

DEEP DISH PIZZA · FRESH SEAFOOD · SPECIALTY SALADS

Voted the Best Pizza in Washington by Pacific Northwest Magazine Reader's Poll

APPETIZERS

BRUSCHETTA

Garlic, tomato, and fresh basil relish. Served with toasted French bread. 17

PRAWNS DIABLO

Prawns sautéed with green onion, garlic, tomato, crushed red pepper, and white wine. Served with toasted French bread. 20

ROASTED BROCCOLI

Roasted broccoli, rosemary, shaved garlic, onion, lemon, parmesan cheese. Served with a side of balsamic vinaigrette. 16

LEMON CAPER PRAWNS

Prawns sautéed with garlic, lemon, green onion, capers, and white wine. Served with toasted French bread. 20

STEAMER CLAMS

One pound of fresh Manila clams served with butter, toasted garlic bread, and a mug of nectar. 25

FRIED CALAMARI

Hand-breaded calamari served with a side of house-made caesar dressing. 20

SHRIMP ARTICHOKE SPREAD

A rich and creamy sauce, artichoke heart, Chilean shrimp, onion, and parmesan. Served hot with toasted garlic bread. 20

DELUXE NACHOS

Tortilla chips, cheddar, mozzarella, green onion, black olive, tomato, jalapeño, sour cream, house-made salsa, and guacamole. 17

Choice of seasoned ground beef or chicken. add 6

BARBECUE NACHOS

Tortilla chips, seasoned chicken, barbecue sauce, mozzarella, provolone, tomato, green onion, and sour cream. 22

MEATBALLS

Italian meatballs, house-made pomodoro sauce, mozzarella, and parmesan. Served with toasted French bread. 19

MEXICAN PIZZA

12" Flour tortilla topped with cheddar, mozzarella, tomato, black olive, mushroom, green onion, and house-made salsa. 18

FRIES

One and a half pound of seasoned steak fries or curly fries. 12

ONION RINGS

A pound of beer-battered onion rings served with tartar sauce. 17

SOUP

CLAM CHOWDER

Rich and creamy New England Style clam chowder. Cup 7 - Bowl 13

SOUP AND SALAD

Bowl of New England style clam chowder served with toasted garlic bread and mixed green salad. 16

A 3.5% surcharge will be added to each guest check, all of which will be retained by the house.

KATIE'S AWARD-WINNING

DEEP DISH PIZZA

Our pizzas are hand-rolled and take 20-25 minutes to bake. The wait is worth every bite! Choose a personal portobello cap for a Gluten Free alternative base.

CLASSIC COMBINATIONS

12" Deep Dish= 34 7" My Pie w/ side= 16.75 Portobello Cap w/ side= 19.75

- 1. **SICILIAN** Red sauce, spicy Italian sausage, mushroom, black olive, pepperoni, and white onion.
- 2. **VEGGIE** Red sauce, green pepper, arugula, white onion, black olive, mushroom, and zucchini.
- **3. MARINER** Red sauce, Chilean shrimp, provolone cheese, smoked bacon, and sliced tomato.
- **4. FEARLESS** Red sauce, smoked bacon, white onion, garlic, provolone cheese, and pepperoncini.
- **5. LUAU** Red sauce, Canadian bacon, pineapple, provolone cheese, green onion, and sliced tomato.
- **6. GREAT WHITE** White sauce, chicken breast, artichoke heart, and black olive.
- **7. WILD WILD WEST** BBQ sauce, chicken breast, pineapple, green pepper, and red onion
- **8.GREAT BALLS OF FIRE** Red sauce, meatball, roasted red pepper, garlic, and white onion.

BUILD YOUR OWN

1. CHOOSE A BASE

12" Deep Dish= 24 7" My Pie w/ side= 13 Portobello Cap w/ side= 16

2. CHOOSE A SAUCE

Red Sauce, White Sauce, or BBQ Sauce

3. CHOOSE TOPPINGS

12"= 2 each, 7" My Pie/Portobello = .75 each

MEATS Canadian Bacon , Ground Beef, Pepperoni, Spicy Italian Sausage, Salami, Smoked Bacon

VEGGIES Diced Tomato, Green Onion, Green Pepper, Mushroom, Red Onion, Roasted Red Pepper, Sliced Tomato, White Onion, Zucchini

MORE Anchovie, Arugula, Black Olive, Cheddar Cheese, Garlic, Jalapeño, Pepperoncini, Pineapple, Provolone Cheese

