

KALEIDOSCOPE



Note: Menu subject to change. Be sure to check the printed menu in the restaurant for our most current offerings and pricing.

Revised 10-16-2024

Beverages

Fountain Drinks (bottomless glass)


Pepsi, Diet Pepsi, Pepsi Zero, Wild Cherry Pepsi, Mountain Dew, Dr. Pepper, Starry,
Lemonade, Raspberry Ice Tea, Fresh-brewed Ice Tea 3.75

Perrier	4.25	Fruit Juices (8 oz.)	3.75
Cock 'n Bull Ginger Beer (12 oz. bottle)	4.25	Apple, Orange, Cranberry, Grapefruit, V8, Pineapple	
Coffee (Regular, Decaf)	3.75	Milk or Chocolate Milk (16 oz.)	3.75
Assorted Hot Teas	3.75	Humm Blueberry Mint Kombucha (12 oz. bottle)	4.75
Flavored Tea or Lemonade	5.25	Henry Weinhard's Root Beer (12 oz. bottle)	3.75
Strawberry, huckleberry, peach, mango, lavender, watermelon (Sorry, no free refills)		Smoothies (16 oz.)	7.00
		Peach, Piña Colada, Mango, Strawberry, Strawberry Banana and WildBerry	

Mocktails

NA Lavender Mojito	6.00	Cucumber Refresher	6.00
Muddled mint, lemon, lime with lavender syrup, Sprite, and soda water		Muddled cucumber, lime, and lemon with lemonade, soda water, and huckleberry syrup	
Strawberry Basil Refresher	6.00	NA Spicy Watermelon Margarita	7.00
Muddled basil and lime with ginger beer and strawberry puree		House-infused watermelon sweet and sour with simple syrup and a Tajin rim	

For Starters

Breadsticks*	9.75
Basted with hearty stout beer and served hot with your choice of marinara, ranch or House* sauce (blend of pesto* and marinara). Also available in whole wheat and gluten-free	
Without sauce	6.50
Mozzarella Breadsticks* 	14.00
Baked fresh with mozzarella-provolone, shake cheese and oregano then served with your choice of marinara, ranch or House* sauce (blend of pesto* and marinara). Also available in whole wheat or gluten-free	
Without sauce	10.75
Siskiyou Sticks	15.25
Our classic mozzarella breadsticks, covered in our housemade alfredo sauce then sprinkled with parmesan cheese. Also available in whole wheat or gluten-free	
Chips and Housemade Salsa	8.75
Our rich and spicy salsa is served with yellow corn tortilla chips	
With guacamole	12.25
Oven-Roasted Garlic	13.75
Two heads of oven-roasted garlic served with fresh bread, gorgonzola-basil spread, diced Romas, olive oil and balsamic vinegar	
Extra two heads of garlic or order of bread	5.25
Extra gorgonzola spread	3.75
Jalapeño Jack Bites (Spicy)	10.75
Four halved jalapeños filled with crumbled bacon, pepper jack and cream cheese. Topped off with Tillamook cheddar and baked to perfection. Served with our housemade salsa	
Hummus Plate (Spicy)	14.25
Traditional hummus with warm pita bread. Served with sides of cucumber slices, diced Roma tomato, kalamata olives and crumbled feta cheese	

Housemade Soups

	Cup	Bowl
Baked Potato, Hungarian Mushroom, Yucatan Lime with Chicken, or the Daily Special	7.25	10.75
Ask your server about today's special. Complimentary breadsticks with cream-based soups until 4pm		
Add 2 breadsticks to any soup for 1.00		
Add a side of housemade Ranch, Marinara, or House* sauce (blend of pesto* and marinara) for \$0.50		

Off the Menu



Like the colorful prisms of a kaleidoscope, our menu grows and changes to introduce new flavors and seasonal delights

Starters

Kids Plate	3.50
Sides of pineapple, mandarin oranges, cucumber, baby carrots, and cubed cheddar cheese with a side of ranch dressing. (Sorry, No Substitutions. Dine-in Only)	
NEW! BBQ Rib Tips	11.50
Five flavorful rib tips baked to perfection and smothered in our signature BBQ sauce. Served with a side of ranch	
Pulled Pork Nachos	17.00
Yellow corn chips, teriyaki pulled pork, and pickled jalapeños. Baked with lightly smoked mozzarella-provolone cheeses. Garnished with green onions, sour cream and diced Romas	
Whipped Feta*	14.25
A whipped mixture of feta, Greek yogurt and cream cheese topped with drizzled honey and crushed roasted pistachios. Served with pita bread	
Artichoke Spinach Dip	15.25
A classic blend of artichoke hearts, cream cheese, garlic, spinach, basil, Romano, mozzarella-provolone and parmesan cheese. Served with sourdough bread (Dine-in Only)	

Pizza

	10"	15"	18"
Chicken Parm	18.00	39.50	45.75
Breaded chicken, mozzarella-provolone, and marinara topped with grated parmesan and parsley			
Hot Honey Pepperoni	17.00	33.00	38.00
Pepperoni, goat cheese, mozzarella-provolone, and marinara garnished with a generous drizzle of hot honey			
Detroit Style 3-Cheese	One size:		14.50
A 7 x 9 Detroit style deep-dish pizza topped with mozzarella-provolone, parmesan, and marinara.			
Limited quantities available Please allow extra cooking time.			
Detroit Style Pepperoni	One size:		15.00
A 7 x 9 Detroit style deep-dish pizza topped with pepperoni, mozzarella-provolone, and marinara.			
Limited quantities available Please allow extra cooking time.			

