



proudly local and family-owned! follow us @risewoodfire

STARTERS

JALAPEÑO CHEDDAR CORNBREAD (VEG) ♥ 13	GRASSFED BEEF MEATBALLS ♥ 18
whipped warm honey butter, sea salt	with tomato sugo, parmesan, basil, warm crostini
HARISSA SPICED HUMMUS (VEG) 17.5	BURRATA
paprika, cucumber, organic tomatoes, feta cheese, red onion, oregano, evoo, lemon, warm flatbread	+ PROSCIUTTO + MELON 19
WOODFIRED CHICKEN WINGS (GF) 19	+ TOMATOES WITH PESTO (VEG) 18.5
choice of Buffalo, Chipotle BBQ or Aji Amarillo sauce, served with peppercorn ranch	

SALADS

ITALIAN CHOPPED SALAD (GF) large 21 small 17
iceberg lettuce, radicchio, organic tomatoes, red onion, italian salami, aged provolone, chickpea pepperoncini blend, oregano, lemon, evoo, lemon herb vinaigrette
CLASSIC CAESAR large 17 small 13
romaine hearts, garlic croutons, panko crumbs, fresh cracked black pepper, shaved parmesan, classic caesar dressing
CHICKEN COBB (GF) ♥ 23
mixed greens, Mary's pulled rotisserie chicken, applewood smoked bacon, hard boiled organic egg, blue cheese, organic tomatoes, avocado, peppercorn ranch
WEDGE SALAD (GF) 16.5
iceberg wedge, gorgonzola, organic tomatoes, red onion, applewood smoked bacon, fresh cracked black pepper, peppercorn ranch

PROTEIN ADD ONS

applewood smoked bacon 5	pulled rotisserie chicken 6	5oz sliced prime rib { thur-sun only } 18
italian white anchovies 4	fire-roasted seasoned shrimp 8	3.5oz grilled scottish salmon 11

SANDWICHES

CHICKEN BLT ♥ 22	FABULOUS FRENCH DIP ♥ 29
ciabatta bread, rotisserie chicken, applewood smoked bacon, organic tomatoes, avocado, shredded iceberg, roasted garlic aioli, side of coleslaw	thin sliced prime rib on a french roll, caramelized onion, garlic aioli, with au jus and creamy horseradish + chives sauce, side of french fries, add aged provolone cheese +2, add fire-roasted jalapeños +2, upgrade to parmesan truffle fries! +3
THE GODFATHER 19	
ciabatta bread, genoa salami, mortadella, pepperoni, provolone cheese, red onion, shredded iceberg, organic tomatoes, lemon herb vinaigrette, sliced pepperoncini, side of caesar salad	

ROTISSERIE + LARGE PLATES

PITMAN FAMILY FARMS LOCAL CHICKEN (GF) ♥ whole bird 39 half bird 27
slow-roasted Mary's free-range rotisserie chicken, house marinade, sea salt, choice of 2 sides + 1 sauce
SPITFIRE ROASTED PRIME RIB (GF)** 17oz 61 12oz 50
served with au jus, creamy horseradish + chives sauce, choice of 2 sides *available thursday-sunday only
BBQ BEEF BACK RIBS 44
slow-roasted then seared in our wood-fire ovens, basted with house bbq sauce, served with french fries and not your mom's coleslaw *available daily, after 4pm only
CHICKEN + RIBS COMBO 42
2 bbq beef back ribs, 1/4 rotisserie chicken, not your mom's coleslaw, french fries, and peruvian aji amarillo sauce *available daily, after 4pm only
FAROE ISLANDS SCOTTISH SALMON (GF) 36
seasoned and woodfired, choice of 2 sides + 1 sauce
CHICKEN PARMESAN 27
parmesan & herb-crusted chicken breast nestled on a bed of our crushed tomato sauce and pesto linguine

**Meat weights are listed prior to cooking. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SIDES

CREAMY MASHED POTATOES VEG 8	PARMESAN TRUFFLE FRIES GF,V,VEG 10
organic yukon potatoes, sour cream, buttermilk, garlic, butter, green onions	parmesan, herbs, truffle oil, garlic aioli
FRENCH FRIES GF,V,VEG 7	MAC + CHEESE VEG ♥ 12
BROCCOLINI GF,VEG 11	white cheddar, toasted bread crumbs, add applewood smoked bacon +3, add truffle oil +3
toasted garlic + shallots	BRUSSELS SPROUTS VEG ♥ 11
SAUTÉED ASPARAGUS GF,V,VEG 11	parmesan, lemon, add applewood smoked bacon! +3

KIDS

age 10 and under

1/4 ROASTED CHICKEN (GF) 15
with choice of 1 small side + 1 sauce
KIDS PIZZA 15
choose from cheese or pepperoni
KIDS MAC + CHEESE (VEG) 8
with cheddar
KIDS CHICKEN WINGS (GF) 11 ♥
bbq sauce marinade, served with peppercorn ranch
KIDS BRUSSELS SPROUTS (VEG) 8
parmesan, sea salt, lemon
KIDS FRENCH FRIES (GF,V,VEG) 7

SAUCES \$1

ARGENTINIAN CHIMICHURRI GF,V,VEG
CHIPOTLE BBQ GF,V,VEG
PEPPERCORN RANCH GF,VEG
PERUVIAN AJI AMARILLO GF,VEG
THAI SWEET CHILI? GF,V,VEG

..... HARVEST BOWLS

SUPER FOOD BOWL (GF, V, VEG)	21
roasted sweet potatoes, local asparagus, broccolini, organic baby spinach, kale, swiss chard, avocado, tri-color quinoa, brown rice, chia blend, argentinian chimichurri, crispy garlic + shallots, <i>served with chili oil on the side</i>	
THE KAZBAH BOWL (GF, V, VEG)	21
roasted sweet potatoes, broccolini, roasted brussels sprouts, crispy chickpeas, avocado, quinoa + brown rice medley, tahini dressing, <i>served with chili oil on the side</i>	

PROTEIN ADD ONS

applewood smoked bacon 5	pulled rotisserie chicken 6	5oz sliced prime rib { thur-sun only } 18
italian white anchovies 4	fire-roasted seasoned shrimp 8	3.5oz grilled scottish salmon 11

WOODFIRED PIZZAS

Pizzeria orders are independent of regular menu orders and will arrive at the table as they come out of the oven!!

