

MARIN EST PIZZA 2017



CUSTOM MADE • FARM FRESH

OUR MISSION

Marin Pizza supports local farmers and ranchers in their endeavor to bring healthy, sustainable food to consumers who want to live longer, healthier lives.

Our restaurants feature supersized videos that are a celebration of life on earth.

TAKE-OUT or CATERING

415-891-8788

ORDER ONLINE

www.marin.pizza

UberEats | DoorDash | Caviar

Sun - Thurs 11:00am - 8:30pm
Fri & Sat 11:00am - 9:00pm

LUNCH COMBO

Half cheese or pepperoni pizza & half chicken caesar or marin house salad with soda or iced tea | 12.95 (til 5pm)

KID'S MEAL or HALF-SIZE PIZZA

Cheese with single topping pizza and drink | 6.95

SIGNATURE PIZZAS \$12.95

MARGHERITA Red sauce, fresh mozzarella, basil, extra virgin olive oil

PEPPERONI Red sauce, mozzarella blend, pepperoni, parmesan

VEGGIE Red sauce, fresh mozzarella, mushroom, red onion, cherry tomato, artichoke, bell peppers, basil, feta, arugula

HAWAIIAN Red sauce, mozzarella blend, ham, bacon, pineapple

MEATBALL Red sauce, mozzarella blend, house made meatballs, grilled onion, roasted red pepper, mushroom, shaved parmesan

BARBECUE House made BBQ sauce, fresh mozzarella cheese, pulled pork, red onion

BUFFALO House buffalo sauce, mozzarella blend, roasted Petaluma chicken, Pt Reyes blue cheese crumbles, celery

CARNE AMOR Red sauce, mozzarella blend, pepperoni, house made meatballs, bacon, ham, Llano Seco pork sausage, parmesan

SOPPRESSATA Red sauce, Fra'mani soppressata (dry salami), mozzarella blend, red onion, Fresno chiles, green onion

PAPAS Grilled onion, fresh mozzarella, roasted pee-wee potatoes, mushroom, parmesan, extra virgin olive oil, arugula

SALSICCIA Red Sauce, SPICY Llano Seco pork & fennel sausage, grilled onions, fresh mozzarella

BUILD A PIZZA WITH ANY TOPPINGS \$12.95

CRUST

Regular, Gluten Free (+\$2)

CHEESE

Mozzarella Blend, Feta, Fresh Mozzarella, Parmesan, Pt Reyes Blue

VEGGIES

Bell Pepper, Black Olive, Marinated Artichoke Heart, Mushroom, Red Onion, Pineapple, Pickled Jalapeno, Pepperoncini, Heirloom Tomato, Fresno Chile, Celery, Grilled Onion, Basil, Arugula, Roasted Red Pepper, Spinach, Green Onion, Minced Garlic

SAUCE

Savory Red Sauce, Spicy Red Sauce, Pesto, Buffalo, Barbecue

PROTEIN

Pepperoni, Spicy Llano Seco Pork Sausage, Bacon, Petaluma Chicken, Beef Meatball, Smoked Ham, Pulled Llano Seco BBQ Pork Shoulder

SPECIALTY TOPPINGS +\$1.00

Fra'mani Soppressata, Goat Cheese, Daiya Vegan Cheese, White Anchovy

SIGNATURE SALADS \$12.95

CHICKEN CAESAR Romaine hearts, shaved parmesan, house-made croutons, grilled Petaluma chicken, Caesar dressing (or side salad for 6.95)

COBB Romaine Hearts, heirloom grape tomato, chopped bacon, black olive, hard-boiled egg, avocado, grilled Petaluma chicken, Pt Reyes blue cheese dressing

MARIN HOUSE SALAD Mixed field greens, mushroom, heirloom grape tomato, red onion, shredded carrot, balsamic dressing (or side salad for 6.95)

