DAMN FINE PIZZA

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

PLACE ALL ORDERS
@
THE COUNTER OR BAR (21+)

Starters.

Focaccia 6
Freshly baked with olive oil, rosemary & sea salt

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.

Pesto Pasta Salad 7
Cavatappi noodle tossed in pesto aioli with spring peas, red onion, artichoke & parmesan cheese

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

Rocketman 13
Arugula greens, cherry tomato, red onion, fresh cubed mozzarella & parmesan with vinaigrette and balsamic reduction

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

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

Add Chicken or Bacon +$3

All dressings made from scratch - *Ranch, Blue Cheese, Caesar, Honey Mustard, House Vinaigrette*

Sando.

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

Caprese 13
Pesto aioli, fresh mozzarella, & cherry tomato toasted & topped with arugula, fresh basil, and balsamic reduction

(add Chicken $3 or Prosciutto $4)

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 & hoagie vinaigrette

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

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

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

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

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

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

House Pie

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

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

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

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

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

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

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

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 dusted with powdered sugar

(À la mode with a scoop of Umpqua Vanilla Ice Cream +$2)

Cannoli 8

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

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 Pepper • Roasted Bell Pepper • Jalapeño• Pineapple • Black Olive • Red Onion • Candied Walnut

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

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House Cocktails.

Dee F. Peach 10
Black tea infused vodka, peach schnapps, lemon & rosemary syrup

Coffee Old Fashioned 11
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*

Fire Walk w/ Tea $7 - *Caffeine-free sweet & spicy tea infused with fresh jalapeño and simple syrup*

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

Seasonal Libations.

Hugo Spritz 11
Elderflower liqueur, lime, soda & bubbles with fresh mint. *Floral, fizzy, dangerously easy*

The Wash 12
Coconut fat-washed Rainier gin, fresh lime & simple syrup over a nice big ice cube. *Silky, citrus, quietly sophisticated*

WASP 11
Mandarin vodka, hibiscus, lime & Brew Dr. Superberry kombucha. *Bright, fizzy, a little feral*

Orange Blossom 14
Rye, Tuaca, Gran Gala, fresh lemon & vanilla with a sugar rim. *Citrus-forward, warming*

Red Room 13
400 Conejos mezcal, hibiscus, lime & pineapple with a Tajín rim. *Smoky, tropical & a little strange*

Garden Party 14
Mr. Pickles gin, fresh muddled sage & aloe liqueur, lime & agave. *Herbal, alive, unmistakably Pacific Northwest*

Flor de Muerto 14
Hornitos Reposado tequila, elderflower liqueur, Gran Gala, marigold syrup & lemon. *Bright, floral, a genuine celebration*

Dr. Fünke 14
Appleton Estate rum, banana liqueur, Fontbonne, pineapple, lime & orange. *Tropical, layered, a little eccentric*

Black Lodge 12
Borghetti espresso liqueur, Sibona amaro & espresso shaken hard. *Dark, bold, stimulating*

False Prophet 13
Tequila blanco, poblano liqueur, Fontbonne, passionfruit & lime with salt rim.
Looks innocent. Isn't.