DAMN FINE PIZZA

1307 BAY STREET PORT ORCHARD, WA
TUESDAY - SUNDAY 11AM—9PM
FRIDAY & SATURDAY 11AM—10PM

PLEASE START ALL ORDERS AT THE FRONT COUNTER OR BAR (21+)

Starters.

Focaccia 6
Freshly baked with olive oil, rosemary & sea salt. Olive oil & balsamic vinegar for dipping.

Marinated Olives 9
Warmed Castelvetrano olives marinated in garlic olive oil & citrus

Cheese Bread 12
Brushed with garlic butter, oregano, and house blended cheese. Served with red sauce
(Make it "bougie" +$3 with fontina cheese & roasted garlic)

Mac n' Cheese 13
Cavatappi noodle baked in creamy fontina cheese sauce & herbed panko breadcrumb***
(Add Bacon or Chicken +$3 OR Spicy Meatball +$4)
****Please allow for a longer bake time***

That's a Spicy Meatball 16
Four homemade American kobe beef meatballs simmered in spicy marinara; topped with fresh basil, ricotta & parmesan cheese

Pizza by the Slice.
11am - Sold Out
Cheese 4
Pepperoni 4.50
Daily Meat/Veggie Special 5

Salad.

Caesar 12/18 *(LG Serves 4)*
Romaine tossed in house-made Caesar* dressing *(contains anchovy)* with grated parmesan & crouton

House Salad 12
Romaine and arugula, black olive, sweet pepper, pickled red onion, shredded cheese, and crouton with choice of dressing

BLT 13/19 *(LG Serves 4)*
Romaine tossed in ranch dressing with crumbled bacon, cherry tomato, parmesan & crouton

Rocketman 14
Arugula greens, cherry tomato, red onion, fresh cubed mozzarella & parmesan with red wine vinaigrette and balsamic reduction

Harvest Quinoa 15
Quinoa salad with roasted butternut squash, red onion, Craisins and fresh herbs over a bed of arugula and romaine, sweet pepper, crumbled goat cheese, and candied walnut with choice of dressing. *(Harvest Quinoa mix available a la carte $7)*

Add Chicken or Bacon +$3

All of our dressings are made from scratch - *Ranch, Blue Cheese, Green Goddess, Caesar (contains anchovy), Honey Mustard Vinaigrette, or Red Wine Vinaigrette*

Sando.

6" hoagie toasted with garlic butter. Served À la carte

Chicken Bacon Ranch 14
Honey mustard chicken, bacon, and provolone cheese toasted & finished with romaine lettuce, cherry tomato, ranch dressing and pickled red onion

Grinder 16
Capicola, soppressata, pepperoni, provolone cheese, arugula, red onion, and cherry tomato with pesto aioli & red wine vinaigrette

Caprese Sando 13
Pesto aioli, fresh mozzarella, & cherry tomato toasted & topped with arugula, fresh basil, and balsamic reduction
(add Chicken $3 or Prosciutto $4)

Meatball Sub 15
House-made beef meatballs in roasted red pepper marinara with shredded mozzarella & provolone cheese toasted in the oven and finished with fresh basil

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12" (SERVES 1-2) / 16" (SERVES 2-4)
8 SLICES PER PIE

12" GLUTEN FREE CRUST AVAILABLE FOR AN ADD'L $6**

House Pie

D.F. Cheese 17/26
Red sauce, shredded mozzarella and provolone blend, fontina & parmesan cheese dusted with oregano

Marg 17/26
Red sauce, fresh mozzarella, garlic, olive oil & fresh basil

Pep Pep 17/26
Red sauce, pepperoni, red onion, garlic, caper & fresh basil

The Bomb 18/28
Red sauce, pepperoni, fennel sausage, black olive & red onion

Henny Plz 21/34
Red sauce, soppressata, capicola, ricotta cheese, hot honey & fresh basil

The Curtis 18/27
Red sauce, mushroom, olive, artichoke, red onion, roasted garlic & sweet pepper

Ladybird 21/32
Ranch dressing base, chicken, crumbled bacon, chopped garlic, spinach & cherry tomato

Porker Pie 22/35
Red sauce, capicola, sausage, and bacon with cherry tomato, chopped garlic, and balsamic reduction

HALF N HALF HOUSE PIES MUST HAVE THE SAME SAUCE BASE AND WILL BE CHARGED AT THE HIGHER PRICE.* *NO BYO HALVES.