PREMIUM (Charged as two) Artichoke Heart, Chicken Breast, Bay Shrimp, Feta Cheese, Kalamata Olive, Pesto, Roast Beef, Sliced Meatball, Sun Dried Tomato

> Sides - steak fries, curly fries, salad or ceasar salad Onion Rings or Chowder add 2

SPECIALTY SALADS

DINNER SALAD

Mixed greens, red onion, house-made crouton, cucumber, sunflower seed, and tomato. 8

STARTER CAESAR SALAD 8

CHICKEN CAESAR SALAD

Grilled chicken breast, fresh cut romaine, house-made crouton, and parmesan. Lightly tossed in caesar dressing. 18

COBB SALAD

Mixed greens, chicken, bacon bits, hard-boiled egg, red onion, tomato, avocado, and bleu cheese crumble. 19

CHOP CHOP SALAD

Romaine, turkey, salami, mozzarella, parmesan, garbanzo bean, tomato, red onion, and basil. Tossed in balsamic vinaigrette. 18

CHEF SALAD

Mixed greens, turkey, canadian bacon, salami, mozzarella, cheddar, tomato, mushroom, cucumber, and hard-boiled egg. 22

STEAK SALAD

Mixed greens, steak, red onion, tomato, and bleu cheese crumble.

SHRIMP SALAD

Mixed greens, Chilean shrimp, hard-boiled egg, tomato, red onion, and green onion. Served in a fried tortilla bowl. 20

TACO SALAD

Shredded lettuce, seasoned ground beef, cheddar, tomato, black olive, guacamole, and sour cream in a fried tortilla bowl. 19

VEGGIE SALAD

Mixed greens, green pepper, mozzarella, cucumber, tomato, mushroom, house-made crouton, black olive, red onion, green onion, and sunflower seed. 17

MEDITERRANEAN SALAD

Mixed greens, salami, kalamata olive, tomato, feta, red onion, garbanzo bean, cucumber, and pepperoncini. 16

MANDARIN ORANGE SALAD

Mixed greens, mandarin orange, red onion, avocado, bleu cheese crumble, and candied almond. 16

ASIAN CRUNCH SALAD

Cabbage slaw, cucumber, red bell pepper, green onion, edamame, candied almond, and fried wonton strips. Served with house-made Asian peanut dressing. 16

SOUTHWESTERN SALAD

Mixed greens, avocado, roasted corn, black bean, red pepper, tomato, cheddar, and tortilla chips. 16

Add chicken 6, prawns 8, steak 12, salmon 15

DRESSINGS - Balsamic Vinaigrette · Bleu Cheese · 1,000 Island · Honey Mustard · Orange Dijon · Salsa · Ranch · Italian · Asian Peanut · Caesar · Oil · Vinegar

CHARBROILED BURGERS

Sides - steak fries, curly fries, salad or ceasar salad Onion Rings or Chowder add 2

Sesame seed bun, tomato, lettuce, white onion, and pickle spear served with your choice of side. Choice of Grass-Fed Beef, Chicken Breast, or Veggie Patty.

BACON CHEESE BURGER

Mayo, sweet red relish, smoked bacon, and American cheese. 19

SALMON BURGER

Fresh 6oz charbroiled salmon filet, garlic butter, caper dill aioli, white onion, tomato, and arugula. 32

GUACAMOLE BURGER

Tapatio mayo, smoked bacon, jalapeño, guacamole, and pepper jack cheese. 19

MUSHROOM SWISS BURGER

Garlic mayo, sauteed mushroom, and Swiss cheese. 19

SEAFOOD

Sides - steak fries, curly fries, salad or ceasar salad Onion Rings or Chowder add 2

KATIE'S BEER BATTERED COD

Fresh filets of Alaskan Cod fish hand-dipped in our own beer batter served with tartar sauce, lemon, coleslaw, and your choice of side. 2 piece 23 - 3 piece 28

CHARBROILED SALMON

Fresh 6oz filet charbroiled salmon basted with garlic butter. Served with your choice of two sides. 32

CHARBROILED HALIBUT

Fresh 6oz filet charbroiled halibut basted with garlic butter. Served with your choice of two sides. 38

KATIE'S FISH OR PRAWN TACOS

Charbroiled Alaskan Cod or prawns, tortilla, slaw, mango salsa, topped with lime crema sauce, cotija cheese, and guacamole. Served with your choice of side. 26

KATIE'S SANDWICHES

Sides - steak fries, curly fries, salad or ceasar salad Onion Rings or Chowder add 2

