

# MENU



## CRAFT REFRESHMENTS

<b>House Made Lemonade</b>	4.75	<b>Fountain Soda</b>	4.50
<b>House Made Ice Tea</b>	4.75	Coke . Coke Zero . Sprite . Ginger Ale	
<b>Grizzly Paw Soda</b>	4.75	<b>Sparkling Water</b> 750 ml	7.50
Root Beer . Cream Soda . Orange Cream Soda		<b>Juice</b>	4.75
<b>Mountain Blends Organic Coffee</b>	4.75	Apple . Orange . Pineapple . Cranberry	
Organic Black Bear or Buzzless Bean Decaf		<b>Milk or Chocolate Milk</b>	4.75
<b>Jolene's Tea House</b>	5.50	<b>Hot Chocolate</b>	5.50
Creamy Earl Grey . Alpine Peppermint . Wild Blueberry Rooibos . Golden Chamomile . Strawberry Green . Banff Breakfast (Orange Pekoe)		Served with whipped cream	
		<b>Non - Alcoholic Beer</b>	6.50
		Partake Blonde . Templ Golden Lager	

## SHAREABLES

<b>Whipped Feta Dip</b>	12	<b>Seasonal Marinated Olives</b>	9.00
Blistered Tomatoes . Confit Garlic . Olive Oil . Chili Honey . Toasted Crostini		<b>Rocky Charcuterie Plate</b>	23.00
<b>Vine Tomato Bruschetta</b>	12	Specialty Cured Meats . Artisan Cheeses . Olives . Pickled Vegetables . Artisan Bread . Balsamic Vinegar & Extra Virgin Olive Oil	
Vine Tomato . Red Onion . Garlic . Basil . Oregano . Balsamic Glaze		<b>Cheesy Pesto Flatbread &amp; Dip</b>	16.00
<b>Cheesy Garlic Flatbread &amp; Dip</b>	16	<b>Choose a House Made Dip:</b> Roasted Garlic . Vegan Ranch or Smokey Sriracha	
<b>Choose a House Made Dip:</b> Roasted Garlic . Vegan Ranch or Smokey Sriracha			

## SOUPS & GREENS

<b>House Made Soups</b>	8.00 / 10.00	<b>Fresh Herb</b>	8.00 / 15.00
Chicken Noodle or Feature Soup		Assorted Greens . Vine Tomatoes . Oranges . Cucumbers . Fresh Herb Vinaigrette . Shoots	
<b>Basil &amp; Blackberry</b>	8.00 / 15.00	<b>Kale &amp; Quinoa</b>	19.00
Assorted Greens . Mushrooms . Mango . Marinated Roasted Red Peppers . Basil Blackberry Dressing . Shoots		Quinoa . Kale . Roasted Yam . Shredded Carrots . Chickpeas . Dried Cherries . Vegan Crumbled Feta . Toasted Oats . Maple Dijon Dressing	
<b>Fig &amp; Goat Cheese</b>	9.00 / 17.00		
Assorted Greens . Cucumbers . Vine Tomatoes . Red Onions . Green Peppers . Goat Cheese . Black Mission Fig Dressing . Shoots			

## EXTRAS

<b>Rosemary Lemon Chicken</b>	3.00 / 6.00	<b>Goat Cheese</b>	3.00 / 6.00
<b>Double Smoked Rohess</b>	3.00 / 6.00	<b>Feta</b>	3.00 / 6.00
<b>Speck Bacon</b>		<b>Crumbled Vegan Feta</b>	3.00 / 6.00

## HANDCRAFTED PASTAS

**Fresh Local Pasta** Gluten Free Pasta Available +5.00


<b>Maple Bacon Mac &amp; Cheese</b>	28.00	<b>Chef's Feature Pasta</b>	28.00
Double Smoked Rohess Speck Maple Bacon . Aged Cheddar . Mozzarella . Parmesan . Garlic . Cream . Caramelized Onions . Herbs		Check our blackboard for current featured pasta	
<b>Beet Pesto &amp; Roasted Vegetable</b> 	27.00	<b>Bolognese</b>	27.00
Roasted Beet Pesto . Shallots . Roasted Broccolini . Kale . Roasted Zucchini . Dill Infused Goat Cheese		Simmered Ground Beef . Garlic . Tomato Sauce . Roasted Red Peppers . Parmesan . Herbs	

