



Coalfire's ingredients are sourced from local artisan butchers and growers, who pride themselves on providing hormone free, humanely raised meats, and organic, non-GMO fresh produce. We encourage all to know the source!

PIZZA

Pizzas are approximately 14"-15"

No halves on combos please

FIRST

House 12

bibb lettuce, radish, parsley, chives, herb vinaigrette

Caesar Salad 12

romaine, garlic butter croutons, parmigiano-reggiano

Broccolini Burrata 16

broccolini, currant pine nut relish

Meatballs 11 half / 16 full

Grass Fed Beef, Pork Neck Bone Gravy

KID'S PIZZA

10 inch cheese pizza	9
Add pepperoni or sausage	10

BUILD A PIZZA

Cheese 15

mozzarella, sauce, parmesan

We recommend just two or three toppings maximum

\$2.50	\$3	\$4	\$4
Sweet Pepper	Crimini	Pork Sausage	Soppressata
Red Onion	Gaeta Olive	Berkshire Pork Pepperoni	Berkshire 'Nduja
Jalapeno	Arugula	Ezzo Beef Pepperoni	Berkshire Speck
Calabrian Chili	Spinach Basil	Beef Meatball	Berkshire Prosciutto
		Berkshire Mortadella	Berkshire Coppa
	Garlic (*free)		Sobrasada (Iberico De Bellota)

Margherita 19

sauce, mozzarella, basil

White Pizza 19

mozzarella, garlic, cream, basil, whipped ricotta

Black & White 21

mozzarella, black garlic roasted tomato sauce, goat cheese, chives

Arugula Tomato 22

goat cheese, marinated tomato, arugula, mozzarella, sauce, garlic, chives

Jalapeño Pepperoni #2 22

berkshire pork pepperoni, house pickled jalapeño, mozzarella, smoked jalapeño powder, garlic cream, stracciatella

Stracciatella & Sausage 22

mozzarella, sauce, stracciatella, calabrian chile, pork sausage, sweet onion, garlic, basil

BaconJam 22

sauce, mozzarella, soppressata, bacon jam, stracciatella, chives

Pepperoni & Whipped Ricotta 22

berkshire pork pepperoni, mozzarella, sauce, smoked mozzarella, whipped ricotta, garlic, chopped basil

Honey & Salami 21

mozzarella, tomato sauce, soppressata, clover honey, basil, calabrian chili

Sobrasada 22

Iberico Del Bellota Sobrasada, cremini, red onion, mozzarella, garlic cream

Lasagna 22

mozzarella, sauce, pork sausage, sweet red pepper, whipped ricotta, basil, garlic

Vodka Meatball 21

mozzarella, vodka sauce, beef meatball, basil,

Pistachio Pesto 22

pistachio pesto, mozzarella, pork sausage, stracciatella, clover honey

'Nduja #4 21

mozzarella, berkshire nduja, sauce, chives, mint

BEVERAGES



SPARKLING

Prosecco 44
Acinum 'Extra Dry DOP', Veneto

WHITE

Pinot Grigio 11 40
Bieler 'Daisy', Washington

Sauvignon Blanc 12 44
Babich 'Black Label', New Zealand

RED

Pinot Noir 14 48
Battle Creek Cellars 'Unconditional', Oregon

Sangiovese 12 44
Del Cerro 'Chianti Colli Senesi', Tuscany

Malbec 12 44
La Posta 'Paulucci', Mendoza

Montepulciano 9 32
Cantina Valle Tritana, Abbruzzo

Cabernet Sauvignon 12 44
Disruption, Washington

CELLAR SELECTION

Sangiovese
2016 Felsina 'Berardenga', Chianti Classico DOCG 55

Pinot Noir
2016 Foxen 'Santa Maria Valley', Santa Barbara, CA 65

Nebbiolo
2015 Produttori del Barbaresco, Barbaresco DOCG 75

bottle

glass bottle

glass bottle

bottle

BEER

Pabst Blue Ribbon (can) 4
 Allagash White 6
 Lagunitas IPA 6
 Peroni 5
 Stella Artois 5

SOFT DRINKS

Diet Coke (8oz glass bottle) 2
 Mexican Coke, Sprite, Fanta (12oz glass) 3
 Filbert's Root Beer 3
 Filbert's Ginger Ale 3
 Filbert's Cream Soda 3
 San Pellegrino Limonata, Aranciata 3
 San Pellegrino Sparkling Water 3

KIDS

Organic Milk & Chocolate Milk 2
 Organic Apple Juice 2

Coalfire proudly works with:
 Capsicum Growers, Gotham Greens,
 Blakesville Creamery, Some Honey,
 MightyVine, Nichols Farm and Orchard,
 LaQuercia, Local Foods, Andreotti, Red Wing
 Farm, Tempesta Salumi, Smoking Goose, Ezzo
 Sausage Makers, La Pryor Farm, River Valley
 Kitchen, Stanislaus, BangBang Pie, PQM, Viola
 Imports, Rare Tea Cellar