

Ken's Artisan Pizza

304 SE 28th Ave 97214-1808 · +15035179951 · Updated: Jan 14, 2026

[View online menu](#)



SALADS & STARTERS 4

Caesar Salad**	\$9.00
romaine hearts, Parmigiano-Reggiano, croutons	
Greens Salad	\$9.00
mixed greens, pickled fennel, apple, carrots, ricotta salata, pepitas, shallot vinaigrette	
Calamari	\$10.00
oven roasted squid, spicy tomato sauce, oregano, garlic crostini	
Meatballs	\$12.00
beef and pork meatballs, tomato sauce, creamy polenta, Parmigiano-Reggiano	

WOOD OVEN ROASTED VEGETABLE PLATE 3

Carrots, Chickpeas, Pipian*	
Potatoes, Kale, Tarragon Aioli** *	
Roasted Brussel Sprouts*	
maple-mustard vinaigrette, crushed hazelnuts	

PIZZAS 15

Margherita	\$13.00
tomato sauce, mozzarella, basil	
Pomodoro Royale	\$13.00
tomato sauce, basil, evoo, Pecorino Romano	
Pesto*	\$15.00
acorn squash, piquillo peppers, hazelnut pesto, mozzarella, pecorino romano	
Mushroom	\$18.00
mushrooms, mozzarella, fontina, pecorino, kale, cipollini onions, thyme	
Handmade	\$15.00
fresh hand-pulled mozzarella, tomato sauce, garlic, fennel seed, and chile flake	
Brooklyn	\$16.00
tomato sauce, mozzarella, Fra'Mani capicollo, pickled jalapeno, honey	

Beautiful Pig	\$18.00
local pork-beef salami made with chianti, tomato sauce, mozzarella, basil	
Fennel Sausage & Onions	\$16.00
tomato sauce, mozzarella, sausage, roasted onions, basil with or without calabrian chiles	
Soppressata	\$16.00
tomato sauce, mozzarella, spicy Calabrese salami, basil	
Hawaiian	\$16.00
tomato sauce, mozzarella, pancetta, pineapple, walla walla onions	
Bacon	\$16.00
tomato sauce, smoked guanciale, mozzarella, smoked provolone	
New Yorker	\$13.00
tomato sauce, mozzarella, provolone, oregano	
Arrabbiata	\$15.00
tomato sauce, calabrian chiles, mozzarella, basil	
Anchovy	\$15.00
tomato sauce, mozzarella, basil, anchovies	
Prosciutto	\$16.00
tomato sauce, mozzarella, basil, Prosciutto di San Daniele	

SIDE ORDERS 4

Parmesan	\$2.00
Anchovies	\$2.00
Calabrian Chiles	\$2.00
Arugula	\$2.00

DESSERTS 5

Affogato	\$5.00
Stumptown cold brew coffee, brown sugar ice cream	
Chocolate Bread Pudding	\$8.00
chocolate sauce, caramel whipped cream	
Lemon and Pine Nut Tart*	\$8.00
tangerine sauce, whipped mascarpone	
Apple-Cranberry Crisp	\$8.00
brown sugar ice cream	

2005 Felsina*	\$12.00
Vin Santo Chianti Classico, Tuscany and biscotti	

TO DRINK 9

Mexican Coke (12oz btl)	\$3.00
Diet Coke (12oz can)	\$2.50
Boylan's Ginger Ale or Root Beer	\$2.50
SanPellegino Aranciata Rossa	\$3.00
Duche de Longueville French Sparkling Cider	\$5.00
Iced Tea	\$2.00
House made Lemonade	\$3.00
Fizzy Water, Lurisia 1 ltr	\$4.00
Still Mineral Water, panna 1 ltr	\$4.00

HOT BEVERAGES 2

Two Leaves Tea	\$2.50
Stumptown Coffee	\$2.50

BOTTLES AND CANS 3

Anthem Dry Hop or Pear Cider	\$5.50
Occidental Kolsch 16oz can	\$6.00
Beck's Non alcohol Beer	\$4.00

DRAFT BEERS 4

Pfriem Pilsner	
Mt. Tabor Winter Ale	
Astoria Brewing Porter	
Breakside IPA	

SPARKLING WINE 2

NV Alice, Tajad Spumante Brut, Veneto	AVAILABLE OPTIONS
	\$9.00
	\$36.00

2015 Paltrinieri, Radice, Lambrusco di Modena, Emilia Romagna	AVAILABLE OPTIONS
	\$9.00
	\$36.00

ROSÉ 1

2015 Reale, Getis Rose, Tramonti Costa d'Amalfi, Campania	AVAILABLE OPTIONS
	\$9.00
	\$37.00

WHITE WINE 4

2012 Matello, Riesling, Willamette Valley	AVAILABLE OPTIONS
	\$9.00
	\$36.00

2015 Gini, Soave Classico, Veneto	AVAILABLE OPTIONS
	\$8.00
	\$32.00

2014 Terlan, Pinot Grigio, Alto Adige	AVAILABLE OPTIONS
	\$10.00
	\$40.00

2015 Chateau Vitallis, Macon-Fuisse, Burgundy	AVAILABLE OPTIONS
	\$9.00
	\$36.00

RED WINE 6

2015 Cardedu, Praja, Monica di Sardegna, Sardegna	AVAILABLE OPTIONS
	\$7.00
	\$28.00

2013 Antica Enotria, Falu, Rosso IGT, Puglia	AVAILABLE OPTIONS
	\$9.00
	\$36.00

2013 Casa Emma, Chianti Classico, Tuscany	AVAILABLE OPTIONS
	\$10.00
	\$38.00

2013 Domaine Labranche Laffont, Madiran Tradition, Sud-Ouest	AVAILABLE OPTIONS
	\$8.00
	\$32.00

2015 Domaine de la Montagnette, Cotes du Rhone Villages, Rhone Valley	AVAILABLE OPTIONS
	\$8.00
	\$30.00

\$14.00
\$56.00

BREADS WE BAKE 9

Country Brown

Walnut Bread

Country Blonde

Baguette

Pain Rustique

Ciabatta

Raisin-Pecan

French Rye Bread

Multigrain

CROISSANTS 8

Pure Butter Croissant

Oregon Croissant with Local Berries and Hazelnut Cream

Almond Croissant

Ham & Cheese Croissant

Raspberry Rose Croissant

Lemon-Glazed Croissant

Herbed Goat Cheese & Leek Croissant

Morning Bun

BRIOCHE 2

Brioche Buns

Brioche Cinnamon Rolls

FRUIT TARTS & CAKES 6

Fresh Fruit Tarts and Baked Fruit Tarts Rotate with the Seasons

Carrot Cake

Chocolate-Raspberry Mousse Cake

Opera Cake

Chocolate Pound Cake

Hazelnut Pound Cake

COOKIES 3

Valrhona Chocolate Chip

Rotating Selection of Biscotti

Hazelnut Butter Cookies

SANDWICHES & SALADS 12

Turkey Breast

Ken's Hero

Theo's Egg Salad

Pulled Pork

Tuna Salad

Banh Mi

Olympia Provisions Hot Dog

Roast Beef

Grilled Cheese

Croque Monsieur

Croque Portabello

Pizza Sandwich!
