

Alibi Wood Fire Pizzeria

WOOD FIRE PIZZA IO"

Margherita ... \$11

rustic crush tomato sauce, fresh mozz & local basil

Sausage ... \$13

rustic crush tomato sauce, Italian sausage, caramelized onions, fresh mozz & Parm

Spicy Pepperoni ... \$13

rustic crush tomato sauce, spicy pepperoni, fresh mozz & Parm

The Fun Guy ... \$12

garlic olive oil, sautéed mushrooms, caramelized onions, fresh mozz & goat cheese

Veggie... \$12

rustic crush tomato sauce, mushrooms, onions, bell peppers, fresh mozz & Parm

Rocket ... \$14

garlic olive oil, goat cheese, fresh mozz, prosciutto, topped with fresh, crisp lemon olive oil dressed arugula

Best Ever ... \$14

rustic crush tomato sauce, garlic, ricotta, spicy pepperoni, caramelized onions & fresh mozz

Pesto Chicken ... \$14

House made pesto, wood fire roasted chicken, roasted red peppers, fresh mozz & Parm

Pork Love ... \$16

rustic crush tomato sauce, spicy pepperoni, Genoa & Sopressata salami, capocola, prosciutto, fresh mozz, & Parm

Great White ... \$16

garlic olive oil, fresh mozz, ricotta, feta, goat cheese, & Parm

Pulled Pork Pizza ... \$16

garlic olive oil, pulled pork, pickled onion, fresh mozz, cheddar cheese, topped with house cole slaw

The Cowboy Beef Brisket Pizza ... \$16

bechamel sauce, hickory smoked brisket, red onion, cheddar & mozz, drizzled with horseradish cream & honey

The Vaquero Beef Brisket Pizza ... \$16

cilantro chimichuri, hickory smoked brisket, red onion, cherry tomato, smoked Gruyere & mozz

Our menu features humanely, all natural meats from Niman Meats. Raised on environmentally sustainable ranches, never given antibiotics or hormones. Certified Humane & Raised with Care.

Tables of 6 or more 20% gratuity will be added to ticket, tickets will only be split once.

We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

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SMALL PLATES

Burrata:

served with garlic olive oil flat bread

Agrodolce ... \$11

Caprese ... \$13

Roasted Red Peppers & Capocollo ... \$15

Prosciutto & Fig Jam ... \$15

Burrata Plate ... \$17

(salumi, olives, pickled onion)

Cream Cheese Bacon Jalapeños ... \$12

(seasonally hot)

Bruschetta ... \$9

Charcuterie... \$35

cured Niman Meats, artisan cheeses, rustic breads,
house fermented veggies, deli mustard, fig jam

SANDWICHES

Ruben ... \$14

Corned beef, house sauerkraut, Swiss,
Russian dressing, deli rye

Italian Cubano ... \$15

Smoked pulled pork, Italian ham, pickles, swiss,
deli mustard, rustic white

Hot OR COLD Italian ... \$15

Melty mozz, Genoa salami, Sopressata, Capocollo,
prosciutto, Italian ham, tomatoes, creamy
Italian, rustic white

Tuscan ... \$15

Melty mozz, prosciutto, spicy salami, roasted red
peppers, peppercinis, creamy Italian,
rustic white

Turkey Apple ... \$12

Oven gold turkey, granny smith apples, spinach,
fig jam, cheddar cheese, rustic wheat

SALADS

Italian Salad ... \$15

Sheila Bird Farms Greens, Prosciutto, Genoa,
Sopressata, Capocollo, mozz, heirloom baby tomato,
red onion, Italian Dressing

Caprese ... \$13

Sheila Bird Farms arugula, heirloom baby tomatoes,
basil, mozz, balsamic glaze, extra virgin olive oil

SANDWICHES

619 Tuna Salad ... \$14

House spicy tuna, lemon oil arugula, rustic white

619 Tuna Melt ... \$16

House spicy tuna, choice of cheese (cheddar,
mozz, swiss, provolone, american) grilled

Pulled Pork ... \$15

Smoked Pulled Pork, topped with pickled onion,
jalapenos, and coleslaw. On a house brioche bun

SALADS

Cranberry Spinach Salad ... \$13

Sheila Bird Farms spinach & arugula, dried
cranberries, candied walnuts, feta, mustard vin

Chef Salad ... \$15

Sheila Bird Farms greens, turkey, ham, bacon,
cheddar, Swiss, heirloom baby tomato, red onion,
avocado, ranch

FISH TACOS \$17

Mahi Mahi spiced with Slap Ya Mama seasoning, served on a white corn OR flour tortillas,
house made jalapeño sauce & jalapeño slaw

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