VEGGIE SANDWICH

Sliced tomato, cucumber, red onion, spinach, shredded lettuce, green pepper, cheddar cheese, avocado, and Katie's special white sauce. Served on organic multi-grain bread. 17

REUBEN SANDWICH

Sliced corned beef, sauerkraut, Swiss cheese, and Katie's special sauce. Served on grilled rye bread. 18

PATTY MELT SANDWICH

Charbroiled grass-fed beef patty, sautéed onion, Swiss cheese, and Katie's special sauce. Served on grilled rye bread. 18

TURKEY SANDWICH

Turkey, bacon, avocado, shredded lettuce, tomato, cucumber, cheddar, and mayo. Served on organic multi-grain bread. 18

FRENCH DIP SANDWICH

Roast beef and Swiss cheese. Served on organic French baguette with a side of au jus. 19

ITALIAN HERO SANDWICH

Canadian bacon, salami, pepperoni, provolone cheese, red onion, pepperoncini, shredded lettuce, tomato, balsamic vinaigrette, and garlic mayo. Served on organic French baguette. 19

MEATBALL SANDWICH

Italian meatballs, house-made pomodoro sauce, and parmesan cheese. Served on organic French baguette. 20

DESSERTS

CHEESECAKE

New York style cheesecake with a berry puree. 12

LIMONE CAKE

Italian limone cake with lemon curd topping. 12

CARROT CAKE

Sweet carrot cake with cream cheese frosting, 12

CHOCOLATE PEANUT BUTTER CAKE

topped with chocolate Sauce. 12

All meat and seafood are cooked to order. Consuming raw or under-cooked food items may increase your chance of food borne illness



KATIE'S DRINKS

We proudly offer a wide selection of local brews, wines, cocktails, and spirits.

BOTTOMLESS BEVERAGES

Coke - Diet Coke - Sprite - Root Beer - Ginger Ale Lemonade - Ice Tea - Coffee - Hot Tea 3

BEER ON TAP

LIGHTS Pint 6.5 - Liter 12.5 - Pitcher 22

BUD LIGHT ABV 4.1% Anheuser-Busch Brewery - St. Louis, MO

COORS LIGHT ABV 4.2% Coors Brewery - Golden, CO

MICROS Pint 7.5 - Liter 15 - Pitcher 25

HARP LAGER ABV 5.0% Guiness Brewery - Ireland

PORTAGE BAY PILSNER ABV 5.5% Maritime Pacific Brewery - Seattle, WA

HEFEWEIZEN ABV 5.5% Diamond Knot Brewery - Mulkiteo, WA

BLUE MOON ABV 5.4% Blue Moon Brewery - Golden, CO

MANNY'S PALE ALE ABV 5.4% Georgetown Brewery - Seattle, WA

CITRESS MISTRESS IPA ABV 6.5% Hop Valley Brewery - Eugene, OR

BODHIZAFA IPA ABV 6.9% Georgetown Brewery - Seattle, WA

IMPERIAL IPA ABV 7.5% Maritime Pacific Brewery - Seattle, WA

ALASKAN AMBER ABV 5.3% Alaskan Brewery - Juneau, AK

AFRICAN AMBER ABV 5.8% Mac and Jack's Brewery - Redmond , WA

COCO JONES COCONUT PORTER ABV 5.6% Black Raven Brewing - Redmond, WA

GUINNESS STOUT ABV 4.2% Guinness Brewery - Ireland

ASK ABOUT OUR SEASONAL TAPS!

A 3.5% surcharge will be added to each guest check, all of which will be retained by the house.

COCKTAILS 12

KATIE'S KICK'N KOOLER

Malibu coconut rum, midori, blue curacao, pineapple juice, and sweet and sour.

THE LEPRECHAUN

Malibu coconut rum, midori, peach schnapps, and sprite.

SHARK ON THE BEACH

Vodka, midori, chambord, cranberry juice, orange juice, and pineapple juice.

BLACK PEARL

Vodka, gin, rum, chambord, sweet and sour, and sprite.

KRYPTONITE

Cuervo gold tequila, midori, grand marnier, blue curacao, sweet and sour, orange juice, and pineapple juice.

SPIDER JUICE

Tarantula tequila, midori, triple sec, and sweet and sour.

SPRING PEACH

Deep eddy peach vodka, lemonade, and lemon.

SOUTHBOUND GREYHOUND

Deep eddy ruby red vodka, club soda, and lime.

