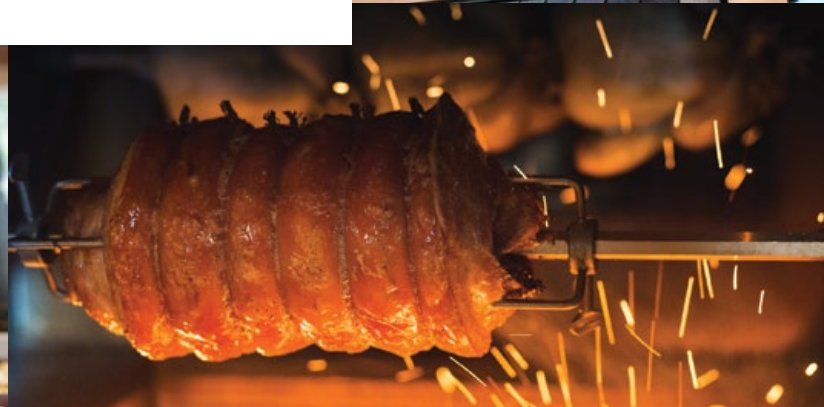


**WOODFIRED
KITCHEN**
PIZZA + ROTISSERIE



800°

800° Woodfired Kitchen is Anthony Carron's chef-inspired and innovative take on the art of cooking with wood fire. Our entire menu is wood-fired to perfection, infusing each item with just the right amount of smokiness. We start with the highest-quality ingredients, scratch dough, fresh produce and artisan-quality meats and cheeses, and we create an offering as authentic and delicious as it is remarkably diverse. The result is craveable and irresistibly delicious craft pizza, rotisserie meats, salads, veggies and more. Taste the magic of woodfired!



WOODFIRED APPETIZERS

GRASS-FED BEEF MEATBALLS 7

Wood oven baked with tomato, wild oregano & parmigiano.

FIRE FETA CHEESE BREAD [v] 7.50

Spicy calabrian chile, garlic, feta & fontina cheese bread.

SHISHITO PEPPERS [vg] 6.50

Sea salt, sesame seeds, tahini sauce.



CREAMY BURRATA

Local Di Stefano burrata, handmade and served with wild arugula & toasted ciabatta.

CHERRY TOMATO & PESTO [v] 7.50

PROSCIUTTO & STRAWBERRY 10

BEETS & BALSAMIC [v] 7.50



SMALL SALADS

Check out the **ROTISSERIE SECTION** for more salad options!

800th CLASSIC CHOPPED 7.50

Assorted vegetables, meats and fontina cheese in an oregano vinaigrette. *Add rotisserie chicken for \$3.*

PERFECT CAESAR 7

Hearts of romaine, roasted garlic croutons, housemade dressing. *Add rotisserie chicken for \$3.*

FARM GREENS [v] 6

Lemon, extra virgin olive oil, parmigiano. *Add rotisserie chicken for \$3.*



DTLA HAPPY HOUR

ASK YOUR BARTENDER ABOUT OUR DAILY HAPPY HOUR SPECIALS!



WOODFIRED ROTISSERIE



Our woodfired rotisserie's low, indirect heat and rotation at a slow speed allows our gourmet artisanal meats to cook evenly and baste in their own juices while melting out fat. The result is a tender juicy inside, evenly browned exterior and a craveable, smokey, woodfired flavor. Enjoy our woodfired rotisserie chicken, porchetta, roast beef and salmon in plates, salads, sandwiches, bowls, and pizza.

BIG SALADS

CHICKEN CORN COBB 14

Roasted sweet corn, smoky bacon, egg, gorgonzola, avocado, cherry tomatoes, local greens, housemade ranch.

800th CLASSIC CHOPPED 10.50

Chickpeas, chopped deli meat, cherry tomatoes, fontina, iceberg, arugula, oregano vinaigrette.
Add Rotisserie Chicken +\$3

SUPER SALMON 15

Scarborough Farms greens, snap peas, jicama, avocado, cucumber, roasted red peppers, crispy onion strings, ginger dressing.

ROTISSERIE CHICKEN CAESAR 13

Housemade dressing, garlic croutons, hearts of romaine.
Substitute Atlantic Salmon +\$3



SANDWICHES

All of our sandwiches are crafted with Larder Bakery bread. Add a small green salad or any Market Side for \$3.



AMERICAN WAGYU FRENCH DIP 10

Au jus, caramelized onions, arugula, horseradish cream.

CHICKEN or PORK BANH MI 9

Pickled vegetables, cilantro & jalapeños, umami mayo.

WHITE MARBLE FARMS PORCHETTA 9

Caramelized onions, arugula, rosemary salt.

WOOD FIRED PORTABELLA [vg] 9.50

Marinated portabella, Kite Hill almond milk "cream cheese", avocado, red peppers, cucumber, arugula.



ROTISSERIE CHICKEN PLATES

Plates come with your choice of any 2 Market Sides, plus 1 sauce. All Market Sides & Sauces are [v] except Rotisserie Basted Potatoes.

1/4 CHICKEN PLATE + 2 SIDES + 1 SAUCE	12
1/2 CHICKEN PLATE + 2 SIDES + 1 SAUCE	15
CHOOSE ANY TWO MARKET SIDES:	
<ul style="list-style-type: none"> • Rotisserie Basted Potatoes • Shaved Brussels Sprouts • Quinoa Tabbouleh • Ginger Snap Peas & Jicama • Corn & Cherry Tomato Salad • Farm Greens 	
CHOOSE ANY ONE SAUCE:	
<ul style="list-style-type: none"> • Cilantro-Jalapeño • Housemade Herb Ranch • Tahini • BBQ 	



800° POWER BOWL

Each bowl comes with quinoa tabbouleh, kale, cucumber, avocado, cherry tomatoes & corn, tahini sauce.



