

POGACHA PIZZA

Pogacha means flatbread, or in our case "pizza" We make ours fresh twice a day, forming each by hand into individual pizzas, covering them with a special blend of cheeses and only the freshest most delectable toppings.

They are so good you will not even miss the red sauce...however, for the traditionalist, you may add red sauce to any of our Pogachas for a minimal

*5 Cheese v 11.5

Mozzarella, Fontina, Gruyere, Parmesan, Provolone

*Tomato Fresh Basil v 13.45

*Spinach, Goat Cheese, Sundried Tomato v 14.

*Mushroom Lemon Pesto v 13.45

Our Lemon Vinaigrette with fresh Pesto drizzle

*4 Seasons v 15.5

1/4 each of the above

*House Roasted Chicken, Toasted Almonds,
Black Pepper, Gorgonzola 14.

*Fennel Sausage, Roasted Red Bell Pepper,
Goat Cheese 14.5

*Pepperoni, Fennel Sausage, Mushroom,
Red Sauce (Scooby) 14.5

*Pepperoni, Gorgonzola 14.

*Duck Bacon, Pineapple, Parmesan, Arugula 15.5

*Build-a-Pogacha (up to 4 toppings) 15.5

2 Pogacha Pizzas **MAKE IT A DOUBLE** with Seasonal
Green Salad or House Caesar plus our famous Pogacha Bread DB 30.

SALADS AND BOWLS

Mediterranean Power Bowl gf

Curry Marinated Chicken Breast, Quinoa, Hummus,
Artichoke Hearts, Roasted Red Bell Peppers, Kalamata
Olives, Spinach, Feta, Chia Seeds - drizzled with
Fresh Lemon Vinaigrette 16.5

Orange Chicken gf

Grilled & Chilled Chicken Breast, Roma Tomato, crumbled
Bacon, Red Onion, Mandarin Orange Wedges, Gorgon-
zola, Mixed Greens - Orange Vinaigrette 15.5

Seasonal Mixed Greens v gf

Topped with your choice of Parmesan or Gorgonzola
Fresh Lemon Vinaigrette 7.99 Half Size 4.99

Classic Caesar gf

House made (the same way for 30 years)! Creamy
Caesar tossed, topped with Parmesan
7.99 Half Size 4.99

Add house brined & grilled chicken breast 5. or sauteed gulf prawns 6.

Pogacha

RESTAURANT & BAR

Dinner

What's a Pogacha??

The name "Pogacha" is a Croatian term referring to the "soft, chewy flatbread" (pogaca) native to Croatia.

Our Pogacha's are freshly made twice daily, formed by hand, and baked in our wood-fired oven to form our Pizzas as well as formed into our Sandwich Bread and Rolls.

That beautiful old oven inside is an import from Europe brought over many years ago...Likely the oldest wood-fired oven around here! It is original, rustic & beautifully seasoned.

We feature a Northwest menu with the added flair of the Adriatic, fresh herbs started from seedlings in the family garden in Croatia, all dressings and sauces made from scratch, in-house, and a terrific wine list which enables you to enjoy true quality wine at a reasonable price.

House Made Pasta is hard to beat!

Since we make pretty much everything from scratch we decided to developed our own ... a special combination of refined Caputo Organic Whole Grain Semolina flour for heartiness and Italian Doppio Zero refined Wheat Flour for silkiness.

This mixture allows our pastas to hold up nicely to the variety of sauces we ask it to! All of our pasta dishes are made homemade and to order.

On behalf of all of our Pogacha Family we welcome you to Pogacha.

ZIVIO!

MAKE IT A DOUBLE

Order any of the Entrée as a DOUBLE and you'll get TWO Entrees with Seasonal Green Salad or House Caesar plus our famous Pogacha Bread for a great price!

Prices listed as DB on this menu:)

For larger groups order in multiples, and maybe try a few different things!

Dimmer

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Order any of the Entrée as a DOUBLE and you'll get TWO Entrees with Seasonal Green Salad or House Caesar plus our famous Pogacha Bread for a great price!