MARGHERITA (VEG)	20.5	HAM, ROASTED PINEAPPLE + JALAPEÑO	22
crushed tomato sauce, mozzarella, parmesan, torn basil		crushed tomato sauce, mozzarella, italian ham (prosciutto cotto), fire-roasted pineapple, fire-roasted jalapeño, parmesan	
BURRATA dine-in only (VEG)	24	ARTICHOKE + SPINACH (VEG)	22
crushed tomato sauce, sea salt, parmesan, torn basil, evoo, freshly topped with award-winning <i>di Stefano</i> burrata		basil pesto sauce, mozzarella, organic baby arugula, fire-roasted garlic, sea salt, parmesan	
VEGGIE (VEG)	22	DOUBLE PEPPERONI	23
crushed tomato sauce, mozzarella, portobello mushroom, fire-roasted red bell pepper, kalamata olives, red onion, sea salt, parmesan, torn basil		crushed tomato sauce, mozzarella, parmesan, torn basil	
CARNE	23.5	FUNGI (VEG) ♥	23
crushed tomato sauce, mozzarella, italian fennel sausage, italian ham (prosciutto cotto), grassfed beef meatball, pepperoni, parmesan		white panna sauce, mozzarella, portobello mushroom, taleggio, fontina, fresh thyme, sea salt, parmesan, evoo, <i>we recommend adding truffle oil! +3</i>	
CALABRESE + HONEY ♥	23	MEDJOOL DATE + CHÈVRE (VEG) ♥	21
crushed tomato sauce, mozzarella, spicy salami, fire-roasted jalapeño, parmesan, torn basil, drizzled with calabrian chili infused honey		white panna sauce, mozzarella, chèvre (goat cheese), red onion, chives, sea salt, parmesan	
PROSCIUTTO DI PARMA + ARUGULA	23	BEEF BACK RIB + ARUGULA	25
crushed tomato sauce, mozzarella, sea salt, parmesan, torn basil, evoo, topped with freshly sliced prosciutto + fresh organic baby arugula		white panna sauce, mozzarella, organic baby arugula, ricotta, sea salt, caramelized onions, parmesan, evoo, <i>add fire-roasted jalapeños! +2</i>	
BBQ CHICKEN	22		
housemade bbq sauce, mozzarella, rotisserie bbq chicken, smoked gouda, red onion, cilantro			

gluten-free crust +6 • dairy-free cheese +4

..... PIZZA TOPPINGS

veggies	cheese	proteins
basil pesto 2	burrata 7	applewood smoked bacon 5
caramelized onion 2	dairy-free mozzarella 4	italian white anchovies 4
fire-roasted artichokes 3	extra mozzarella 3	calabrese salami (<i>Creminelli</i>) 5
fire-roasted garlic 2	feta (<i>Valbreso</i>) 3	calabrian chili infused honey 1
fire-roasted jalapeño 2	fontina 3	dry salami (<i>Molinari</i>) 3
fire-roasted pineapple 2	goat cheese (chèvre) 3	grassfed beef meatball 4
fire-roasted red peppers 2	gorgonzola 3	italian fennel sausage 3
kalamata olives 2		italian ham (prosciutto cotto) 3
medjool dates 2		
organic baby arugula 2		
organic baby spinach 2		
organic grape tomatoes 2		
portobello mushroom 2		
red onion 2		
truffle oil 3		

our story

Rise was born out of owners Omid + Susan's shared passion for people, pizza and the art of wood-fired cooking. What began as a little dream and a humble wood-burning oven on the back of a truck has since evolved and manifested into the reality you see today. Our menu boasts perfectly charred wood-fired pizzas, award-winning buratta cheese, flavorful hand-tossed salads, sweets made from scratch, and many signature dishes. We are proud to use the best ingredients with our unique dough recipes to create mouth-watering gems. Our commitment to excellence in hospitality and our love for the local community, while serving you elevated comfort food, has solidified our place as a neighborhood favorite year after year. We thank you for your support and look forward to welcoming you at any of our current (and future!) Rise restaurants.



RISE PIZZERIA - EST. 2016 - 1451 BURLINGAME AVENUE - DOWNTOWN BURLINGAME
RISE WOODFIRE - SAN MATEO - EST. 2020 - 2 N B STREET - DOWNTOWN SAN MATEO
RISE WOODFIRE - SANTA CLARA - EST. 2024 - 3905 RIVERMARK PLAZA - RIVERMARK SHOPPING CENTER



GF = Gluten Free VEG = Vegetarian V = Vegan ♥ = Local Favorite

questions? corporate events, birthdays, happy hour, catering?

www.risewoodfire.com

Outside dessert fee \$3 per person • Corkage fee \$25 per bottle (wine only, 2 bottles maximum per party / reservation)
Please note: We are NOT a gluten-free certified facility; gluten exists throughout our kitchens. Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
All prices subject to change at any time.