



*** GLUTEN FREE CRUST AVAILABLE***

Appetizers:

Fall Mushrooms: Roasted at 650 F, house-made sweet shallot oil, fresh Herbs **6**

Focaccia Savory seasoned focaccia grilled with shallot oil and sprinkled in kosher salt **5**

SALADS AND SOUPS:

Roasted Beet Salad

Oven roasted beets, arugula, spiced candied pecans, shallot balsamic vinaigrette, fresh thyme **9**

Island Salad Romaine, spinach &/or kale, cranberries, grape tomatoes, chopped bacon, shaved parmigiana, house Caesar dressing **12**

Soup of the day: with focaccia, bowl **8**, cup **5**

PASTA:

Meat Lasagna: traditional Italian lasagna complete with beef and ricotta, finished with mozzarella, herbs **20**, SIDE SALAD, 25MIN

Veggie Lasagna: carrots, spinach, broccoli between layers of noodles, smothered in rich cheese blend, herbs **18**, SIDE SALAD, 25MIN

Local Goods Fresh Pasta: Tossed in a saucy blend of Alfredo base with your choice of pesto (basil, chipotle or tomato garlic), and the three cheese blend OR have your pasta tossed in a marinara sauce: **11** add any of the pizza toppings, see below

PIZZA:

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Pie & a Pint

A single topping personal pizza and a pint of our draft beer (IPA, Lager, Hefeweizen, Scotch Ale) **18**, with merlot or chardonnay (Terra Blanca) **20**, or with a can of soda (Pepsi/Diet Pepsi, Crush, Dr. Pepper, Root Beer): **14**

Seasonal Squash

A surprisingly delicious combination of house made crust, a base of puree from roasted butternut squash, sweet potato, roasted onions and hot chili oil, then topped with feta & mozzarella cheese finished with balsamic reduction & herbs **20**

Wine: *Matchbook or Dussek Syrah (WA)* **10**

Cheezie Goodness

House made crust, tomato sauce, four cheese blend mozzarella, Parmigiana-Reggiano, Asiago and Romano, oregano **18**

Wine: *McManis Petite Sirah (CA)* **8**

Americas Favorite

A pepperoni pie like no other. House made crust with a full layer of spicy pepperoni, a hint of bacon and a full on three cheese blend. Yummy. **21** **Wine:** *La Piuma Chianti (Italy), DOCG* **9** or *McManis Barbera (CA)* **9**

The Sausage

Bright tomato sauce, zesty Italian sausage, crisp shallots and a sharp blend of three cheeses **21** **Wine:** *Terra Blanca Merlot* **8**

Ham and Pineapple

American smoked ham complemented with fresh white pineapple from Kauai and a sharp blend of three cheeses **21**

Wine: *Cantina Zaccagnini, Montepulciano d'Abruzzo (Italy)* **8**

White Pizza

A saucy blend of Alfredo base with your choice of pesto (basil, chipotle or tomato garlic), and the three cheese blend **18** and then you choose additional pizza toppings, see below. **Wine** *Terra Blanca Chardonnay* or *Legado Del Conde Albariño*

Additional Pizza Toppings: sunflower seeds **1**, mushrooms, onions, potatoes, Jalapenos, olives, arugula, kale **2** cheese, sausage, pepperoni or anchovies roasted veggies **3**, chicken **4**



DESSERTS

- Bread Pudding with Grand Marnier Sauce:** house-made bread pudding smothered in grand marnier sauce **7**
- Chocolate Toffee Mousse Tort:** toffee crunches float among silken chocolate mousse on a kalua cookie crust **8**,
- Tiramisu:** clouds of light mascarpone cream on coffee-brandied-soaked lady fingers, finished with imported sweet cocoa **8**
- Apple Pie:** mounds of fresh, crisp apples, saucy with cinnamon apple cider and loaded with crunchy granola'd crumbs, served with vanilla ice cream **8**
- Cupcakes:** tasty and adorable! Your choice of Vanilla Bean or Chocolate on Chocolate **3 each**
- Chocolate Chunk Brownie:** A buttery, chocolate, chewy brownie is generously topped with HERSHEY'S milk chocolate KISSES and chunks of bittersweet and semi-sweet chocolate **4 each**, with vanilla ice cream, add **3**
- Macarons:** Demi-sphere of light almond meringue toned with pastel shades to represent their wonderful flavors, toasted pistachio, passion fruit, Venezuelan chocolate, strawberry fields, orange lemonade, and café latte **9**

