

Drinks



handcrafted cocktails

Sangria

both red & white available
ask your server for details \$12

Strawberry Refresher

vodka, st-germain, gambino, strawberry puree \$12

Limoncello Spritz

limoncello, strawberry puree, lime, prosecco \$12

Negroni

campari, gin, sweet vermouth \$14

Paloma

tequila, grapefruit, lime, soda \$10

Hugo

st-germain, mint, lemon, prosecco, soda \$12

ice cold cans

High Noon

Blood Orange
Mimosa Can

Long Drink

Lucky One Lemonade
(rotating flavors)

Pineapple
Mimosa Can

Rotating Cider

summer wines

Arca Nova · Vinho Verde Rosé · Portugal \$10 gl

Matua · Rosé · New Zealand \$11 gl

Salt of the Earth · Moscato · California \$10 gl

Hayes Ranch · Pinot Grigio · California \$10 gl

Hyland · Riesling · Oregon \$12 gl

Hayes Ranch · Chardonnay · California \$10 gl

Trapiche Alaris · Malbec · Argentina \$11 gl

Matua · Pinot Noir · New Zealand \$12 gl

True Myth · Cabernet · California \$14 gl

Rodney Strong · Merlot · California \$11 gl



it is it's own thing...

"The Terrace"

at Martell's

Outdoor Bar & Pizza Oven

Hours of Operation (Weather Permitting)
Opens at 4PM Monday - Saturday

*this menu available
only on the "Terrace"*



*look for the
Green Chairs*

Neapolitan Pizza

Originally invented in Naples, Italy,
dating back to the 1600's

personal sized, yeasty, tender crust, thin,
crispy middle. simple & fresh ingredients,
cooked in an outdoor oven.

classic to neapolitan style pizza, is a very
simple uncooked tomato sauce that lets the
natural flavor of the tomato shine.

made to order

11" pizzas - select from options below:

"Margarita"

raw tomato sauce with garlic,
fresh mozzarella, basil \$16

Four Cheese

red sauce, parmesan, cheese blend \$14

Pepperoni

red sauce, cheese blend, pepperoni \$15

Sausage

red sauce, ground sausage, red onion,
banana peppers, cheese blend \$16

Wild Mushroom

white sauce, wild mushroom blend, onion,
truffle oil, cheese blend, arugula \$18

Spinach Artichoke

white sauce, spinach, artichoke,
chicken, parmesan, pesto \$18

Prosciutto & Fig

white sauce, cheese blend, shaved
prosciutto, fig sauce drizzle, arugula \$18

Credimi (our fancy word for "feature")

translates to "trust me" in italian,
chef's choice *no substitutions \$MP

**Place and pay for your order
with the bartender, we will
bring it to your table when done*



Salads

perfectly sized for 2 people to share as a starter;
or as a meal for 1 person

Classic Caesar

lettuce mix, parmesan, toasted croutons, house-
made caesar dressing on the side, lemon wedge \$14

Garden

lettuce mix, cucumber, tomato, red onion,
ranch or italian vinaigrette on the side \$12

Roasted Artichoke

lettuce mix, roasted artichoke, tomato,
red onion, basil, feta, white balsamic,
olive oil, balsamic reduction \$16

Fresh Bruschetta & Mozzarella

lettuce mix, fresh tomato, garlic oil,
red wine vinegar, fresh mozzarella \$16

Arugula

fresh arugula, parmesan, lemon
juice, extra virgin olive oil, salt &
fresh ground pepper, lemon wedge \$13

Gelato and Sorbetto

individual cup \$5
sourced locally from
Palazzolo's Artisan Dairy

Chocolate -or- Vanilla
always available

Rotating Flavors

two or more | whatever strikes the chef's fancy

Feature Sorbetto

gluten free, dairy free, fruit based & a little tart

**add Espresso Liqueur
for an Adult Float! +6*

