
IDAHO
DEPARTMENT
OF
TRANSPORTATION
STATE SHED
PIZZA

- **Meat Lovers** – Built for serious meat lovers. Loaded wall-to-wall with hearty Italian sausage, thick-cut pepperoni, Canadian bacon, and crispy real bacon bits.
    - Medium: $21 | Large: $27 / gluten-free $26
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- **Firecracker** – Meatlover's pizza with pineapple, jalapeños, and drizzled with sriracha sauce.
    - Medium: $22 | Large: $29 / gluten-free $26
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- **The Pizzeria Supreme** – The ultimate crowd-pleaser. Pepperoni, Italian sausage, crisp green peppers, earthy mushrooms, and sweet red onions.
    - Medium: $20 | Large: $26 / gluten-free $26
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- **The Classic 4-Veggie** – Our premium vegetarian option. A fresh, simple blend of sliced green peppers, earthy mushrooms, black olives, and sweet red onions over red sauce. (or you can request it with a creamy garlic sauce).
    - Medium: $19 | Large: $24 / gluten-free $26
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- **Chicken Bacon Ranch** – Tender grilled chicken chunks, crispy bacon crumbles, and a savory ranch sauce base.
    - Medium: $18 | Large: $25 / Gluten-free $26
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- **BBQ Chicken Pizza** – Tangy BBQ sauce base, grilled chicken, melted mozzarella, and sweet red onions.
    - Medium: $18 | Large: $25 / Gluten-free: $26

- **Philly Cheesesteak Pizza**
    - Medium: $26 | Large: $36

- **Hawaiian** – Traditional Hawaiian-style pizza topped with sweet pineapple chunks and savory Canadian bacon.
    - Medium: $19 | Large: $24 /Gluten free $26
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- **Tuscan Chicken** - creamy garlic sauce, grilled chicken, bacon, sundried tomatoes, and artichoke hearts: Medium $18/ Large $25 / Gluten free $26

🔴 THE CLASSICS

- **Pepperoni** – Spicy pepperoni over rich red sauce and melted mozzarella.
    - Medium: $19 | Large: $24
- **Sausage** – Loaded wall-to-wall with seasoned Italian sausage and mozzarella blend.
    - Medium: $19 | Large: $24
- **Plain Cheese** – Traditional red sauce, premium melted mozzarella, parmesan, and a dash of oregano.
    - Medium: $12 | Large: $16
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- **Cheesy Garlic Breadsticks** – Our fresh dough brushed with savory garlic butter, baked golden brown with mozzarella and parmesan cheese. Served with a side of warm red sauce. (a side of Ranch is a $2.00 add-on)
    - Price: $7
- **Salad Bar (All You Can Eat)** – Create your own masterpiece with fresh greens and premium toppings. $16

- One trip through the salad bar: $8
- Lunch special: Soda, one slice pizza, one trip through salad bar $13.99
- One Slice pizza: $5.99

ADD-ONS: extra meat, cheese, veggies, bacon, etc. $4.00 up charge for each item.

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

House Wines / By the glass

Michele Chiarlo - Barbera d'Asti Le Orme 2012 (Red)

This classic Northern Italian red is highly regarded for its approachable, vibrant character. Black cherry, blackberry, and plum. Some oak and vanilla. Medium-bodied, smoothly tannic, acidic. Goes beautifully with meat lovers or firecracker pizza. 3.7/5 Stars on Vivino and 89 points on Wine Enthusiast
$8 / glass

Acrobat Ab Pinot Gris 23 Oregon (white)

*Bright citrus blossoms, fresh green apple, and white peach.Crisp pear, zesty lime, and a subtle tropical melon layer.**Finish:** Clean, refreshing minerality with a sharp, vibrant acidity that cleanses your mouth after every sip. 89 from Wine Enthusiast and holds a 3.8-star user rating on Vivino*

$8 / glass

REDS by the bottle

Saviah Cellars 2022 Barbera Walla Walla: *note rich aromas of pie cherries, plum, black cherry, and subtle loamy earth. Because Barbera naturally features very high acidity and low tannins, it is the ultimate "pizza grape." The vibrant acidity slices perfectly through heavy mozzarella fats and rich, savory marinara sauces. 4 out of 5 stars on Vivino and 90 points on Wine Enthusiasts*

$39/bottle

Browne Family Vineyard Do Epic Shit Red Blend 1.5l 1.5 L Bottle: *a full-bodied red blend featuring dark fruit aromas, leather, and coffee notes. 3.9 stars/ 5 on Vivino and 88 points on Wine Enthusiast*
$32/bottle

Acrobat Pinot Noir

is a bright, food-friendly, and expressive red wine crafted from grapes grown across western Oregon's premier cool-climate regions, including the Willamette Valley. It is designed to be approachable and fruit-forward while maintaining the signature elegance of Oregon winemaking.
3.7 /5 stars on Vivino and 89 points on Wine Enthusiast
$29/bottle

Waterbrook Melange

Opens with prominent scents of ripe **blueberries, dark plum, sweet vanilla, and toasted oak.Palate:** Rich, smooth, and fruit-forward with juicy layers of **black cherry, blackberry jam, cocoa, and baking spice.Structure & Finish:** Medium-to-full-bodied with very soft, plush tannins and a clean, lightly peppery finish that keeps it food-friendly.
3.7/5 stars on Vivino and 88 points on Wine Enthusiast.

$30/bottle

WHITES by the bottle

Waterbrook Chardonnay

A classic, widely distributed Pacific Northwest white wine from Washington state's Columbia Valley. It holds a consistent community rating of 3.6 out of 5 stars on Vivino and scores 89 points on Wine Enthusiast. **Aroma:** Presents an inviting nose of **sweet toasty oak, warm vanilla, fresh pineapple, and pear**. Shows off a **creamy, viscous, and buttery structure** layered with rich flavors of green apples and winter pear. Smooth and toasty with a lingering touch of apple spice finish.

Bottle price $29

Line 39 Sauvignon Blanc

*Opens with a lively, expressive bouquet of **citrus peel, fresh guava, lemongrass, green papaya, and fresh-cut herbs**.*
*Light-to-medium-bodied and intensely juicy. It treats the palate to zesty layers of **pink grapefruit segments, key lime skins, white nectarine, and cantaloupe**. 3.5/5 stars on Vivino and a 93 on Wine Enthusiast.*

Bottle Price$27

Josh Cellars Seaswept

A bright, citrusy, and refreshing white wine blend made from two of California's lightest varietals: Sauvignon Blanc and Pinot Grigio. It is crisp, casual, and designed for outdoor sipping. 3.7 stars out of 5 on Vivino and 88 points in Wine Enthusiast
$29/ bottle

Josh Cellars Rose

A brilliant, bone-dry French import exploding with wild raspberry, white tea, and savory Provencal herbs over a deeply structured, mineral core 4 stars on Vivino and 93 on Wine Enthusiast
$27 / bottle

BEER

ON TAP	16 oz/pitcher
Rainer Beer	$2.50/$9
Space Dust IPA	$6.50/$24
Cali Squeeze Hefeweizen	$6.50/$24
Sockeye Amber	$6.50/$24
Rotating Cider	$6.50/$24
Rotating tap	$6.50/$24