

WEST FIRST

wood-fired

STARTERS

We source local, organic and sustainable products whenever possible to ensure the best quality and value. Our meats are sustainably raised and hormone/antibiotic free.

house garlic knots – butter, olive oil and fresh garlic – 3/6

fresh bread – served with side of roasted-garlic olive oil – 5 add a side of marinara or roasted garlic for an extra – 2

hummus plate – our house-made roasted garlic hummus with crostini, raw and pickled vegetables – 8

artichoke goat cheese and spinach dip – with bread – 8

steamed blue mussels – in in dill cream sauce or red wine marinara- with bread – 11

lentil bowl – served with crostini – all proceeds provide safe water in east africa – 5

caprese – fresh mozzarella and sliced tomato with fresh basil, olive oil, and balsamic vinegar reduction – 9

soup from scratch – with bread – cup 3.5 bowl 5

SALADS

west 1st house salad – roasted pistachios, sundried cherries, goat cheese, and house balsamic vinaigrette on organic mixed greens – 10/6

caesar – crispy romaine, herbed croutons, kalamata olives, and romano generously dressed in our zesty ceasar – 9/5

kale salad – baby kale with roasted pepitas, dried cranberries and pecorino romano in a lemon olive oil vinaigrette – 9/5

wedge salad – heart of romaine with chunky house blue cheese dressing, bacon, scallions, and fresh tomato – 9/5

greek salad – tomato, cucumber, feta, dolmas, kalamata olives, peppers, red onion, and egg on organic greens with “ziki” dressing – 10/6

local apple and roasted beets – with feta and walnuts on spinach and mixed greens with orange vinaigrette – 10/6

bronzed salmon filet or sautéed shrimp – add to any salad – 7 add chicken – 4

note: consuming raw and undercooked meats, poultry, seafood and eggs may increase you're risk of food borne illness, especially if you have a medical condition

PIZZA

9" personal or 13" regular

We source local, organic and sustainable products whenever possible to ensure the best quality and value. Our meats are sustainably raised and hormone/antibiotic free. All pizzas are topped with freshly grated Romano cheese

• personal-sized gluten free crust available for 1.50 •

cheese – crushed plum tomato sauce & mozzarella • add **sausage** or **pepperoni** for – 3 – 6/10.50

margherita – fresh mozzarella & sweet basil on crushed plum tomato sauce – 9/15

black bean pizza – pureed black bean base topped with sliced chorizo, bell peppers, onion, fresh tomato, banana peppers, cheddar, mozzarella and cilantro – 11/17

goat cheese – fresh basil pesto with mozzarella, spinach, marinated artichoke hearts, sundried tomatoes and goat cheese – 11/17

prosciutto – aged ham, fresh mozzarella, & fresh arugula on crushed tomato sauce – 10/16

campari – roasted garlic olive-oil base, tomato slices, garlic and fresh mozzarella-with balsamic vinegar reduction and fresh basil – 9/15

bbq chicken – house-made zesty bbq, mozzarella, cheddar, roasted chicken, red onion & cilantro • add applewood bacon for – 2 – 10/16

roasted salmon pizza – virgin olive-oil brushed crust, roasted salmon, mozzarella, spinach, marinated artichoke hearts, red onion and goat cheese with a balsamic reduction – 11/17

greek chicken – olive oil brushed crust, pulled chicken, kalamata olives, fresh tomato, feta, arugula and finished with a “ziki” drizzle – 11/17

potato – thinly sliced Yukon gold potatoes, mozzarella, walnuts, sweet onion marmalade, gorgonzola and arugula – 10/16

mushroom – a medley of crimini, oyster and shiitake mushrooms on a tomato base with mozzarella and asiago – 10/16

veggie – fresh garden vegetables with mozzarella, smoked gouda and fresh basil on a combination tomato and pesto base – 10/16

calzone – either roasted chicken spinach garlic feta and mozzarella - or - Italian sausage, herbed ricotta, sweet onion marmalade, mozzarella & artichoke hearts – 10

[B.Y.O.Pizza – please see ingredient options on the backside of the dessert menu on your table.]

*additional charge for “half-n-half” pizzas – 1 (9”) – 2 (13”)

PASTA & ENTREES

Pasta made daily. Gluten free or whole wheat on request. Meats are sustainably raised & hormone/antibiotic/cruelty free.

add a mixed greens side salad to your meal – 3

house meatballs or fennel sausage – in red wine marinara on tagliolini and topped with fresh basil and romano cheese – 14

vegetable pesto fettucini – sautéed vegetables tossed with fresh arugula-walnut pesto and topped with basil and goat cheese – 15 (veg)

chicken picatta – sauteed lightly breaded chicken breast with a lemon, caper, white wine sauce on fresh fettucini – 16

bronzed salmon – fresh sustainably farmed dry rubbed, seared and served with root mash and sautéed vegetables – 18 (gf)

garlic shrimp – with sundried tomato, white wine, and fresh herbs on tagliolini – 16

lamb shank – tequila and orange juice braised and served on polenta with pepitas – 16

pecan panko trout – pan seared and served with lemon sage compound butter, citrus rice and sautéed veg – 17

protein bowl – quinoa, avocado, roasted cumin chickpeas, red and gold beets, arugula, pepitas, cucumber and tahini dressing (served cold) – 14

*add to the above – sausage – 4 chicken – 4 or shrimp or salmon – 7

gf = gluten free | veg = vegetarian
Most entrée dishes can be made gluten free by request

DRINKS

izee – clementine, pomegranate, or grapefruit 3
reed’s ginger brew 3
virgil’s root beer, cream soda, or diet root beer. 3
coke, diet coke, sprite or lemonade. 2.5
san pellegrino mineral water, panna spring water ... 3.5
local organic dark roast coffee, hot or iced tea 2
espresso. 2
cappucino, latte, or hot chai. 4