, cut vegetables, and other goodies arranged with fresh flat bread	
SALUMI PLATTER	18
Selected imported salami and prosciutto, caperberries, arranged with fresh flat bread	

SIDES

SUNSET GREENS	10
Greens, pickled red onions, English cukes, goat cheese, balsmamic vinaigrette, candied pecans	
SEARED PADRON PEPPERS	11
Local Padron peppers seared in olive oil with Maldon salt	
EGGPLANT ROLLS	14
Local eggplant envelops ricotta, cheese, parsley and nutmeg, topped with marinara	
ROASTED CARROTS WITH ZA'ATAR	12
Roasted carrots, feta, parsley, eastern spice	
BEET SALAD WITH ARUGULA	11
Arugula, pickled red onion, goat cheese, pepitas, mirin dressing	
KALE AND WHITE BEAN SALAD	14
Wilted kale, Canellini beans, garlic/lemon dressing	
ROASTED BRUSSELS	16
Sprouts, roasted garlic, garlic/lemon dressing, grated parmesan	

SWEETS

BASQUE CHEESECAKE	11
Simple cheesecake, baked dark brown and full of character in our own oven. Served on its own- or try it with an amaro or Disaronno	
POT BROWNIE	9
House-made brownie in a pot, fired in the oven - add vanilla or salted caramel ice cream for 2.50	
RHUBARB CRISP	9
House-made rhubarb compote with crumble in the oven - add vanilla ice cream for 2.50	
VANILLA FIRE	4.5
Vanilla ice cream with our own housemade hot honey drizzle and flakes of aleppo pepper. Sweet-Hot Madness!	
I SCREAM FOR ICE CREAM	3.5
Vanilla, salted caramel ice cream or mango sorbet scoop in a bowl.	
RUBY JEWEL ICE CREAM SAMMY	6.5
Actual cookies with gourmet ice cream all wrapped up in a pink envelope. Try one! Take a look in the freezer for the latest varieties	

SIGNATURE PIZZA

FIG ROSEMARY & GARLIC	19
Fig jam, fresh rosemary, roasted garlic	
BIANCO'S PIZZA ROSA	19
Grated romano, red onion, fresh rosemary, crushed pistachio	
CUP & CHAR HOT HONEY	22
Charred pepperoni, fresh mozz, hot honey, chili flake	
FEATURED PIZZA	19
The chef's whim of the week - ask your server	

No Substitutions or additions on specialty pizzas please

NEAPOLITAN PIZZA

Wood fired pizza, handmade dough 14" Any pie can be GF on request*	
MARINARA	15
Tomato, olive oil, roasted garlic, herbs (vegan)	
MARGHERITA	16
Tomato sauce, fresh mozz, fresh basil (v)	
WHITE PIE	20
White sauce, forest mushroom, bacon	
CALABRESE	18
Italian calabrese, tomato sauce, mozz - spicy	
SAUSAGE, ONION, CHILE	19
Fennel sausage, tomato sauce, red onion, crushed Peruvian red chiles	
CHICKEN ROSEMARY	18
Tomato sauce, grilled chicken, roasted garlic, fresh rosemary	
CHICKEN PESTO	18
Pesto, mozz, olive oil, grilled chicken	
PEPPERONI	19
American pepperoni, tomato sauce, mozz	
MR. HUBBARD'S SATURDAY	21
Tomato sauce, mozz, sausage, sliced meatballs, parsley	

BUILD YOUR OWN

START WITH A TOMATO/CHEESE PIZZA, THEN CHOOSE UP TO 3 MORE INGREDIENTS:
pepperoni, sausage, salame, meatball, chicken, red onion, garlic, bacon, pineapple, crushed cherry peppers, forest mushrooms
18 + 1.75 PER INGREDIENT



Please check with your server regarding any food allergies.
Consuming raw or undercooked food can present a health risk.
Parties of 8 or more will be presented one check + 18% gratuity included
Please remember they are your children, not ours.

AMERICAN 35

AMERICAN FOLK HEROES

AMELIA EARHART 14
Aperol/lemon/simple/aquafaba

THE BOND GIRL
gin/peach puree/lavender/lemon/amaro

CESAR CHAVEZ
tequila/rhubarb/lime/triple sec/fire bitters


COLONEL MUSTARD
mustard seed vodka/celery bitters/vermouth/lemon

SQUANTO
vodka/coffee liqueur/pumpkin spice/cream

JESSE JAMES*
bourbon/cardamom/bitters - served smoked

LONE RANGER
mezcal/cinnamon/lime/blackberry puree

JOHNNY APPLESEED*
dark rum/cider/ginger/lemon - served hot

 Can be made N/A
using Ritual &
Kentucky 74
Zero Proof Spirits

CLASSIC CALLS

Bloody Mary*	Margarita*	12
Cosmo	Martini*	
Daiquiri*	Mojito	
Dark & Stormy*	Moscow Mule*	
French 75*	Negroni	
Gimlet*	Old Fashioned*	
Mai Tai	Paloma*	
Manhattan	Whiskey Sour*	

MOCKTAILS

RUE SAINT PIERRE 12
blackberry puree/lavender/cream

OLD STORMALONG
coffee/NA whiskey/cinnamon/cream - served hot

THE GOLD RUSH
NA whiskey/lemon/ginger/honey

SOFT DRINKS

HOUSE-MADE FRUIT SODA 4
plum, rhubarb, blueberry

FOUNTAIN 2.5
Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade, Iced Tea,
Fanta, Root Beer (one refill)

HOT: 3.5
coffee, tea

ON DRAFT

BURWOOD WHITE ROOSTER 7
abv 4.7% IBU 18 Clean, pale, crisp

LAHT NEPPUR OATMEAL PORTER
abv 6.2% IBU 40 Chestnut, charred wood, mildly sweet

FIVE DOLLAR RANCH PARTY IN THE IPA
abv 7% IBU 43 Tangerine, papaya, pine & spice

CROSSBUCK GERMAN PILSNER
abv 6.6% IBU 65 Bitter orange, WW wheat

LOCUST BLACKBERRY CIDER
abv 6.9% Apples, berries, not too sweet

BOTTLES & CANS

Pacifico	Guinness	6
Terminal Gravity Pilsner	Coors Light	
Alaskan Amber	Coors Banquet	
Lost Coast Tangerine Wheat	Clausthaler NA	
Blue Moon	White Claw - Assorted	
Jeremiah J. Vanilla Porter	Bale Breaker IPA	

WINE

JEZEBEL WHITE BLEND 12/36
Oregon, abv 13.0% Floral, spice, tropical fruit

JAINE CHARDONNAY 10/30
Washington, abv 14.1% Fresh cut hay, stone fruit, lime peel

THE JACK ROSE 10/30
Washington, abv 13.1% Strawberry, Watermelon, Citrus

PROLETARIAT SANGIOVESE 14/42
Washington, abv 13.8% Dried cherry, tobacco, allspice

VITAL WINES “THE GIVEN” 14/42
Washington, abv 14% Cardamom, vanilla panna cotta

BELLAFINA PROSECCO 8/24
Italy, abv 12.5% Crisp, fruity, floral



LIQUEURS

AMARO MONTENEGRO 8

CARDAMARO 7

CLEMENT COCONUT 7

DISARONNO 7

FORO AMARO 7

LIMONCELLO 7

FERNET BRANCA 7

CEDAR RAIN COFFEE LIQUEUR 6.5