MARTINIS 13

LEMON DROP

Absolute citron, triple sec, and sweet and sour.

APPLE TINI

Vodka, apple pucker, and sweet and sour.

BIKINI MARTINI

Raspberry Stoli, cranberry, and sprite.

WARM ME UPS 11

MINTY IRISHMAN

Baileys, peppermint schnapps, hot cocoa, and whipped cream.

FIRESIDE COCOA

Jim beam fire whiskey, hot cocoa, and whipped cream.

COFFEE NUDGE

Brandy, kahlua, coffee, and whipped cream.

IRISH COFFEE

Jameson whiskey, brown sugar, coffee, and whipped cream.

COCOA BEACH

Malibu coconut rum, hot cocoa, and whipped cream.

HOT CARAMEL APPLE

Jim beam apple whiskey, apple cider, whipped cream, and caramel drizzle.





(H) SYCAMORE LANE CAB OR MERLOT California | Glass 9.5

BLACK CABRA MALBEC Argentina | Glass 9.5 - Bottle 29

IRIS PINOT NOIR
Oregon | Glass 12 - Bottle 36

RARE BLACK BLEND California | Glass 9.5 - Bottle 29

JONES OF WASHINGTON SYRAH Washington | Glass 11 - Bottle 34

ALEXANDER VALLEY SIN ZIN California | Glass 11 - Bottle 34

POWERS CABERNET
Washington | Glass 10.5 - Bottle 34

D'ARENBERG FOOTBOLT SHIRAZ Australia | Glass 11 - Bottle 34

OBERON CABERNET SAUVIGNON California | Glass 15 - Bottle 45

VA PIANO OX CABERNET Washington - Glass 14 - Bottle 40

BY THE BOTTLE

For the enthusiasts, these bottles of red wines were all hand selected by the owner for optimum flavor and value.

FATTORIA DI PETROIO CHIANTI CLASSICO

Tuscany, Italy

Intense and fruity nose impact with notes of prunes and orange rinds followed by a more spicy note of fresh grass. 32

SLEIGHT OF HAND SPELLBINDER RED BLEND

Columbia Valley, WA

Aromas of sweet blue fruit, herb, and spice followed by plush plum flavors that go down smoothly. 39

FIDELITAS 4040 BLEND

Richland, WA

Full bodied yet smooth, with a lush lasting fininsh Bright red and black fruit on the palate. 45

EMMOLO MERLOT

Napa Vallev, CA

Lush and supple on the palate with expansive, dark berry flavors, fresh earthiness, and smooth leathery tannins. 45

FEATHER CABERNET

Columbia Vallev, WA

Well integrated oak and spice. Multi layered richness with dark fruit flavors, and hints of chocolate 79

CAYMUS VINEYARDS CABERNET SAUVIGNON Napa Valley, CA

Abundant in textural tannins yet soft as velvet. Offers a wide array of flavors including cocoa, cassis, and vanilla. 93

WHITE WINES

(H) SYCAMORE LANE CHARDONNAY California | Glass 9.5

JONES OF WASHINGTON RIESLING Washington | Glass 10 - Bottle 29

BARONE FINI PINOT GRIGIO Italy | Glass 10 - Bottle 29

PORTAL DA CALCADA ROSÉ Portugal | Glass 10 - Bottle 29

PONZI PINOT GRIS Oregon | Glass 12 - Bottle 35

ARONA SAUVIGNON BLANC New Zealand | Glass 10 - Bottle 29

POWERS VIOGNIER
Washington | Glass 11 - Bottle 34

BOOKWALTER CHARDONNAY Washington | Glass 11 - Bottle 34

MERSOLEIL CHARDONNAY California | Glass 11 - Bottle 34

SONOMA CUTRER CHARDONNAY California | Glass 13 - Bottle 38

FERRARI CARANO CHARDONNAY California | Glass 13 - Bottle 38

ZOLO SIGNATURE WHITE Argentina | Glass 10 - Bottle 30

CHAMPAGNE/SPARKLING

PROSECO Italy | Split 9

VILLA SANDI PROSECO

Italy | Bottle 35

DOMAINE CARNEROS SPARKLING

California | Bottle 40

TAITTINGER BRUT CHAMPAGNE

France | Bottle 59

KATIE'S GUARANTEE

- 1. This establishment is run for the pleasure of our guests.
- 2. We unconditionally guarantee all of our products and our service.
- 3. We do our best to honor special requests, just ask!
- 4. Our goal is to exceed our guests' expectations.