WINES

SPARKLING WINE

- J. P. Chenet Blanc de Blancs Brut Sparkling Wine, France** **8**
- Graham Beck Brut Zero, South African Sparkling Wine** **8/30**

WHITE

- Terra Blanca Chardonnay WA** *Fuji apples, pineapple, citrus* **7/25**
- Zolo Signature White** *crisp, refreshing tropical fruit* **7/25**
- Stonewood Chardonnay** *buttery and complex (Delicious with our mushroom appetizer)* **5/20**
- Terra Blanc Sauvignon Blanc** *dry, earthy aroma. very dry, mineral, lemon tart aftertaste* **7/25**
- Legado Del Conde, Albariño** *full-bodied, serious and dry wine with soft floral notes* **7/25**

ROSE

- Terra Blanca Rose WA** *crisp, fresh and lively* **7/25**
- Villa Wolf Pinot Noir Rose** *bright fruit flavors & clean finish* **8/30**

REDS

- McManis Petite Sirah** *juicy dark berry fruit* **8/30**
- McManis Barbera** *red raspberry predominant, black fruit and cherry also, faint clove* **9/35**
- Terra Blanca Triple Threat** *A blend of 59% Cabernet.Sauvignon., Merlot and Syrah. Black cherry, plum, hints of raspberry, dried currants, cedar and peppery spice* **10/36**
- Milbrant Brothers Blend** *blend of 7 varieties, this wine is aromatic, fruit forward* **8/30**
- Cantina Zaccagnini Montepulciano** *berries, herbs, vanilla* **10/36**
- La Piuma Chianti DOCG** *dry, savory and slightly tannic flavors* **9/35**
- Terra Blanca Merlot** *red fruits, cedar & savory herbs* **8/30**
- Stonewood Merlot** *easy to enjoy good wine everyday* **5/20**
- Buried Cane Cabernet Sauvignon** *lingering cherry & spice finish* **10/36**
- Matchbook Syrah** *smooth, ripe and earthy* **10/36**
- Dussek Syrah** *aromatic, fruity and wild* **10/36**
- Iris Pinot Noir** *raspberry, crisp tannins* **10/36**
- Zolo Malbec** *juicy red, with currant, red berry and dark plum flavors* **9/35**

BEERS, BEVERAGES, COFFEE, TEA AND MILK CHOCOLATE

On Tap Pints **5.50** Pitchers **15** Growlers **22** Boundary Bay IPA; Canada's Red Truck Lager; Anacortes Hefeweizen, Pt. Townsend Scotch Ale
 BEER in Bottles **4** Pelican New World IPA, Pelican Brewing Pilsner; BEER in Cans **4**: La Raza Mexican Style (can); Boundary Bay Cedar Dust IPA (can)

CIDER: Boat House Cider Works 750ml **16**: Chaidier made with local apples, organic chai and sugar, tastes like the holidays and Cranberry Cider

CIDER: Elemental, 12oz bottle **6**, a dry apple cider; Locus, 12oz, can **5**, is a sweet aged apple cider

Soft Beverages Pepsi, Diet Pepsi, Crush, Root Beer, Dr. Pepper **1.25** Cold Tea, and Lemonade **2.50**; Water Aquafina **1.50**, S. Pellegrino Natural Mineral Water, Perrier **2.50**, S. Pellegrino Fruit Beverages: Orange, Lemon **3.0**

Nespresso Coffee (8oz) or Espresso (1.4oz) **2.5**, with milk **3** and Tea (Earl Grey, English breakfast, Chamomile, Orange Spice, Green, Peppermint) **2**, with milk **3**; Hot Chocolate made with cream, milk and Belgian chocolate **4**

360 376 2505, www.myislandpie.com Open **4:00pm to 9:30**, Happy Hour **4-6pm: Friday, Sat., Sunday till midnight**