

# Beachwood

## PIZZA & BEER

### STARTERS

- HOUSE BREAD**, garlic confit, butter, olive oil \$8
- LENA'S FAMOUS FRIED PICKLES**, beer battered, ranch \$9
- MOZZARELLA DIP**, mozzarella, spinach puree, mustard frills, parm, house bread \$12
- WHIPPED RICOTTA**, roasted grapes, frisee, pistachios, house bread \$15
- SMOKED MUSHROOMS**, polenta, oyster, crimini, date salsa, parmesan \$16
- SMOKED WINGS**, fermented fresno chili sauce, hot honey, black lime, cilantro \$14 🍴
- MEATBALLS**, ground pork, tomato, bread crumbs, parmesan, fennel pollen \$14
- LOADED PATATAS**, fingerling potatoes, mozzarella, spicy tomato, bacon, cherry peppers, lemon aioli, chives \$13

### PIZZAS

Our handcrafted pizzas are all 16".

*How we do it: 48 hour fermented sourdough made with house-milled flour and yeast from Beachwood Blendery*

- THE G.O.A.T.**, "margherita" tomato, mozzarella, basil, olive oil \$25
- ROSA ROSA**, chunky tomato, garlic, fresh oregano, olive oil (vegan) \$20
- CHEESE**, tomato, mozzarella, pecorino \$24
- PEPPERONI**, tomato, mozzarella, ezzo pepperoni, thyme \$28
- MARVIN THE MARTIAN**, black garlic, tomato, broccolini, kale, mozzarella, red onion, pickled fresno, lemon zest (add sausage for \$3.50) \$26
- BENNY BLANCO**, black garlic, mozzarella, ricotta, lemon juice, black pepper, parmesan \$27
- BAD BUNNY**, tomato, mozzarella, basil, spicy soppressata, calabrian, parmesan, honey \$28 🍴
- REECIE PIE**, mozzarella, ricotta, bacon, jalapeño, parmesan \$27
- THE MAVERICK**, tomato, mozzarella, ezzo pepperonis, sausage, bacon, fresh oregano \$29
- SALSA VERDE**, garlic, mozzarella, sausage, cherry peppers, calabrian salsa verde \$27 🍴
- JOHNNY TSUNAMI**, tomato cream, mozzarella, pineapple, bacon, jalapeño, red onion, cilantro, lime \$29

### BUILD YOUR OWN PIZZA

Includes white or red sauce and mozzarella.  
\$24 + toppings. Limit of 4 toppings.

Sausage \$3.50	Mushroom \$2
Speck \$3.50	Red onion \$2
Soppressata \$3.50	Pecorino \$2
Pepperoni \$4	Ricotta \$2
Bacon \$3.50	Pepperoncini \$2
Honey \$3.50	Pineapple \$2
Basil \$2	Calabrian chili \$2
Capers \$2	Anchovies \$2
Jalapeños \$2	Parmesan \$2

### SALADS

Add oven-roasted chicken \$4.

- CAESAR SALAD**, gem, parmigiano reggiano, crouton, lemon, olive oil \$14
- GREEN GODDESS**, lola rosa, castelfranco, frisee, bacon, red onion, grapes, breadcrumbs, herbs \$12.50
- LITTLE GEM**, pear dressing, purple radish, goat cheese, toasted walnuts, tarragon, chicken \$19

### SANDO

- MEATBALL**, house bread, garlic confit, tomato cream, burrata, fennel pollen, parmesan \$15

### BY THE SLICE

- CHEESE**, tomato, mozzarella, pecorino \$5
- PEPPERONI**, tomato, mozzarella, ezzo pepperonis, thyme \$6

Executive Chef: Waldo Stout  
Sous Chef: Adonis Guzman

🍴 Spicy

