



Hours: 4 – 9 pm, Friday to Sunday

Closure: 2-4 weeks beginning February 25th

Vegan & Vegetarian Friendly Options

APPETIZERS:

Brushette Toasted baguette with shallot oil, marinated tomatoes and fresh herbs **9**, **with mozzarella 12**

Roasted Potatoes Savory seasoned grilled with shallot oil and sprinkled with sea salt **5**

Focaccia Savory bread baked with fresh garlic, shallot oil and herbs **5**

Fall Mushrooms Roasted at 650 F, house-made sweet shallot vinaigrette, fresh herbs **6**

SALADS:

Roasted Beet Salad Oven roasted beets, arugula, spiced candied pecans, shallot balsamic vinaigrette, fresh thyme **10**, 

Island Salad Lettuce, kale, cranberries, grape tomatoes, sunflower seeds, bacon, shaved parmigiana, house Caesar **12**

PASTA: **SEE OUR PASTA BOARD FOR FEATURED PASTA DISHES** 

White Cheddar Macaroni and Cheese Al dente cavatappi pasta smothered in a creamy white cheddar sauce featuring 9-month aged sharp cheddar cheese from New York, served with side salad **14**

Meat Lasagna traditional Italian lasagna complete with beef and ricotta, garnish with mozzarella, herbs, side salad **20**


PIZZA

*** GLUTEN FREE CRUST AVAILABLE***

Half-n-half pizza **3**; SIDES: 3-cheese blend **2**, Ranch or Balsamic dressing **1**, Caesar dressing **2** and Balsamic Glaze **3**

Half Moon Pie & a Beverage

A single topping half-size pizza and a beverage: with a pint of our draft beer **19**, with a glass of house merlot or chardonnay wine add **3**, or with non-alcoholic Pepsi product beverage: **16** ***Gluten Free, add **2*****

Seasonal Squash A surprisingly delicious combination of house made crust, roasted butternut squash & yam puree roasted onions and hot chili oil , topped with feta & mozzarella cheese finished with balsamic reduction & fresh herbs **22** **Wine**

Pairing: Red: Cabernet Sauvignon, White: Sauvignon Blanc

Cheezie Goodness:

House made crust, tomato sauce, four cheese blend: (mozzarella, Parmigiana-Reggiano, Asiago and Romano), fresh herbs **20**

Wine Pairing: Merlot, White: Chardonnay

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, fresh herbs. Yummy. **22** **Wine Pairing:** Red Blend: Italian Blend, White: Sauvignon Blanc

The Sausage

Bright tomato sauce, zesty Italian sausage, crisp shallots and a sharp blend of three cheeses, fresh herbs **22**

Wine Pairing: Red: Syrah; White: Pinot Gris


Ham and Pineapple

American smoked ham complemented with pineapple and a sharp blend of three cheeses, fresh herbs **22**

Wine Pairing: Red: Italian Blend; White: Sauvignon Blanc

White Pizza

A saucy blend of Alfredo base with your choice of pesto (basil, chipotle or tomato garlic), and the three-cheese blend, fresh herbs **22** **Wine Pairing:** Red: Chianti, White: Chardonnay

Additional Pizza Toppings (includes ): sunflower seeds, **2** mushrooms, onions, potatoes, olives, arugula, kale, red onion jam **each 3** marinated artichokes, sun dried tomatoes, assorted roasted veggies (choose 3), cheese, sausage, pepperoni or anchovies, chicken, meatballs **each 6**

TO GO orders, add \$0.60 per box/bag



DESSERTS

Chocolate Toffee Mousse Tort: toffee crunches float among silken chocolate mousse on a kalua cookie crust **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**, allow 15 minutes for hot apple pie

Crème Brulee Parfait, "gluten-free": a creamy caramelized sugar crème brulee layered with buttery soft salted caramel, topped red wine, cinnamon apple glaze **7**

Cupcakes: tasty and adorable **3/each**

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 for 6 cookies**

Chocolate Chunk Brownie: a buttery, chocolate, chewy warmed 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**

WINES

ENJOY A 20% DISCOUNT OFF THE BOTTLE PRICE FOR OFF-PREMISE SALES

WHITE BY THE GLASS

	GLASS	BOTTLE
Stonewood Chardonnay <i>buttery and complex (Delicious with our mushroom appetizer)</i>	6	25
Latah Creek Pinot Gris, WA <i>pear, papaya, lime, crisp</i>	8	28
Zolo Sauvignon Blanc, Mendoza AR <i>citrus, grapefruit, white asparagus a crisp exotic finish</i>	8	28

WHITES BY THE BOTTLE

Zolo Signature White, Mendoza AR <i>crisp, refreshing effervescent tropical fruit</i>	-	28
Buried Cane Chardonnay WA <i>bright, crisp and dry</i>	-	30

ROSE

Quady North Rose, OR <i>bright citrus balances full flavor, crisp and refreshing</i>	-	28
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REDS BY THE GLASS

Stonewood Merlot <i>on the sweet side, our everyday red</i>	6	25
Zolo Malbec, Mendoza AR <i>creamy dark red berry and dark plum</i>	8	28
Cantina Zaccagnini Montepulciano, Italy <i>berries, herbs, vanilla</i>	9	32

REDS BY THE BOTTLE

Buried Cane Cabernet Sauvignon WA <i>lingering cherry & spice finish</i>		30
Criss Cross Petite Sirah, CA <i>juicy raspberries, strawberries and dark ripe blackberries</i>	-	30
San Juan Vineyards Red Wine <i>ripe cherries, blackberry, and black currant</i>	-	30
Jones of WA, merlot <i>aromas of black cherry, red plum bright and velvety, a dusty, spicy finish</i>	-	32
I Bastioni Chianti DOCG, Classico, Italy <i>cherry, pepper & star anise</i>	-	32

BEERS/CIDERS/SOFT BEVERAGES

ON TAP Valley Gold Lager, Pelican Pilsner, Port Townsend Scotch Ale, Boundary Bay IPA **PINTS (16OZ) 6.0**
PITCHERS (55OZ) 17

BEER IN BOTTLES AND CANS 4.5, Pelican IPA; Pelican Tsunami Stout, Farmstrong Pilsner, IPA GF Beer, **SIX-PACK 12**

HARD CIDER: ON TAP 16oz Herb's Pear **8**; **CANS 6** Elemental blood orange, semi-dry apple, Locus sweet-aged apple.
SIX PACK OF CIDER 16

SOFT BEVERAGES Pepsi, D. Pepsi, Crush, Root Beer, Dr. Pepper, seltzers, Tea, Lemonade **2.50**; Espresso **2.50** with milk **3**

360 376 2505, www.myislandpie.com Winter Hours **4:00 - 9:00 pm, Friday Saturday and Sunday,**

Closure Feb 25th for 2 to 4 weeks, due to maintenance and repair – please check website or call for updates