For the Sweet Tooth

Peanut Butter Cream Pie	9.25
Delightfully rich and satisfying. Indulge in a decadent blend of creamy peanut butter and cream cheese on a chocolate cookie crust. Topped with a generous drizzle of smooth chocolate and crowned with butterscotch chips and whipped cream.	



More

Grateful Meal Deal	45.00
Available Monday-Thursday all day	
Feed the whole family! Our Grateful Meal Deal includes your choice of one 15" pizza, a generously portioned entrée-sized salad and a pitcher of your favorite fountain beverage. Sorry, no substitutions and no pitcher refills.	
Pick your favorite pizza (or make it 1/2 and 1/2):	Pair it with one of these salads:
3 Cheese	Rogue Ranch
Pepperoni	Caesar
Aloha	
ToGo orders choose from available 2 liter sodas	

New! Add a side of Hot Honey to your meal
1oz bullet \$1.00 3oz ramekin \$2.50

Fresh from the Garden

Our freshly made salads come in two generous sizes and have been carefully curated into several of our favorite combinations. Please limit modifications to three or fewer per salad.
Need more choices? Get creative by making your own in our new "Create Your Own Salad" option.

	Side	Entrée
Caesar Crisp romaine, served with our Caesar dressing, topped with croutons and parmesan cheese	9.25	14.25
Blackened Chicken Caesar  Our classic Caesar with blackened chicken, sun-dried tomatoes, croutons and parmesan	13.00	21.25
Mixed Greens* Mixed greens, Romas, red onions, Kalamata olives, feta and our house vinaigrette* dressing or served with balsamic vinegar and olive oil	10.25	16.75
Rogue Ranch Fresh romaine, cucumbers, red onions, red peppers, croutons, Tillamook cheddar and our ranch dressing	10.25	16.75
Raspberry Vinaigrette* Tender spinach, dried cranberries, candied walnuts, grapefruit and our raspberry vinaigrette dressing	9.25	14.25
Sesame Soy* Mixed greens, almonds, bean sprouts, red peppers, carrot threads, mandarin oranges, red cabbage and our sesame soy dressing	10.25	16.75
Buffalo Bleu Chicken Buffalo-style chicken, fresh romaine, cucumbers, carrot threads, Romas, croutons, red peppers, red onions, and our bleu cheese dressing	11.75	19.00
Sweet and Savory  Mixed greens, mandarin oranges, avocado, bacon bits, red onions, gorgonzola crumbles and our lemon poppy seed dressing	13.00	21.25
Wedge Salad A healthy wedge of iceberg lettuce, gorgonzola crumbles, cherry tomatoes, bacon crumbles, and our bleu cheese dressing	7.75	11.00

 **Kaleidoscope Signature Dish** *Contains NUTS

Dressings: Ranch, Caesar, Bleu Cheese, Lemon Poppy Seed, Sesame Soy, Raspberry Vinaigrette, House Vinaigrette*
Add grilled, blackened, or buffalo chicken for 3.25 • Add Wild Alaskan Smoked Salmon for 6.00

Create Your Own Salad


	Side	Entrée
Create a custom salad! Choose your lettuce base, 3 veggie toppings, and your favorite dressing on the side. Croutons included by request.	8.50	13.00
Each additional topping:	1.00	2.00

Lettuce Base: <ul style="list-style-type: none">Spinach orMixed Greens blended w/Romaine	Veggie Toppings: <ul style="list-style-type: none">AlmondsArtichokesBaconBean SproutsBroccoliCandied WalnutsCapersCherry TomatoesCarrot ThreadsCranberriesCucumbersGarlic: Chipped or RoastedGrapefruitJalapenos: Fresh or PickledMandarin OrangesMushroomsOlives: Black or GreenKalamata OlivesPepperonciniRed OnionsRomas: Diced or SlicedSundried TomatoesPeppers: Green, Red, or Roasted Red
Cheese (add Side \$1.75 Entrée \$2.50): <ul style="list-style-type: none">CheddarFetaGorgonzolaPepperjackParmesan	
Avocado (add Side \$2.50 Entrée \$4.75):	

Bottled Dressings To Go

12 oz. Bottle \$6.00: Choose from Ranch, Caesar, Sesame Soy, Lemon Poppy Seed, & Raspberry Vinaigrette.
Includes a coupon for \$2 off your next Kaleidoscope purchase of \$15 or more!
Limit one coupon per purchase.