# WOOD FIRED CLASSICS

Handcrafted to a regular 10 inch or large 13 inch


10 inch Gluten Free Crust Available +4.50

Vegetarian  Dairy Free Cheese Available

<b>Four Cheese</b> 	24/ 34	<b>BBQ Chicken</b>	24/ 34
Tomato Sauce . Mozzarella . Asiago . Goat Cheese . Marinated Cherry Tomatoes . Parmesan . Herbs		Tomato Sauce . Mozzarella . Red Onions . Green Peppers . Roasted BBQ Chicken . Sweet BBQ Sauce . Asiago	
<b>Margherita</b> 	23/ 33	<b>Apple Chicken</b>	25/ 36
Tomato Sauce . Mozzarella . Bocconcini . Basil		Tomato Sauce . Mozzarella . Aged Cheddar . Rosemary Lemon Chicken . Granny Smith Apples . Red Onions . Marinated Cherry Tomatoes . Three Herb Pesto	
<b>Caprese</b> 	23/ 33	<b>Beef Deluxe</b>	25/ 36
Tomato Sauce . Mozzarella . Mushrooms . Roma Tomatoes . Bocconcini . Basil . Balsamic Glaze		Tomato Sauce . Mozzarella . Mushrooms . Seasoned Ground Beef . Beef Salami . Red Onions . Green Peppers	
<b>Farmers Market</b> 	24/ 34	<b>Genoa Salami</b>	24/ 34
Tomato Sauce . Mozzarella . Seasonal Vegetables . Three Herb Pesto . Goat Cheese		Tomato Sauce . Mozzarella . Genoa Salami . Mushrooms . Marinated Cherry Tomatoes . Kalamata Olives . Caramelized Onions . Bocconcini . Basil	
<b>Sundried &amp; Artichoke</b> 	24/ 34	<b>Meats</b>	26/ 37
Tomato Sauce . Mozzarella . Sundried Tomatoes Mushrooms . Artichokes . Goat Cheese . Herbs		Tomato Sauce . Mozzarella . Italian Sausage . Seasoned Ground Beef . Pepperoni . Smoked Bacon . Aged Cheddar . Banana Peppers . Herbs	
<b>Prosciutto &amp; Mango</b>	24/ 34	<b>Ranchers</b>	24/ 34
Tomato Sauce . Mozzarella . Prosciutto . Mushrooms . Mango . Parmesan . Asiago . Arugula		Tomato Sauce . Mozzarella . Seasoned Ground Beef . Italian Sausage . Red Onions . Jalapeños . Roma Tomatoes . Aged Cheddar . Herbs	
<b>Honey Hot Chorizo</b>	24/ 34	<b>Pesto Shrimp</b>	25/ 36
Tomato Sauce . Mozzarella . Cured Chorizo Sausage . Green Peppers . Red Onion . Bocconcini . Chili Honey . Arugula		Tomato Sauce . Mozzarella . Shrimp . Red Onions . Artichokes . Three Herb Pesto . Asiago . Herbs	
<b>Mediterranean</b>	24/ 34		
Tomato Sauce . Mozzarella . Cured Chorizo Sausage . Sundried Tomatoes . Kalamata Olives . Feta . Oregano Oil . Herbs			

## FORNO SIGNATURE

Handcrafted to 10 inches Gluten Free Crust Available +4.50

<b>Bacon &amp; Blue</b>	25	<b>Fire Roasted</b> 	24
Garlic Oil Base . Double Smoked Rohess Speck Bacon . Mozzarella . Caramelized Onions . Dried Cherries . Blue Cheese . Arugula		Three Herb Pesto Base . Parmesan . Asiago . Roasted Zucchini . Marinated Roasted Red Peppers . Mushrooms . Roma Tomatoes . Bocconcini . Arugula . Basil . Balsamic Glaze	
<b>Fig Bison &amp; Brie</b>	25	<b>Harvest</b>  Vegan	24
Fig Jam Base . Cured Smoked Bison . Mushrooms . Caramelized Onions . Brie . Arugula		Roasted Beet Pesto Base . Vegan Mozzarella . Kale . Marinated Cherry Tomatoes . Roasted Broccoli . Caramelized Onions . Corn . Vegan Crumbled Feta . Arugula . Balsamic Glaze	
<b>Teriyaki Chicken</b>	25		
Garlic Aioli Base . Roasted Teriyaki Chicken . Corn . Sweet Onions . Roasted Mushrooms . Teriyaki Glaze . Green Onions			

## DIPS & EXTRAS

<b>House Made Dips</b>	2	<b>Extras</b>	2
Roasted Garlic . Smokey Sriracha . Vegan Ranch		Parmesan . Balsamic Glaze . Chili Honey . Olive Oil	

## LUNCH BUNDLES

Monday – Friday 11:30am – 4:00pm Excluding Holidays

<b>Soup &amp; Salad</b>	16	<b>Salad &amp; Flatbread</b>	19
Chicken noodle or Chef's feature soup & Fresh Herb . Basil & Blackberry or Fig & Goat Cheese		Gluten Free +4.50 Fig & Goat Cheese . Basil & Blackberry or Fresh Herb & 8 inch Wood Fired Classic Flatbread	
<b>Soup &amp; Flatbread</b>	19		
Gluten Free +4.50 Chicken noodle or Chef's feature soup & 8 inch Wood Fired Classic Flatbread			

We add a 20% gratuity on tables of 6 or more.

# KID'S MENU



10 Years and Under

## DRINKS

House Made  
Lemonade or Ice Tea 3.50

Grizzly Paw Sodas -  
Caffeine-Free 4.00  
Orange Cream Soda .  
Cream Soda . Root Beer

Juice 4.00  
Cranberry . Apple . Orange .  
Pineapple

Shirley Temple 4.50  
Orange Juice . Pineapple Juice .  
Sprite . Grenadine

Milk or Chocolate Milk 4.00

## THE MOZZA

Gluten Wise Crust + 4.50



8 In Wood Fired Pizza 12.00

Tomato Sauce . Mozza .  
Plus Any Two Toppings:  
Pepperoni . Prosciutto . Beef Salami .  
Seasoned Ground Beef .  
Smoked Bacon . Italian Sausage  
Mushrooms . Onions . Green Peppers .  
Olives . Mango . Roma Tomatoes

## DESSERTS

Scoop of Ice Cream 4.50  
Vanilla . Chocolate . Cookies & Cream

Sorbetto Trio *Gluten & Dairy Free* 9.00  
Mango . Strawberry . Lemon

## SOUPS & SMALL BITES

House Made Chicken  
Noodle Soup 7.00

Chef's Feature Soup 7.00

Veggie Plate with Vegan  
Ranch 7.00

## PASTAS

Gluten Free + 4.50

Creamy Mac and Cheese 12.00

Pasta with Tomato Meat  
Sauce and Mozzarella 12.00

Pasta with Butter and  
Mozzarella 10.00

Pasta with Tomato Sauce  
and Mozzarella 10.00



Warm Chocolate Brownie  
with Ice Cream 6.00

Served with your Choice of:  
Vanilla . Chocolate . Cookies & Cream