



APPS

House Baked Bread 6
garlic oil, sofrito butter

vegetarian

House Marinated Olives 9
herb and spices marinade, pickles

GF

House Caesar 16
butter lettuce, parmesan roasted veggies,
housemade Caesar dressing, croutons, parmesan
add house made chicken sausage + 7

Creamy Artichoke Bisque 9
crema, dill, dukkha
GF, vegetarian
add lobster + 7

Sid's Choice mp
Chef's choice of a handcrafted sandwich,
on freshly baked bread
A sneak peek of our 'Wich Wednesday.

Beets and Goat 19
citrus roasted beets, whipped goat cheese,
habanero honey, sunflower seeds, toasted bread

Milky Way 24
house made burrata, snow peas, yellow chili sauce,
chayote squash, red sorrel, almonds
add prosciutto + 5

allmine is a vibe. Born out of love for great food, fresh ingredients, and hangs with family and best friends. We love making things from scratch. Our dough, sauces, cheese, pasta, sausage, bread, dressings, jams and pickles...everything we can get our hands on, we are. We don't cut corners and are proud of it. Ask us about it. We can talk forever about where everything is coming from, or how we made it. Or we can just listen. It's your turn now. Grab a beer, water, or a glass of wine. Enjoy the food and the company. And let us know how we did.

- Roxana and your allmine friends

PIZZA

Caprese 32
San Marzano tomato sauce, house made burrata cheese,
pesto, confit tomatoes, micro basil
add prosciutto + 5

Rabbit Hole 28
San Marzano tomato sauce, marinated eggplant,
mushrooms, olives, roasted garlic, ricotta, arugula

Bianca 27
cream, thinly sliced red rose potatoes, roasted garlic,
ricotta, leek, rosemary, lemon oil, black salt
add coppa + 5

Cheese Monger 24
San Marzano tomato sauce, sharp provolone,
Grana Padano parmesan, Saputo mozzarella
add mushrooms + 5

Verde 28
basil pesto cream, snow peas, goat cheese, kale,
pickled Italian vegetables, pistachio, greens
add house made porchetta + 7

Margherita 27
San Marzano tomato sauce, house made mozzarella,
confit tomatoes, basil

Chef's Choice 29
San Marzano tomato sauce, cheese blend,
ham, confit mushrooms, artichokes, shallots

Sausage Marinara 28
San Marzano tomato sauce, six-hour apple wood
smoked pork sausage, shallots, micro leeks
add mushrooms + 5

Prosciutto di Parma 29
cream, mozzarella, Grana Padano, leeks,
light tomato sauce, fresh prosciutto di Parma

Better Than Pepperoni 29
San Marzano tomato sauce, house cheese blend, spicy
Coppa, spicy salami, Aleppo pepper flakes

Butcher Block 31
San Marzano tomato sauce, house cheese blend, salami,
house made porchetta, house made six-hour apple wood
smoked pork sausage
add pickled Fresno chilies + 3

It's a Trip 28
cream, house cheese blend, mushrooms, lamb and beef
sausage, parsley

Basque Cheesecake 10
mascarpone macadamia cream
whipped citrus ricotta
roasted almonds

Citrus Grove Cannoli 10
ricotta, lemon zest

Chocolate Cannoli 10
chocolate mousse, marshmallow

DESSERT

WE ENCOURAGE ALL PIZZAS TO BE ENJOYED AS DESIGNED

*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. Please let your server know of any allergies you may have.

A gratuity of 20% will be added to parties of 6 or more.

WINE PROGRAM

All of our wines are natural, free of additives, stabilizers. They have no added sulfites or sugars and only native yeast has been used in the fermentation process. We support farmers and winemakers who practice organic and sustainable agriculture.

REFRESHMENTS

N/A BEER
N/A Golden Ale
N/A Juicy IPA

N/A Prosecco
N/A Sparkling Rose

N/A Tepache

N/A Kombucha
Sparkling Water
Cola

Diet Cola
Sprite
Iced Tea
Lemonade
Blood Orange Soda

Loose Leaf Tea
French Press Coffee

SPARKLING

BRUT 15/65

Breathless, Healdsburg, CA
Aromas of pear, yellow delicious apple, brioche, citrus, and melon.

SPARKLING ROSÉ 14/63

Domaine Brazilier, Loire Valley, France
Tiny bubbles filled with aromas of ripe red currant, dried apples, cranberries, and white blossoms.

SPARKLING RED, LAMBRUSCO 14/65

Gasparossa, Emilia-Romagna, Italy
The red and dark berry fruit shows elegant restraint. Savory, floral, aromas of violets and herbs. Classically paired with pizza.

SPARKLING WHITE, PET NAT 45

Jeremie Huchet, Loire Valley, France
Bright and enjoyable with plenty of fruit and sparkles. Peaches, mango and citrus and biscuits, not too sweet and not too dry.

WHITE

SAUVIGNON BLANC 15/65

L'Eclos Roussely, Touraine, Loire, France
Similar to a Sancerre, with aromas of ripe citrus, pear, white flowers and minerals. Dry, delicious and easy to drink.