House Pie

A-Rae-Gula 23/36
Red sauce, prosciutto, mushroom, fresh mozzarella topped with arugula, cherry tomato, parmesan & balsamic reduction

Broken Meatball 21/35
Red sauce, crumbled beef meatball, roasted pepper, ricotta cheese & fresh basil

Betty Draper 23/36
Garlic olive oil, soppressata, goat cheese & granny smith apple topped with arugula, candied walnut & hot honey

Sasquash 23/36
Garlic olive oil, roasted butternut squash, bacon, caramelized onion, mozzarella & goat cheese topped with balsamic reduction and fresh rosemary & parsley

King Volcano 21/34
Red sauce, pepperoni, crumbled bacon, fresh pineapple, fresh jalapeno, hot honey

Nonna Piccata 21/35
Ricotta cream sauce, chicken, artichoke, roasted red peppers, chopped garlic & capers finished with fresh rosemary & parsley

Gooey Duck 21/34
Ricotta cream sauce, roasted garlic, mushroom, baby spinach, fontina & parmesan cheese
**does not have actual Geoduck*

HEY BIG DIPPER!
Add a side sauce .75 ea
Ranch, Blue Cheese,
Red Sauce, Pesto Aioli,
Balsamic Reduction *($1) OR*
Hot Honey *($1)*

WE PROUDLY USE GRANDE CHEESE, FLOUR MILLED IN THE PNW, AND SOURCE PRODUCE LOCALLY WHEN POSSIBLE. OUR DOUGH IS COLD FERMENTED FOR COMPLEX FLAVOR & GLUTEN STRUCTURE THAT RESULTS IN A CRISPY LIGHT CRUST.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
WE DO NOT GUARANTEE A GLUTEN FREE ENVIRONMENT. OUR KITCHEN USES NUT & SOY PRODUCTS. PLEASE INFORM US OF ANY ALLERGIES.*

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Gotta Dip?
Add a side sauce $0.75ea; Ranch, Blue Cheese, Red Sauce, Pesto Aioli, Balsamic Reduction ($1) or Hot Honey ($1)

Calzone.

Our 12" crust stuffed & folded in half, brushed with garlic butter & baked until crispy. Limited quantities daily.

Big Ed 18

Red sauce, house cheese, ricotta cheese, Italian sausage, pepperoni and crumbled meatball with a touch of basil

Waldo 18

Ranch, house cheese, roasted chicken, bacon, chopped garlic, baby spinach, and cherry tomato

Diane 16

Pesto aioli, fontina cheese, artichoke, red onion, black olive, and sweet peppers

Pizza Casserole.

Skipping the crust? Meet the pizza casserole - all flavor, no guilt. *Please allow for a longer bake time.*

Build Your Own 14

Your choice of red sauce or ricotta cream, plus any three toppings, layered with our house-blend cheese and baked until perfectly molten.

Something Sweet.

Damn Fine Brownie 8

Rich chocolate brownie warmed in the oven and dusted with powdered sugar

(Order it a la mode with a scoop of Vanilla Ice Cream +$2)

Cannoli 8

Crispy fried pastry shell piped to order with chocolate chip ricotta cream filling. A Sicilian treat

PLEASE PLACE ALL ORDERS AT THE FRONT COUNTER OR BAR (21+)

Build your own pizza.

