

THE MARGIE



SAUSAGE + FENNEL



CLASSIC PEP-PEP



ELDEN FIELDS



THE ROSEMARY



PESTO



HALLOW'S

Pizza
ST. HELENS, OR

12-INCH SIGNATURE PIES

THE MARGIE

10.00

We're not trying to tell you how to live, but if you could only eat one pizza for the rest of your life, the safe bet is on this classic margherita. Red sauce, fresh mozzarella and fresh basil. Topped with olive oil and flaked sea salt.

MARINARA

8.00

If a humble peasant food has remained relevant for almost 300 years, you know it's good. Straight outta the year 1735 comes this simple, timeless, and vegan classic! Red sauce, thin-sliced garlic, olive oil and fresh oregano. (Not pictured)

SAUSAGE + FENNEL

14.00

Our dedicated crew of taste-testers went wild for this one (even the wayward vegetarians). A gorgeous sweet/savory combo of red sauce, fresh mozzarella, spicy sausage, oven-roasted fennel and pickled red onion.

CLASSIC PEP-PEP

11.00

Is there anything better than those greasy, little, perfectly charred pepperoni's soaking up all the attention atop a pizza? Nope, there isn't. Red sauce, fresh mozzarella, thick cut pepperoni, parmesan and fresh oregano.

ELDEN FIELDS

12.00

Named after my great-grandfather (and accomplished baker), this pie is the perfect vehicle to get your daily greens! A margherita topped with a sweet and acidic moscatel/olive oil dressed arugula salad and shaved parmesan. As tasty as it is pretty.

THE ROSEMARY

14.00

Turns out you don't need tomatoes to have a good time. This savory white pie has a ridiculously addictive house-made garlic confit/olive oil base, and topped with feta, fresh mozzarella, cheddar, parmesan-reggiano, grated pecorino, black pepper and rosemary.

PESTO

12.00

What's green and white and your new favorite pizza? This fresh mozzarella, house-made basil + pine nut pesto pizza, that's what. Add sausage for the ultimate savory experience!

NEW SPECIALS EVERY WEEK!

HALLOWSPIZZA.COM

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ST. HELENS, OR