CHOOSE YOUR 800° POWER BOWL PROTEIN:

ROTISSERIE CHICKEN 11.50
Palisades Ranch natural chicken.

SUPER VEGAN [vg] 12.50
Adds wood-fired portabellas, roasted beets, Kite Hill almond "cream cheese".

PORCHETTA 12.50
White Marble Farms natural pork rubbed with herbs and roasted.

ATLANTIC SALMON 15
Wood-oven roasted Norwegian salmon.

SPECIALTY PIZZAS

Our woodfired pizza ovens crisp the pizza quickly & seal off moisture. The result is chewy & crisp dough with a special smokey flavor.

Our dough is made in-house with "00" flour sourced from Italy, and combined with only water, olive oil, salt and yeast.

Topped with all-natural ingredients, organically sourced produce and artisanal meats, all baked to perfection in about two minutes.



QUATTRO FORMAGGI [v] 11

Bianca with mozzarella, smoked provolone, gorgonzola & fontina. Finished w/ wildflower honey.



DOPPIO PEPPERONI 11

Our Margherita with all-natural pepperoni & Mastro's spicy soppressata.



PROSCIUTTO & BURRATA 15

Classic margherita topped with Prosciutto di Parma and local burrata.



BBQ 13

Rotisserie chicken, BBQ sauce, smoked provolone, peppadews, red onions, cilantro.



TARTUFO [v] 14

Bianco with truffled pecorino, wild mushrooms, roasted garlic, arugula.



PICCANTE 10

Spicy soppressata salami, garlic, Calabrian chile.
(Try it with honey - just ask)



CARNI 12

Molinari sausage, all-natural pepperoni, rosemary ham.



SAUSAGE & PEPPERS 12

Peppadew peppers, Molinari sausage, caramelized onions.

CREATE YOUR OWN WOODFIRED PIZZA

1. CHOOSE A BASE

Substitute Gluten Free Crust (\$2), Cauliflower Crust (\$3), or Vegan Mozzarella (no charge).



MARGHERITA [v] 9

Crushed tomato, local mozzarella, fresh basil, parmigiano, extra virgin olive oil.



BIANCA [v] 8

White pie (no sauce), fresh mozzarella, parmigiano, garlic, oregano, olive oil.



VERDE [v] 10

Green pie (pinenut-basil pesto), fresh mozzarella, aged parmigiano.

2. SELECT ADD-ONS

We suggest a maximum of 2-3 add-ons per pizza.

PROTEINS \$1

- | | |
|--------------------|----------------|
| SMOKED BACON | SALAMI |
| ANCHOVIES | SAUSAGE |
| PEPPERONI | BEEF MEATBALLS |
| ROSEMARY HAM | PORCHETTA |
| ROCK SHRIMP (\$3) | |
| ROTISSERIE CHICKEN | |
| SPICY SOPPRESSATA | |

CHEESES [v] \$1

- | | |
|------------------------|-----------------|
| RICOTTA | FONTINA |
| SMOKED PROVOLONE | FETA |
| GORGONZOLA | GOAT CHEESE |
| TRUFFLE PECORINO (\$3) | DAIYA MOZZ [vg] |

VEGETABLES [vg] \$1

- | | |
|---------------------|--------------------|
| CHERRY TOMATOES | RAW RED ONIONS |
| KALAMATA OLIVES | PEPPERONCINI |
| ARTICHOKES | BASIL PESTO |
| ROASTED RED PEPPERS | FRESH JALAPEÑOS |
| GREEN BELL PEPPERS | PINE NUTS |
| PEPPADEW PEPPERS | SUN-DRIED TOMATOES |
| ROASTED MUSHROOMS | ROASTED PINEAPPLE |
| ROASTED GARLIC | SWEET CORN |
| CARAMELIZED ONIONS | AVOCADO |

FREE EXTRAS

OREGANO • CHILES • GARLIC

3. SELECT OPTIONAL FINISHES

These finishes are added AFTER baking to ensure ingredient integrity.

ARUGULA (\$1) • PROSCIUTTO (\$3) • BURRATA (\$3) • HONEY (FREE)

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WITH NEW LOCATIONS OPENING IN THE USA & AROUND THE WORLD

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10889 Lindbrook Dr.
Los Angeles, CA 90024
(310) 443-1911

SANTA MONICA

120 Wilshire Blvd.
Santa Monica, CA 90401
(310) 566-0801

LAX AIRPORT

Tom Bradley International Terminal
1 World Way, Los Angeles, CA 90045
(310) 258-9541

HOLLYWOOD

1539 Vine St.
Hollywood, CA 90028
(323) 329-9656

DOWNTOWN LA

800 Wilshire Blvd.
Los Angeles, CA 90017
(213) 542-3790

FLORIDA:

CENTRAL FARE MIAMI

Brightline Station
Miami, FL 33030

COMING SOON

AVENTURA

2962 Aventura Blvd.
Aventura, FL 33180

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SLS HOTEL & CASINO

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Las Vegas, NV 89109
(702) 761-7000

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MANHATTAN

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New York, NY 10016

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