

## 800° POWER BOWLS

Each bowl comes with quinoa tabbouleh, kale, cucumber, avocado, garbanzo, cherry tomatoes & corn, lemon-tahini sauce.

### CHOOSE YOUR 800° POWER BOWL PROTEIN:

#### ROTISSERIE CHICKEN | 16

Bell & Evans antibiotic-free natural chicken.

#### SUPER VEGAN [vg] | 15

Woodfired portabellas, roasted golden beets, hummus.

#### ANTARTIC SALMON | 19

Faroe Island wild caught woodfired salmon.

## SANDWICHES

Served with Kale Slaw or Yukon Gold fries.

#### PRIME RIB FRENCH DIP | 17

Au jus, caramelized onions, arugula, horseradish cream.

#### CHICKEN MILANESE SANDWICH | 16

Hand breaded Bell & Evans chicken breast, bib lettuce, pickled onions, tomato, lemon.

#### MEATBALL SUB | 14

Grass-fed beef, fresh mozzarella, tomato sauce, pecorino romano.

#### UD'S 800° FRIED CHICKEN SANDWICH | 16

Bell & Evans chicken breast, boston lettuce, heirloom tomatoes, house made dill pickles, garlic aioli, UD's Calabrian chili glaze.  
Served with Yukon Gold french fries, "Cajun Style".

## ROTISSERIE PLATES

Plates come with your choice of Bell & Evans woodfired rotisserie Chicken with Peruvian Green sauce, Faroe Island wild caught Salmon with Lemon-Caper sauce or Mishima Reserve Wagyu skirt steak with chimichurri.

1/4 CHICKEN + 2 SIDES	15		
WOODFIRED SALMON + 2 SIDES	19	<ul style="list-style-type: none"> <li>• Rotisserie Basted Potatoes</li> <li>• Roasted Brussels Sprouts</li> <li>• Creamed Corn</li> <li>• Small Green Salad [vg]</li> </ul>	<b>MARKET SIDES</b> <ul style="list-style-type: none"> <li>• Quinoa Tabbouleh [vg]</li> <li>• Cuban Rice &amp; Beans [vg]</li> <li>• Kale Slaw</li> <li>• Truffle french fries +2</li> <li>• Creamy Hummus [vg]</li> <li>• Broccolini [vg]</li> <li>• French Fries [vg]</li> </ul>
WAGYU SKIRT STEAK + 1 SIDE	21		

## DESSERTS

#### TRES LECHES BREAD PUDDING | 12

Hawaiian sweet bread, Duke & Dame Whiskey, vanilla bean gelato.

#### NUTELLA CALZONE | 14

House Specialty, vanilla bean gelato, fresh berries, chocolate drizzle.

#### WOODFIRED COOKIE | 12

Big Dough Chocolate Chip Cookie, pistachio gelato, home-made whipped cream.

# 800°

WOODFIRED  
KITCHEN

# LUNCH

DAILY 12PM - 4PM

## BURGERS

Served with Kale Slaw or Yukon Gold fries.

#### DWADE'S 800° WOODFIRED | 19

Dry-aged beef, bacon jam, caramelized onion, aged white cheddar, roasted garlic aioli, served on a brioche bun.

#### THE "ALL AMERICAN" | 19

Dry-aged beef, lettuce, tomato, onion, American cheese, ketchup, mayonaise, served on a brioche bun.

#### WOODFIRED PORTABELLA | 13

Marinated portabella, hummus, avocado, red peppers, cucumber, arugula, served on a brioche bun.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% gratuity added for parties of 6 or more. [v] vegetarian [vg] vegan

# CREATE YOUR OWN WOODFIRED PIZZA

## 1. CHOOSE A BASE

Substitute gluten-free Caulipower Crust (+\$4)

### MARGHERITA [v] 14

Crushed tomato, fresh basil, local mozzarella, parmigiano, EVOO.

### BIANCA [v] 12

White pie (no sauce), parmigiano, fresh mozzarella, garlic, oregano, EVOO.

### VERDE [v] 14

Green pie (pinenut-basil pesto), fresh mozzarella, aged parmigiano.

## 2. SELECT ADD-ONS

We suggest a maximum of 2-3 add-ons per pizza.

### PROTEINS \$3

SMOKED BACON  
 ANCHOVIES  
 PEPPERONI  
 ROTISSERIE CHICKEN  
 SPICY SOPPRESSATA  
 ITALIAN SAUSAGE  
 BEEF MEATBALL

### VEGETABLES [vg] \$2

CHERRY TOMATOES  
 KALAMATA OLIVES  
 ARTICHOKES  
 BELL PEPPERS  
 PEPPADEW PEPPERS  
 WILD MUSHROOMS  
 ROASTED GARLIC  
 CAMELIZED ONIONS

RAW RED ONIONS  
 PEPPERONCINI  
 BASIL PESTO  
 FRESH JALAPEÑOS  
 ROASTED PINEAPPLE  
 SWEET CORN  
 AVOCADO  
 PINE NUTS

### CHEESES [v] \$3

MOZZARELLA  
 RICOTTA  
 GORGONZOLA  
 TRUFFLE CHEESE

FONTINA  
 FETA  
 PECORINO  
 DAIYA MOZZ [vg]

## FREE EXTRAS

CHILES • GARLIC • OREGANO

## 3. SELECT OPTIONAL FINISHES

Added AFTER baking.

ARUGULA (\$2) • PROSCIUTTO (\$4) • SMOKED SALMON (\$5) • BURRATA (\$6) • HONEY (\$2)