Seafood & Chicken Pizzas

	10"	15"	18"		10"	15"	18"
Shrimp Fiesta (Spicy or Mild)	22.00	50.25	59.25	Baja Picante (Spicy)	23.50	47.50	57.50
Shrimp, diced Romas, red onions, garlic, roasted red peppers, jalapeños, cilantro, chili flakes, mozzarella-provolone, parmesan, garlic and olive oil				Blackened chicken, pepperoni, jalapeños, sour cream, diced Romas, green onions, mozzarella-provolone, Tillamook cheddar and cream cheese			
Chicken Ranch	20.25	44.50	53.00	Chicken Picante (Spicy)	18.00	39.50	45.75
Roasted chicken, bacon, parsley, diced Romas, red onions, mozzarella-provolone, Tillamook cheddar and ranch sauce				Blackened chicken, fresh jalapeños, cream cheese, chili flakes, mozzarella-provolone, garlic and olive oil			
Thai Chicken* 	20.25	44.50	53.00	Chicken Enchilada (Spicy)	19.00	41.00	49.00
Winner of the Oregon Zagat Award!				Roasted chicken marinated in our enchilada sauce, Tillamook cheddar, black olives, pickled jalapeños, sour cream, diced red onions, diced Romas, avocado, cilantro, mozzarella-provolone, garlic and olive oil			
Roasted chicken, red onions, bean sprouts, carrot threads, cilantro, mozzarella-provolone, and peanut sauce*				Roxy Ann	21.25	47.50	57.50
Spinach Garlic Chicken	19.00	41.00	49.00	Roasted chicken, portabella mushrooms, roasted garlic, sun-dried tomatoes, oregano, mozzarella-provolone, and marinara			
Roasted chicken, portabella mushrooms, spinach, roasted garlic, ricotta, Romas, mozzarella-provolone, garlic and olive oil				Chicken Rockefeller	18.50	41.00	49.00
Barbecue Chicken	19.00	41.00	49.00	Roasted chicken, bacon, spinach, red onions, roasted garlic, diced Romas, mozzarella-provolone, parmesan and cream cheese			
Roasted chicken, red onions, green peppers, pepperoncini, diced Romas, cilantro, mozzarella-provolone, and Cattleman's barbecue sauce							
Chicken & Pesto*	19.00	41.00	49.00				
Roasted chicken, Kalamata olives, sliced Romas, sun-dried tomatoes, mozzarella-provolone, and pesto*							

Calzones

Kaleidoscope-style Calzone Sandwiches

Our calzones are baked with fresh pizza dough and shake cheese, then brushed with garlic olive oil and stuffed with fresh lettuce. Served with Romas, red onions and pepperoncini on the side (please allow extra cooking time)

Veggie*	17.50
House* sauce, mozzarella-provolone, portabellas, artichoke hearts, black olives, and sun-dried tomatoes	
Meat	17.50
Marinara, mozzarella-provolone, pepperoni, and Canadian bacon	
Turkey	19.75
Turkey, bacon, Tillamook cheddar, side of guacamole spread, and our ranch dressing	
Smoked Ham & Avocado	19.75
Smoked ham, mozzarella-provolone, Tillamook cheddar our ranch dressing. Served with avocado slices	

Pizza by the Slice

Pepperoni or 3 Cheese	6.95
Available 11am - 3pm Daily	
Slice of the Day	6.75
Available 11am - 3pm Monday - Friday. See Table Tent for daily selection	





Half Baked Pizza

Did you know we offer “half baked” pizza for all of your To Go pizzas? We half bake them for you to finish at home. Simply preheat your oven to 450 degrees and bake the pizza until the crust is golden and crisp. Remove from the oven and add all the fresh toppings provided. Then cut and serve hot.

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Meat Pizza

	Small 10"	Large 15"	X-Large 18"		Small 10"	Large 15"	X-Large 18"
Super Tuscan*	17.25	36.00	43.25				
Chorizo, artichoke hearts, feta, mozzarella-provolone, and pesto*							
Pepperoni	15.50	30.50	34.00				
An all-time favorite with pepperoni, mozzarella-provolone, and marinara							
Avalanche 	20.25	44.50	53.00				
Pepperoni, blackened chicken, bacon, red onions, mozzarella-provolone, Tillamook cheddar, and Cattleman's barbecue sauce							
Pepperoni Supreme*	19.00	41.00	49.00				
Pepperoni, mushrooms, Romas, red onions, mozzarella-provolone, and House* sauce							
Jerry's Italian Sausage	18.00	39.50	45.75				
Italian sausage, green peppers, black olives, mozzarella-provolone, and marinara							
Spicy Pepperoni	16.75	35.75	39.50				
Pepperoni, pepperoncini, mozzarella-provolone, and marinara							
Kalua Pork	20.25	44.50	53.00				
Teriyaki pork, red onions, fresh pineapple, sesame seeds, green onions, mozzarella-provolone, garlic and olive oil Want it spicy? Add Sriracha sauce on the side or on top							
				American Beauty 	18.00	39.50	45.75
				Pepperoni, Italian sausage, mushrooms, mozzarella-provolone, and marinara			
				The Alaskan	19.00	41.00	49.00
				Pepperoni, Italian sausage, sun-dried tomatoes, red onions, mozzarella-provolone, parmesan, and Alaska sauce			
				Mt. Ashland	21.25	47.50	57.50
				Canadian bacon, pepperoni, Italian sausage, mushrooms, green peppers, black olives, Tillamook cheddar, mozzarella-provolone, and ranch sauce			
				Lu-Wow!	18.00	39.50	45.75
				Smoked ham, fresh pineapple, mozzarella-provolone, and marinara			
				Aloha	16.75	34.00	41.75
				Canadian bacon, pineapple, mozzarella-provolone, and marinara			
				Peter Griffin	21.25	47.50	57.50
				Pepperoni, ground beef, bacon, smoked ham, cheddar, mozzarella-provolone cheese, and marinara sauce			
				High Protein Shooter	19.00	41.00	49.00
				Canadian bacon, Italian sausage, pepperoni, green peppers, red onions, mozzarella-provolone, and marinara			