MUSCADET 14/58

La Pepie, Domaine de la Pepiere, Muscadet-et-Maine Sur Lie, Loire, FR
Bright and precise, in a mix of lemon, dried flowers, wet stone minerality and a briny note of ocean breeze.

WHITE BLEND 13/52

Allora, Benevolent Neglect, Lodi, California
Vermentino, Chardonnay, Greco di Tufo
Aromas of fresh tropical fruit, peach, and a hint of minerality. On the palate, flavors of juicy pineapple and citrus are complemented by creaminess from Chardonnay, and acidity from the Vermentino.

CHARDONNAY 15/65

Scribe, Sonoma, California
White nectarine, apple blossom, sea salt. A vibrant wine, stone fruit and bright minerality, aged in steel and concrete.

CHENIN BLANC 14/58

Hannah, Visa Verde Vineyard, Social Creatures, San Benito, CA
Citrus and mineral driven from limestone soils, early pick dates, lovely sunburnt grape skins. Honeydew, pear and Meyer lemon.

SKIN CONTACT / ORANGE

ORANGE BLEND 13/52

The Flood, Swick, Willamette Valley, Oregon / Columbia Valley, WA
33% Gewürztraminer, 22% Chardonnay, 22% Viognier, 12% Semillon
Dry yet tannic, it is an aromatic blend, with floral and dill notes.

ORANGE BLEND 55

Only Zuul, Finnigan Hill Vineyard, Swick Wine, Newberg, Oregon
50% Pinot Gris, 50% Gewurztraminer
Aromas of rose petals, blood orange, and papaya and a medium-bodied palate with fresh acidity.

ORANGE BLEND 45

Where is Linus, Bodkin Wines, Northern California
59% Viognier, 41% Chardonnay
The grapes were de-stemmed and spontaneously fermented on the skins for 6 days prior to pressing and finished fermentation in-tank.

ROSE

ROSÉ BLEND 15/55

Pretty Things, Southold, Texas High Plains, TX
Sophisticated character and tones of red fruit and hibiscus. On the palate, it is packed with electric sensations of lime, green strawberry, and a hint of minerality and zingy acidity.

DRAFT BEER | 9

PILSNER 4.9%, Chapman Crafter Pils, Orange, CA
MEXICAN LAGER 5%, Cerveza, Calidad, CA
BLONDE ALE 5.6%, Domestique, Rouleur, Carlsbad, CA
WEST COAST IPA 6.8%, Graves House, South O, Oceanside, CA
HAZY IPA 7%, Orange You Different, Artifex, San Clemente, CA
BROWN ALE 5%, Moose Drool, Big Sky Brewing, MT

CANNED BEER. SELTZER AND KOMBUCHA 9

PEANUT BUTTER STOUT Lead Dog, Reno, NV
PEACH PASSION HARD KOMBUCHA Nova, San Diego, CA
SPIKED AGUA FRESCA Calidad, San Diego, CA
Hibiscus + watermelon
Prickly pear + Pomegranate
Guava + Pineapple

RED

CHILLED RED BLEND 14/63

Slipper Sippers Nouveau, Las Jaras, North Coast, CA
Zinfandel, Carignan
From this year's harvest, it has a nose full of blackberry, plum and cocoa. The acidity is balanced and there is cocoa powder-like tannin that keeps the wine fresh.

PINOT NOIR 17/70

Reserve, Patty Green Cellars, Willamette, OR
Classical, finely toned, vibrant, fresh, full of fruit, velvety and rich. It has a degree of consistency to it each vintage that is of incredibly high-quality.

TEMPRANILLO 14/63

Artuke, Rioja, Spain
Explosive floral and red berries aromas. Velvety texture, low tannins, carbonic maceration, and concrete aging.

RED BLEND 15/65

Château Peybonhomme, Bordeaux, France
70% Merlot, 20% Cabernet Franc, 10% Malbec
Wide range of red fruits for tasting: wild strawberry, blackcurrant combined with spicy notes. It is elegance and delicacy that dominate, a tannic mid-palate and a very fine finish.

SANGIOVESE 15/65

Montesecondo, Chianti, Tuscany, Italy
Wild strawberry notes, dried cherry, mint & dried flowers all grace this engaging, open-knit Sangiovese. Aging in cement keeps the flavors vibrant. Dry, with medium acidity, it pairs perfectly with pizza.

MALBEC 15/65

Divergent Vine Wines, Clarksburg, CA
Juicy, with aromas of dark cherry and wet leather, which persist through the palate into high toned flavors of raspberry, wild blackberry, finishing off with light chocolate like tannins and loads of fresh, food-friendly acidity.

DOLCETTO 60

Sarvanet, VINO Rosso, Bera et Figli, Piemonte, Italy
Full bodied, bold, medium dry and luscious, with notes of dark berries and plum and a finish reminiscent of almonds and violets. Macerated destemmed for 15 days and then fermented and aged for 12 months in concrete tanks.

CABERNET SAUVIGNON 17/70

Devoilee, Thee&Thou, Sierra Hills, CA
Structured layers of red and black berries, crushed minerals.