BEER

ON TAP

Fieldwork, Double IPA | Berkeley | 7.5

Fort Point, KSA | San Francisco | 6.75

Lagunitas, IPA | Petaluma | 6.75

21st Amendment, Watermelon Wheat | San Leandro | 6.5

Faction Brewing, Hoppy Pale Ale | Alameda | 6

Rugged Coast, Hazy Pale | Santa Rosa | 7.5

Hopworks, Patagonia Ale | Portland | 6.5

Golden State, Dry Cider | Sebastopol | 6.5

BOTTLES & CANS

Glutenberg, Red, Pale 16oz can | 7.5

Hamms, 12oz can | 2.5

New Belgium, Fat Tire | 5

Lagunitas, Little Sumpin' Sumpin' Ale | 6

Lagunitas, Sumpin' Easy Ale, 12oz can | 5

Calicraft Oaktown Brown | 5

Paulaner Hefe-weizen | 5.5

Negra Modelo | 4.5

Anchor Steam | 5

Corona | 4.5

Coors Light | 3.5

SUMMER SALAD Baby wild arugula & mixed field greens, strawberry, mandarin orange, apple, grape, candied walnut, cranberry, Pt Reyes blue cheese, raspberry vinaigrette

CHICKEN CHIPOTLE RANCH Chargrilled chicken, romaine hearts, grilled sweet corn, heirloom tomato, avocado, red bean, cilantro, spicy chipotle ranch dressing, tortilla chips

ANTIPASTO Mixed field greens & romaine hearts, fresh mozzarella, smoked ham, pepperoncini, chopped pepperoni, red onion, black olive, roasted red pepper, artichoke heart, balsamic

WINE

BY THE GLASS

Prosecco, Zardetto 'Cuvee Brut,' Italy | 9

Strawberry Rosé Spritzer, Hoxie, 250ml | 9

Rosé, Matthiasson, Napa | 13 | 29 ½ liter

Chardonnay, Vinum, Monterey | 9 | 23 ½ liter

Sauvignon Blanc, Longmeadow, Napa | 12

Pinot Noir, Folk, Central Coast | 12 | 27 ½ liter

Cabernet, Slingshot, Napa | 12

Cabernet, Hahn, Monterey | 9 | 23 ½ liter

Ask for wine by the bottle!

ICE CREAM

Three Twins Ice Cream Sandwich | 4
Chocolate wafer & Vanilla, Chocolate Chip
Cookie & Vanilla

Three Twins Ice Cream Cups | 4
Madagascar Vanilla, Bittersweet Chocolate,
Mint Confetti

BUILD A SALAD \$12.95

WITH ANY TOPPINGS

GREENS

Baby spinach, baby wild arugula, mixed greens, baby kale, romaine hearts

PROTEINS

Hardboiled egg, grilled chicken, chopped bacon, smoked ham, chopped pepperoni

CHEESES

Shredded parmesan, goat cheese, Point Reyes Blue, feta, fresh mozzarella

VEGGIES & FRUITS

Green bell pepper, green onion, red onion, heirloom grape tomato, cucumber, shredded carrot, artichoke heart, pineapple, roasted red pepper, basil, mushroom, black olive, fresno chile, pickled jalapeno, pepperoncini, minced garlic, celery, sweet yellow corn, red grape, strawberry, mandarin orange, apple

DRY GOODS

Dried cranberry, candied walnut, toasted sunflower seed, croutons, italian seasoning

DRESSINGS

Ranch, caesar, balsamic, raspberry vinaigrette, Point Reyes Blue Cheese, pesto, low-fat italian

NON-ALCOHOLIC

Coke, Diet Coke, Sprite, Root Beer, Ginger Ale, Lemonade, or Fresh-brewed Iced Tea | 2.5

Jarritos Lime, Orange | 3

Purity Organic Pomegranate Blueberry | 3.5

Nantucket Nectar Cranberry | 3

Alta Palla Orange, Black Cherry, Grapefruit | 2

San Pellegrino | 2.5

Bottled Water | 1

Gatorade | 3

Red Bull | 3

Drink Box Milk or Juice | 2

Marin Kombucha | 5