Veggie Pizza

	Small 10"	Large 15"	X-Large 18"		Small 10"	Large 15"	X-Large 18"
Margherita	13.75	26.50	32.50	Table Rock	18.50	39.50	47.50
Romas, fresh basil, parmesan, garlic and olive oil				Artichoke hearts, Kalamata olives, spinach, sun-dried tomatoes, roasted garlic, mozzarella-provolone, feta, garlic and olive oil			
Add mozzarella-provolone	3.75	5.75	7.75	Pesto*	16.75	34.00	41.75
Very Veggie	16.75	34.00	41.75	Romas, sun-dried tomatoes, mozzarella-provolone, parmesan, and pesto*			
Roasted red peppers, red onions, black olives, mushrooms, pepperoncini, artichoke hearts, and marinara				Mediterranean*	19.00	41.00	49.00
Add mozzarella-provolone	3.50	5.25	7.00	Caramelized red onions, artichoke hearts, roasted red peppers, roasted garlic, feta, Kalamata olives, capers, diced Romas, basil, and pesto*			
3, 4, or 5 Cheese	15.25	30.50	34.00	Add mozzarella-provolone	3.75	5.75	7.75
3 - Mozzarella-provolone, parmesan, and marinara				Mike's Veggie Delight	19.00	41.00	49.00
4 - Add gruyère				Broccoli, Romas, green peppers, roasted garlic, Kalamata olives, artichoke hearts, portabella mushrooms, feta, mozzarella-provolone, and marinara			
5 - Add gorgonzola				Roasted Garlic	19.00	41.00	49.00
The Popeye 🌻	19.00	41.00	49.00	Fresh Romas, artichoke hearts, feta, roasted garlic, fresh basil, mozzarella-provolone, garlic and olive oil			
Spinach, roasted red peppers, red onions, mushrooms, feta, parmesan, oregano, mozzarella-provolone, garlic and olive oil				Pesto Supreme*	19.00	41.00	49.00
Wild Mushroom	18.50	39.50	47.50	Sun-dried tomatoes, Kalamata olives, feta, artichoke hearts, mozzarella-provolone, and pesto*			
Portabella mushrooms, sun-dried tomatoes, goat cheese, mozzarella-provolone, and our Alaska sauce							
White Pizza	16.75	34.00	41.75				
Sun-dried tomatoes, artichoke hearts, feta, mozzarella-provolone, garlic and olive oil							

 **Kaleidoscope Signature Dish**
*Contains WALNUTS

Build Your Own

All Pizzas start with Marinara Sauce & Mozzarella-Provolone Cheese

10"15"18"

14.5024.9533.50

	10"	15"	18"		10"	15"	18"
Cheese	3.75	5.75	7.75	Shrimp or Salmon	4.75	7.25	11.25
Meat or Chicken	3.25	4.75	6.25	Anchovies (can only)	4.75	4.75	4.75
Kalua Pork	3.75	5.75	7.75	Extra Sauce	1.75	2.75	3.50
Veggie	2.25	3.25	3.75	Avocado	3.25	5.25	7.75

Sauce

- Alaska Sauce (blend of ricotta and spinach)
- Alfredo
- BBQ Sauce
- Cream Cheese
- Garlic Olive Oil
- House Sauce* (blend of pesto* and marinara)
- Marinara
- Olive Oil
- Peanut Sauce*
- Pesto*
- Ranch

Protein

- Anchovies (can only)
- Bacon
- Canadian Bacon
- Chicken (Grilled, Blackened, Buffalo, or Enchilada)
- Chorizo
- Ground Beef
- Italian Sausage
- Kalua Pork (Contains Gluten)
- Pepperoni
- Shrimp
- Smoked Ham
- Turkey
- Wild Alaskan Smoked Salmon

Veggie

- Artichokes
- Avocado
- Bean Sprouts
- Black Olives
- Broccoli
- Capers
- Caramelized Onions
- Carrot Threads
- Garlic (Roasted or Fresh)
- Green Onions
- Green Peppers
- Jalapenos (Fresh or Pickled)
- Kalamata Olives
- Lettuce (Fresh Shredded)
- Mushrooms (White or Portabella)
- Pepperoncini
- Pineapple (Fresh or Tidbits)
- Red Onion (Cooked or Fresh Diced)
- Red Peppers (Roasted or Fresh)
- Roma Tomato (Cooked, Fresh Diced, or Fresh Sliced)
- Spinach
- Sun-dried Tomatoes

*Caution: Contains NUTS

Cheese

- Cheddar
- Feta
- Goat (Chèvre)
- Gorgonzola
- Gruyère
- Mozzarella-Provolone
- Parmesan
- Pepperjack
- Ricotta
- Dairy-Free Mozzarella

Garnish and Goodies

(Veggie Pricing)

- Basil
- Chili Flakes
- Cilantro
- Housemade Salsa
- Sesame Seeds
- Sour Cream
- Sriracha

Add a side of housemade Ranch, Marinara, or House* sauce for \$0.50 (ramekin) or \$3.25 (8 oz. boat)

