

THE BACKSTAGE CAFÉ

214 S Pacific Ave, Kelso

EXECUTIVE CHEF DEVON TOLAND

SOUS CHEFS: NOAH BODHI &
CASSANDRA ROLLER

Classics Menu

Meatballs 14

*House made meatballs, marinara, flatbread and
parmesan*

Fonduta 15

*Oven baked fondue of mozzarella, poached garlic,
parmesan with crostini*

La Tua Pasta 15

*Choose a Pasta- Spaghetti, Fettucine, Penne,
Radiatorre or Gnocchi.*

Choose a Sauce- Marinara, Alfredo, Pesto, Aglio E Olio

*Extras- Meatballs (\$5/\$9), Chicken (\$6), Prawns
(\$6/12), Mushrooms (\$4), Vegetable Medley (\$5)*

Garlic Prawns 19

*Prawns, brown butter, poached garlic, lemon, with
parmesan risotto GF*

Lasagne 15

*Oven baked classic with house marinara, parmesan,
with crostini*

Ossobuco 17

*Garlic Crusted Black Angus Brisket, demi-glace,
seasonal vegetables, polenta GF*

Pasta Vongole 19

*Clams and spaghetti in a lemon wine sauce with
tomato and fresh herbs*

Split plates will be charged a \$5 fee

Side Salads 6

Garden Style

Served with mixed greens, cucumber, tomato, pickled shallot, shaved parmesan, crostini and your choice of dressing

or

Caesar Style

Served with chopped romaine, Caesar dressing, tomato, shaved parmesan and crostini

Ask your server about larger sizes

GF indicates Gluten Free

Stone Fired Pizzas

We exclusively use Kalama Sourdough topped with our house made port red wine pizza sauce. Ask your server for a pizza menu.

Kids Menu

Ages 0-12

Spaghetti and Meatball 8

Classic served with marinara, parmesan, and crostini.

Mac n Cheese 7

Penne pasta tossed in a made to order cheddar, Colby Jack, and smoke Gouda cheese sauce. Add Bacon Crumbles for \$2

Flatbread 7

Stone fired flatbread built like a pizza with your choice of any 2 toppings.

Grilled Cheese 6

Oven baked version with Cheddar, Colby Jack, Smoked Gouda, and Mozzarella. Served with a side of marinara. Add Prosciutto for \$3

Kids Lasagne 8

Half sized portion of our house favorite served with marinara, parmesan and crostini.