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BITES AND SHARES

Applewood Roasted Sprouts & Flowers ^{vg}

Market fresh Brussels & florettes of Cauliflower with Fresh Herbs & Chipotle Oil over Hummus, sprinkled with Applewood Smoked Sea Salt 9.45

Add Crispy Duck Bacon Sprinkles 3.5 or Hills Smoked Bacon 2.

Dungeness Crab Cakes

Fresh Dungeness, Garlic, Lemon Juice, Pogacha Bread Crumbs, Fresh Herbs, Red Bell Pepper Aioli 17.95

Fresh Manilla Clams

Vermouth with Fresh Lemon Juice, French Shallots, Garden Herbs, Garlic, Cream, Roma Tomatoes & Green Onion 18.5

Fire Warmed Goat Cheese ^v

Goat Cheese, Roasted Red Peppers, Kalamata Olives, warmed in the fire with Garden Fresh Herbs. Served hot with Pogacha Quarters 12.5

Spicy Prawns

Shallots, Cream, Fresh Lemon Juice, Butter, Scallions, Cajun Seasoning & Roma Tomatoes. Served hot with Pogacha Quarters 13.5

LAND AND SEA

Lamb Shank ... The Classic!*

And we've been perfecting this one for many years!! Served with house made Casarecce Pasta, Pan Jus & sautéed vegetables DB 57. Reg 27.5

Fresh Seasonal Salmon ^{gf}

We select from the best available & prepare with seasonal accompaniments DB 62. Reg 30.

Pogacha Burger*

House specialty mix of Beef & Lamb, hand formed & seasoned with Fresh Rosemary & Garlic, Swiss, mayo, lettuce, Roma Tomato & Red Onion.

Served with House Wedge Fries DB 35. Reg 16.5

Add Hills Smoked Bacon 2. Add Duck Bacon 3.5

HOUSE MADE PASTA

FEATURED

Lemon Casarecce ^v

House made Casarecci noodles with fresh seasonal Peas, Basil, Shallots, Pear Tomato in a light Lemon White Wine Butter Sauce with Ricotta DB 30. Reg 14.45

Add house brined & grilled chicken breast 5. or sauteed gulf prawns 6.

Roasted Sprouts & Flowers Fettuccine ^v

House made Fettuccine noodles with Roasted Cauliflower, Brussel Sprouts, Shallots, Arugula & Mustard Brown Butter, topped with Spiced fruitwood roasted Crushed Nuts DB 33. Reg 15.5

Add house brined & grilled chicken breast 5. or sauteed gulf prawns 6.

Dobar Chicken

Featured in *Bon Appétit Magazine* Port Wine, Gorgonzola Cream, brined & grilled fresh Washington Chicken Breast, French Shallots, Port soaked Grapes, house made Penne DB 49. Reg 23.5

Chicken Dijon

A thirty plus year favorite! brined & sauteed fresh Washington Chicken Breast, Garden Fresh Herbs, Garlic, French Shallots, Dijon and Cream, house made Fettuccine DB 42. Reg 19.99

Croatian Cousins

Ocean Gulf Prawns, hand picked East Coast Diver Scallops & Manila Clams sautéed with Garlic in our own Tomato & Fresh Basil Sauce, served over house made Fettuccine DB 49. Reg 23.5

Bella Mushroom Ravioli ^v

Giant house made Raviolo filled with our own sautéed Portabello & Button Mushroom mixture, roasted Garlic, French Shallots Madeira, Cream, Parmesan DB 41. Reg 19.5

Add house brined & grilled chicken breast 5.
or sauteed gulf prawns 6.

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All of our pasta dishes are made homemade and to order ... ZIVIO

To Our Valued Customers: With these tough times we have a 4% Cooks Contribution for our exceptional Kitchen Staff who strive everyday to provide the best possible quality to every meal you have enjoyed here today.
Consumer Advisory: Our beef & lamb are cooked to order. Please be informed that consuming undercooked, raw or unpasteurized food items may increase your chances of foodborne illness.