Add a side of housemade Bleu Cheese, Pesto*, BBQ, or Alfredo for \$1.95 (ramekin) or \$6.25 (8 oz. boat)

Add a side of Hot Honey for \$1.00 (bullet) or \$2.25 (ramekin)

Crust Options

- Regular Crust

10", 15", 18"
- Regular Thick Crust

10" add 2.50 | 15" add 3.75
- Whole Wheat

10" and 15"
- Whole Wheat Thick Crust

10" only
- MyBread

Vegan & Gluten-Free, 10" only
- Vegan

Gluten-Free, thinner than MyBread, 10" only

Important Gluten Information

Your server will be happy to provide you with a list of our toppings and menu items that do not contain gluten. We cannot guarantee that any of our food products will be absolutely free of all traces of gluten.

For the Sweet Tooth

Made daily from our own recipes

Carrot Cake*	9.75	Cheesecake	9.00
Made from an old family recipe with cream cheese frosting. *Contains walnuts		Made in our kitchen from scratch and topped with our housemade raspberry sauce	
Root Beer Float	9.00	Mud Pie*	11.25
Rich vanilla ice cream combined with Henry Weinhard's Gourmet Root Beer. Served in a 25 oz. mug		Classic mud pie with a cookie crust, rich vanilla ice cream, fudge, caramel sauce and roasted mixed nuts. Decorated with Hershey's chocolate syrup and whipped cream	
Very Chocolate Brownie	8.50	Grasshopper Pie	11.25
An original recipe topped with ice cream and decorated with Hershey's chocolate syrup and whipped cream		Chocolate chip mint ice cream layered with chocolate ice cream on a cookie crust. Decorated with Hershey's chocolate syrup and whipped cream	
Chocolate Mousse Cake	9.75	Vanilla Ice Cream with Chocolate Sauce	5.25
Delicious chocolate mousse on a chocolate cookie crust. Decorated with Hershey's chocolate syrup and whipped cream		One Scoop	3.75

Grateful Deals

Join us **Monday – Thursday 3pm – 5pm** for Happy Hour specials and smaller portion items

Drinks

Smoothies	1.00 off
Glass of Wine	1.00 off
Pint of Craft Beer	1.00 off
Well Cocktails	1.00 off

Bites

Pizza by the Slice (Pepperoni or 3 Cheese)	4.75
Mini Mozzas*	6.00
Our mozzarella breadsticks, served with a side of marinara, ranch, or House* sauce	
Soup, 'Stick, Caesar	7.25
Your choice of soup, one breadstick, and our signature Caesar salad	
Grateful Deals Artichoke Spinach Dip	8.00
Our blend of artichoke hearts, cream cheese, garlic, spinach, basil, Romano, mozzarella-provolone, and parmesan cheese. Served with fresh sliced bread	
Grateful Deals Jalapeño Jack Bites (Spicy)	9.75
Four halved jalapeños filled with crumbled bacon, pepper jack, and cream cheese. Topped off with Tillamook cheddar and baked to perfection. Served with our housemade salsa	

No Substitutions Please – Dine in only

*Contains NUTS We do not accept personal checks or travelers checks



541-779-7787
www.kaleidoscopepizza.com

Dine In: 3084 Crater Lake Highway • To Go: 1923 Delta Waters Rd.



Brews on Draft

In the mood for a good cold brew? Kaleidoscope Pizzeria offers some of the Pacific Northwest’s finest ales, featuring selections from Walkabout, Deschutes, Caldera, and many more on a rotating basis.

8 oz Glass: 3.25 Pint: 6.00 25 oz Mug: 8.00 Pitcher: 18.00
64 oz Growler: 26.00 (with container) 16.00 Refill Logo Pint Glass: 3.50 (9.00 filled with beer)

On the Lighter Side

Tangerine Wheat LOST COAST BREWERY

A refreshing citrus ale combining the harvest wheat with natural tangerine flavors. Brewed with a combination of wheat and crystal malts and finished with Perle hops. abv 5.6% / 14 IBUs

Great White LOST COAST BREWERY

Brewed in Eureka, this unfiltered ale has a striking translucent golden color with white clouds. It has a full body mouth- feel but is surprisingly light to drink. Topped with a hint of citrus and a secret blend of Humboldt hops, this beer is slightly sweet and a delight to drink. abv 4.8 % / 11 IBUs

King Crispy Pilsner DESCHUTES BREWERY

This light and refreshing classic German style Pilsner was crowned winner of the Pilsner Fest Bitburger Challenge in Portland, Oregon. Perfectly crushable. Wonderfully crisp. All hail the king of the crispy boys! abv 4.8%

Hefeweizen WIDMER BROTHERS

America’s original Hefeweizen brewed in Portland featuring a nice malty taste with a bit of fruit. No hop presence which allows the other flavors to shine through. abv 4.9% / 30 IBUs

Cloud Mentality Hazy IPA 10 BARREL BREWING CO.

If you could taste a sunset, it would taste like this! Bursting with vivid flavors, tropical fruit notes, and an epic aroma. abv 7% / 55 IBUs

Wild Berry Hard Seltzer TRULY

What is it about Wild Berry that drives people so, well, wild? Maybe it's all those beautiful berries reminding you to squeeze more juice out of life. Or maybe it's the alcohol. Hard to say for sure. Abv 5%

Coors Light

8 oz Glass: 2.50 Pint: 4.00 25 oz Mug: 6.25 Pitcher: 13.00

Local Favorites

Kaleidoscope IPA 10 BARREL BREWING CO.