All B.Y.O. **starts with red sauce and house blended cheese** *unless other options are requested.* **Please limit to 5 toppings for optimal cooking**

PICK A SIZE

12" - $15 (FEEDS 1-2)

12" GLUTEN FREE CRUST AVAILABLE FOR AN ADD'L $6**

OR 16" - $20 (FEEDS 2-4)

PICK A SAUCE *(No split sauce base)*
House Red • Ricotta Cream • Garlic Olive Oil • Ranch
Post Bake
Hot Honey • Balsamic Reduction

CHEESE $2
House Blend • Parmesan • Ricotta
Blue Cheese • Fontina •
Fresh Mozzarella (+$1)
Goat Cheese (+$2) • Vegan Cheez (+$1)

VEGGIES, ETC. $2
Arugula • Artichoke • Baby Spinach • Basil • Butternut Squash • Capers • Chopped or Roasted Garlic • Tomato • Mushroom • Sweet Bell Pepper • Roasted Bell Pepper • Fresh Jalapeño• Fresh Pineapple • Black Olive • Red Onion • Candied Walnut

MEAT
$3— Pepperoni • Italian Sausage • Bacon • Chicken • Vegan Pepperoni
$4— Anchovy • Capicola • Crumbled Meatball • Prosciutto • Soppressata (spicy salami)

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House Cocktails.

Dee F. Peach 11
Black tea infused vodka, peach schnapps, lemon & rosemary syrup

Coffee Old Fashioned 12
Rittenhouse rye, coffee liqueur, orange bitters, amarena cherry served over a big rock

Basil Smash 11
Vodka, basil, lemon, simple, bubbles & sugar rim

Sinclair Fog* 12
Earl grey infused gin, lemon, vanilla syrup, & egg white

Mai Tai 13
Silver rum, dark rum, gran gala, lime, demerara, orgeat & aromatic bitters

New Shoes 14
Buffalo Trace bourbon, Fernet, maple syrup & Scotch rinse with a big cube & amarena cherry

Drinks.

Fountain Soda $3 - *Coke, Coke Zero, Sprite, Dr. Pepper, Barq's Root Beer, Fanta Orange, Minutemaid Lemonade, Gingerale*

Bottle Soda $4 / Can Soda $3 *(specialty cans $4)*

San Pellegrino $4 - *Sparkling, Limonata, Aranciata*

Bedford's Ginger Beer $4

Brew Dr. Kombucha $5

Non-Alcoholic Drinks

Laura Palmer $7 - *Hibiscus mint tea & lemonade*

Monster Pop $7 - *Pineapple, cherry, lemon & lime juice with Bedford's ginger beer*

FIRST SNOW* $10 - *Giffard non-alcoholic Ginger liqueur, lemon, orgeat, and egg white* **(21+ ONLY)**

Seasonal Libations.

Apple Orchard 12
Warming Tuaca liqueur, Gran gala orange liqueur, spiced apple demerara & lemon topped with a cinnamon sugar rim and sparkling wine

Kiss from a Rosemary* 12
Rainier botanical gin, lemon, rosemary syrup and egg whites

Sage & Scarlet 12
Sage-infused vodka, St. George pear liqueur, muddled sage, lemon, beetroot & berry syrup topped with soda water

Kallisti 12
Apple-infused silver tequila, spiced apple demerara, lemon & Bedford's ginger beer

Alpine Paloma 14
400 Conejos mezcal, Braulio alpine amaro, pamplemousse liqueur, lime & grapefruit juice topped with sprite & Tajin rim

Good Medicine 14
Monkey Shoulder blended scotch whiskey, lemon, honey and Giffard ginger liqueur

Pearly Dew Drops 15
Rittenhouse rye, amaro Montenegro, St. George pear liqueur, black walnut bitters & lemon peel

El Bulevar 15
Elijah Craig bourbon, Campari, Licor 43 & orange peel

Sugar Hiccup 14
London dry gin, Sipsmith Sloe gin, lime, falernum & hibiscus syrup

Below Deck 14
Appleton Estate rum, Strega herbal liqueur, lime & spiced pineapple syrup

Great Northern 12
Pursuit cold brew whiskey, espresso, salted maple syrup and cream topped with butterbeer sprinkles

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