



BRICK OVEN PIZZA

The CLASSICS

- Cheese \$16
- Sausage \$16
- Pepperoni \$18

SPECIALTIES

- Buffalo Chicken \$18**
Rotisserie chicken, hot sauce, ranch dressing, crumbled blue cheese
- Ricotta Be Kiddin' Me \$19**
Parmesan, fontina, ricotta, mozzarella, roasted garlic, truffle oil
- A Little Pesto My Heart \$20**
Rotisserie chicken, basil pesto, mozzarella, fontina, artichoke hearts, diced tomato
- Nice to Meet You \$22**
Housemade sausage, pepperoni, peppers and onions, marinara
- S'Mores Pizza \$15**
Chocolate, marshmallow, graham cracker

ROTISSERIE CHICKEN

- Whole Bird \$34**
2 sides, 2 sauces, pizza breadsticks
- Half Bird \$17**
1 side, 2 sauces, pizza breadsticks

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|----------------------|------------------------|
| SIDES \$7 | SAUCES \$1 |
| Rotisserie veggies | Truffle Parmesan Aioli |
| Fusilli Mac & Cheese | Chipotle Lime BBQ |
| French Fries | Basil Pesto Mayo |
| Fruit | Chicken Gravy |
| Little Salad | Creamy Ranch |
| Coleslaw | |

BUILD YOUR OWN PIZZA \$16

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|----------------------|------------------|
| \$2 each | \$3 each |
| • Basil | • Extra cheese |
| • Olives | • Ricotta Cheese |
| • Spinach | • Pesto |
| • Roasted garlic | • Tomatoes |
| • Jalapeños | • Truffle Oil |
| • Pineapple | • Peppers/Onions |
| • Mushrooms | |
| \$5 each | |
| • Pepperoni | |
| • Sausage | |
| • Rotisserie chicken | |
| • Artichoke | |

SANDWICHES

- Served with choice of fries, chips, fruit or side salad
- California Philly \$18**
Rotisserie chicken, melted fontina, peppers and onions, toasted hoagie
 - Members Only \$20**
Rotisserie chicken, bacon, romaine, tomato, avocado, pesto mayo, toasted sourdough

SHAREABLES

- Pizza Breadsticks \$11**
Parmesan, garlic served with marinara or basil pesto
- Pizza Wheelies \$14**
Cheese or pepperoni served with marinara or basil pesto
- Wood Fired Chicken Wings \$18**
Chipotle lime bbq, buffalo, or honey pineapple teriyaki

SALADS

- Add rotisserie chicken \$4
- Gaviota Garden \$16**
Mixed greens, cherry tomatoes, cucumber, shaved carrot, grilled corn, red onion, green goddess dressing
 - Campfire Cobb \$18**
Romaine, tomato, avocado, crumbled blue cheese, hard boiled egg, smoked bacon, herb vinaigrette or creamy ranch

KIDS'S MENU \$13

- All served with a small drink & choice of one side: fries, chips, rotisserie veggies, or fruit salad
- 1/4 Rotisserie Bird**
White or dark meat
 - Mini Pizza**
Cheese or pepperoni
 - Chicken Tenders**
 - Mac & Cheese**

BREAKFAST

- Saturday & Sunday, 9 am - 11 am
- French Toast \$12**
Thick slices of sweet bread, topped with powdered sugar
 - BEC Sandwich \$11**
Scrambled egg, cheddar cheese, bacon, pesto aioli on sourdough bread

- Breakfast Plate \$13**
Two eggs any style, savory, home fries, sourdough toast
- Breakfast Burrito \$13**
Scrambled eggs, cheddar cheese, savory home fries
- Loaded Avocado Toast \$15.50**
Avocado, goat cheese, alfalfa sprouts, radish, topped with balsamic glaze on toasted sourdough bread

Enjoy SIDES

- Avocado \$3
- Fruit \$4
- Potatoes \$6
- Toast \$3
- Sausage \$5
- Bacon \$6

BEVERAGE MENU

FOUNTAIN DRINKS

Sprite, Lemonade, Barq's, Fanta Orange, Diet Coke, Coca-Cola \$3.75

COCKTAILS

- Santa Ynez Sangria \$10**
Red wine sangria made with fresh fruit
- Valley Mimosa \$11**
California bubbles & orange juice with a splash of pomegranate
- Buellton Sunrise \$11**
Our take on a tequila sunrise, made with agave, orange juice, & grenadine
- Flying Mary \$14**
Our Flying Flags bloody mary served with celery

WINE

- Midnight Cellars Full Moon Red Blend \$11**
Paso Robles, CA
- Midnight Chardonnay \$11**
Paso Robles, CA

BEER

Ask our team about our local craft beer selection on tap \$8

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.