Like the colors of a kaleidoscope, Simcoe, Mosaic and Citra hop aromas morph and dance with each other, creating a beer that is more than the sum of its parts. Gratefully brewed in appreciation of our friends at Kaleidoscope Pizzeria & Pub, this Modern West Coast IPA brings a bright spectrum of citrus and tropical fruit flavors, with just enough bitterness to keep it crisp and refreshing. abv 6.7% / 65 IBU

Kaleidoscope Amber CALDERA BREWING COMPANY

It’s mild and well-balanced, a delicate session, sweet and floral. This wonderful ale is a mainstay on our menu of great brews. abv 5.4% / 24 IBUs

Workers Pale Ale WALKABOUT BREWING COMPANY

Classic Northwest-style Pale Ale. Its smooth dry finish makes this the perfect session beer. This is the flagship brew from Walkabout Brewing Company. abv 5.5% / 39 IBUs

RPM IPA BONEYARD BREWING COMPANY

Slightly sweet maltiness balanced with a unique composition of 5 PacNW hops. abv 6.5% / 50 IBUs

Beer and Wine To Go!

Pick up your favorite beer or wine to complement your pizza, salad, calzone or homemade soup at our new To Go facility!

Premium Pours

8 oz Glass: 3.50 Pint: 7.00 25 oz Mug: 9.00 Pitcher: 19.00
64 oz Growler: 27.00 (with container) 17.00 Refill

Red Chair NW Pale Ale ***NITRO*** DESCHUTES BREWERY

The citrus punch of a big IPA, minus the one-dimensional hop sledgehammer. Select specialty malts round out the edges for a complex, copper-colored brew. abv 6.2% / 60 IBUs

Obsidian Stout ***NITRO*** DESCHUTES BREWERY

Crafted in Bend, smooth and black like the volcanic rock, Obsidian is a solid and satisfying ale with a rich roasted malt flavor. abv 6.4% / 55 IBUs

Bodhizafa IPA GEORGETOWN BREWING COMPANY

This IPA gets its light silky texture from rolled oats. The flavor and aroma both express mandarin and citrus all around. Over five pounds of hops per barrel makes this IPA truly Bodhilicious. abv 6.9% / 60 IBUs

Beak Breaker Double IPA PELICAN BREWING COMPANY

Beak Breaker is our newest homage to aromatic innovation. With massive additions of Mosaic, Citra, and Centennial hops this beer delivers a bright citrus-tropical aroma with notes of ruby red grapefruit and sweet pine, blasting your olfactory sense... enough to break your beak! abv 9% / 90 IBUs

Sweet As! Pacific Ale GOOD LIFE CREWING COMPANY

Pineapple, cream, and other soft tropical aromas dominate your nose creating a perfect transition to the playful finish. Southern Hemisphere hops paired with white wheat make this a light refreshing beer perfect for anyone or any place. abv 6% / 18 IBUs

Guava Cider ACE PREMIUM CRAFT CIDERS

Inspired by a trip to Brazil by one of the oldest cider company's in the U.S., this limited-edition cider blends Brazilian Pink Guava Juice with a tart, semi-sweet apple cider. Light, fruity and refreshing! abv 5%

Toasted Coconut Chocolate Porter CALDERA BREWING COMPANY

This silky-smooth porter has a mild chocolate flavor finished with a bit of sweet coconut as a result of toasting coconut chips on site. abv 6.2% / 24 IBUs

Blackberry Cider AVID CIDER COMPANY

A gluten free option made with elderberries & local blackberries giving it a deep purple hue as it fills the glass. The tart characteristics of the blackberries round out the complex flavor of the elderberries, giving this cider a dry, rich flavor along with a tannic mouthfeel. abv 6.2%

Bottled Brews

	Bottle	Bucket of 5
Ace Pineapple Cider	4.50	18.00
Caldera Huckleberry Lemonade Hard Seltzer	4.25	17.00
Budweiser or Bud Lite	4.00	16.00
Corona	4.25	17.00
Low Carb Michelob Ultra	4.00	16.00
Modelo Especial	4.25	17.00
Athletic Brewing Co. Upside Dawn Golden Non-Alcoholic Brew	4.00	
Deschutes Fresh Squeezed Non-Alcoholic IPA	4.50	

Get Your Kaleidoscope Glassware!

Ask your server about our custom glassware. Go classic with the Kaleidoscope logo or a Dead Themed glass featuring custom artwork by Bob Wade. You can also support the continued Fire Relief efforts with the purchase of our Fire Relief Glassware or Stickers!

