

Join us on the Lodge outdoor patio for Crafted al Fresco — a relaxed, open-air dining experience featuring chef-manned pizza ovens, seasonal salads, and shareable small plates with casual counter service. Enjoy live music and Caymus wine specials as you soak in the summer vibes.

crafted salumi box 35 // feeds two-three @

prosciutto / soppressata / coppa / burrata / fig jam / heirloom tomato salad / pickled red onion / marinated olives / caper berries / marcona almonds / flatbread crackers

crafted caesar 15 @

romaine / olives / garlic herb croutons / parmesan crisp /caesar dressing

antipasto chopped 16 @

marinated artichoke / tomato / banana pepper / kalamata olives / pepperoni / red wine garlic vinaigrette

pepperoni arrabbiata pizzette 21

marinara / charred pepperoni / mozzarella blend / hot honey

margherita pizzette 19 🔻

garlic tomato purée / fior di latte mozzarella / basil / olive oil

fig & prosciutto bianco pizzette 22

crispy prosciutto / garlic cream / gorgonzola / fig jam / aged balsamic / arugula

12-inch gluten free crust available +3

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gluten-friendly option available, advise server V Vegetarian option available, advise server A 20% gratuity will be added to the bill for parties of 6 or more