Classic Glassware

Pint: \$5 Wine: \$6 Shot: \$2 Growlers: \$10

Dead Themed Glassware

Pint: \$8 or Four for \$28

Fire Relief

Pint: \$6 (avail in 2 styles)
Stickers: \$2

Frozen and Blended

Cherry Limeade	8.50
Cherry vodka, fresh lime juice, grenadine and sweet and sour	
Sky Tart	8.50
Sky Citrus Vodka, watermelon pucker, strawberry puree and sweet & sour	
Georgia Peach	9.00
Absolut Berry Vodka, peach schnapps, cranberry juice and peach puree	
Lava Flow	8.50
An amazing piña colada made with White Rum and fresh strawberry puree	
Kentucky Dream	9.00
Maker's Mark, peach puree, lime juice and ginger beer	

Kaleida-tinis

G'N'G	12.00
Absolut Grapefruit Vodka, Yazi Ginger Vodka, fresh lemon juice, grapefruit juice and simple syrup	
Cold Brew Martini	11.00
Baileys Irish Cream, Frangelico, and Kahlúa topped off with Good Bean cold brew	
Electric Kool-aide	11.00
Three Olives Grape Vodka, triple sec, cranberry juice and fresh lime juice	
Cranberry Cosmo	13.00
Wild Roots Cranberry Vodka, triple sec and fresh lime juice	
Bikini	11.00
Malibu Coconut Rum, vodka, pineapple juice and grenadine	
Berry Lemon Drop	13.00
Wild Roots Marionberry Vodka, triple sec, fresh lemon juice and simple syrup	
Pineapple Expression	12.00
Cîroc Pineapple Vodka, triple sec, pineapple juice and cranberry juice	
Lavender Lemon Drop	11.00
Sky Citrus Vodka, fresh lemon juice, lavender syrup, and triple sec with a sugar rim	
Hotter-melon	13.00
Our house habañero-infused vodka, watermelon pucker, watermelon syrup, and fresh lime juice with a Tajin rim	
Stardust	11.00
Smirnoff Vanilla Vodka, watermelon pucker, strawberry puree and sweet & sour	
Pearfect	13.00
Wild Roots Pear Vodka, Malibu Mango Rum and peach schnapps	



Feed The Whole Family!

A Tasty Trio for \$45

- 15" Pizza**
3 Cheese | Pepperoni | Aloha
Or make it a 1/2 & 1/2!
- Entree Salad**
Caesar or Rogue Ranch
- Pitcher of Soda**
2 liter soda for To Go orders

Available for To Go or Dine-In, Mon-Thur *Sorry, No Substitutions or Refills

Mocktails

Lavender Mojito	6.00
Muddled mint, lemon, lime with lavender syrup, Sprite, and soda water	
Strawberry Basil Mule	6.00
Muddled basil and lime with ginger beer and strawberry puree	
Cucumber Refresher	6.00
Muddled cucumber, lime, and lemon with lemonade, soda water, and blackberry syrup	
Virgin Spicy Watermelon Margarita	7.00
House-infused watermelon sweet and sour with simple syrup and a salt rim	

Kaleida-Concoctions

Strawberry Basil Mule	11.00
Muddled basil and lime with Tito's Vodka, ginger beer and a splash of strawberry puree	
Lavender Honey Bee	9.00
Hendricks gin, honey, lavender syrup, lemonade and soda water	
Peach Bourbon Tea	9.00
Crown Royal Peach, peach schnapps, simple syrup, and fresh lemon juice topped with fresh brewed iced tea	
Wild Mule	11.00
A twist on the classic Moscow Mule topped off with Ginger Beer. Flavored with your choice of Wild Roots Vodka: Marionberry, Cranberry, Peach or Pear	
Extreme Mimosa	11.00
X-Rated Fusion Liqueur, mango puree and Cooks Brut sparkling wine	
Kombucha Mojito	10.00
White Rum, fresh lemon, lime and mint. Topped with Humm Blueberry Mint Kombucha	
Otter Pop	7.50
Three Olives grape vodka, triple sec, sweet and sour, cranberry juice and a splash of Sprite	
K-Scope Swirl	7.50
Sky Citrus Vodka, lemonade and strawberry puree	
Ginger Lemonade	7.50
Yazi Ginger Vodka and lemonade	
Funky Monkey	8.50
Malibu Banana Rum, Malibu Coconut Rum, melon liqueur, pineapple juice and sweet & sour	
Oregon Sunset	11.00
Absolut Ruby Red Vodka, X-Rated Fusion Liqueur, Arancello, orange juice, pineapple juice and a splash of lemonade	
Mango Rum Swizzle	9.00
Muddled mint and lime, white rum, simple syrup, mango puree and a dash of bitters	
Jalapeño Margarita	9.00
Our housemade classic with our own jalapeño-infused Hornitos Tequila	
Bloody Amazing	11.00
Mild: A healthy pour of Tito's Vodka along with our housemade spicy Bloody Mary mix Spicy: Substitute our house infused Habanero vodka to kick up the heat	With Bacon: 12.00

Wine by the Glass

Drink White Wine

Kriselle Cellars Sauvignon Blanc

Bottle: 29.00 **Glass:** 7.75

Discover flavors of passionfruit, lychee and pineapple with snappy notes of fresh lime and grapefruit among the spectrum of flavors within.

Trium Chenin Blanc

Bottle: 39.00 **Glass:** 10.25

Floral jasmine bouquet with crisp green apple and stonefruit on the palate, complemented perfectly by its balanced acidity and soft mouthfeel

Valley View "Domaine Rogue" Chardonnary (On Tap)

16.9 oz. half carafe: 18.50 **33 oz. full carafe:** 33.00 **Glass:** 8.25

With concentrated aromas and flavors of candied pineapple, peach jam and Granny Smith apples, this Applegate Valley wine shines with a balance of fruit and dry crisp acidity.

Pebblestone Pinot Gris (On Tap)

16.9 oz. half carafe: 18.00 **33 oz. full carafe:** 32.00 **Glass:** 8.00

A wonderfully aromatic wine with a rich mouthfeel and notes of minerality, boasting mild flavors of pear and citrus.

Beringer White Zinfandel

Bottle: 17.00 **Glass:** 5.00

One of the world's most popular White Zinfandels. Slow cool fermentation highlights its fresh aromas and flavors of summer berries, citrus and honeydew melon.

Cook's Brut (Split)

Glass: 6.50

Drink Red Wine

Quady North 4-2,A Syrah

Bottle: 33.00 **Glass:** 8.75

A smooth drink of blackberry, blue currant and blueberry fruits. Nicely tannined with a silky-smooth finish.

Peter William Malbec

Bottle: 36.50 **Glass:** 9.75

Aged in French oak barrels, this Malbec comes across as pretty and elegant with spiced dark plum fruit and baking spice flavors.

Hummingbird Estate Pinot Noir (On Tap)

16.9 oz. half carafe: 18.00 **33 oz full carafe:** 32.00 **Glass:** 8.00

This beautiful Southern Oregon Pinot showcases complex aromas of strawberry and cranberry, with spicy notes of tea, vanilla bean and orange blossom.

Peter William Robin's Red Blend (On Tap)

16.9 oz. half carafe: 19.50 **33 oz full carafe:** 34.00 **Glass:** 8.50

Our 50/50 blend of Peter William Syrah and Willamette Valley Pinot Noir. 100% delicious

Wooldridge Tempranillo (On Tap)

16.9 oz. half carafe: 18.00 **33 oz full carafe:** 32.00 **Glass:** 8.00

Impressively loaded with concentrated notes of dark chocolate, raspberry jam, and cherry pie. This wine is bold and zesty now, and will soften with time spent in the bottle. You can expect this spicy, dynamic wine to age beautifully for up to 10 years.

Rosella's Cabernet Sauvignon (On Tap)

16.9 oz. half carafe: 19.50 **33 oz full carafe:** 34.00 **Glass:** 8.50

Our Reserve Cabernet Sauvignon is full-bodied & robust. We carefully aged this wine in French Oak for 26 months before deciding that it was ready to bottle. It has aromas of cassis, black cherry & oak. The tannins are rich and balanced with hints of minerally dark chocolate on the finish.



541-779.7787
www.kaleidoscopepizza.com
Dine In: 3084 Crater Lake Highway • To Go: 1923 Delta Waters Road



From the Cellar - Red Wines

We try to keep all of our listed wines in stock. However, we do not update this list with each vintage change or when a wine becomes unavailable. Your understanding is appreciated.

	Price	Bin
Italian Style Reds		
Kriselle Cellars S/CS (Blend of Sangiovese & Cabernet Sauvignon) ROGUE VALLEY	33.00	21
Kriselle Cellars Sangiovese ROGUE VALLEY	33.00	18
Pinot Noir		
Shea Wine Cellars Estate WILLAMETTE VALLEY	46.50	31
Coventina ROGUE VALLEY	35.50	6
Foris ROGUE VALLEY	26.00	8
Irvine Roberts ROGUE VALLEY	42.00	10
Cabernet Sauvignon		
Kriselle Cellars ROGUE VALLEY	34.00	15
RoxyAnn ROGUE VALLEY	37.00	26
Trium ROGUE VALLEY	48.00	33
Merlot		
Pebblestone ROGUE VALLEY	30.50	23
RoxyAnn ROGUE VALLEY	34.00	29
Syrah		
Cliff Creek ROGUE VALLEY	33.50	3
Pebblestone ROGUE VALLEY	33.00	24
Weisinger Family ROGUE VALLEY	34.00	2
Jaxon ROGUE VALLEY	33.00	12
Peter William ROGUE VALLEY	36.00	37
Tempranillo		
Jaxon ROGUE VALLEY	33.00	13
Kriselle Cellars ROGUE VALLEY	40.75	19
RoxyAnn ROGUE VALLEY	35.00	30
Cabernet Franc		
RoxyAnn ROGUE VALLEY	37.75	32
Kriselle Cellars ROGUE VALLEY	33.00	14
Pebblestone ROGUE VALLEY	33.00	22
Malbec		
Kriselle Cellars ROGUE VALLEY	33.00	17
RoxyAnn ROGUE VALLEY	37.00	28
Trium (Reserve) ROGUE VALLEY	49.50	35
Weisinger Family ROGUE VALLEY	41.00	1
Other Great Reds		
Del Rio Claret ROGUE VALLEY	30.50	5
RoxyAnn Claret ROGUE VALLEY	34.50	27
Peter William Grenache ROGUE VALLEY	27.50	38
Jaxon Grenache ROGUE VALLEY	33.00	11
Kriselle Di'tani (Cab Sauv, Cab Franc, Malbec & Tempranillo) ROGUE VALLEY	31.50	16
Trium Grower's Cuvee ROGUE VALLEY	38.00	34

From the Cellar - White Wines

We try to keep all of our listed wines in stock. However, we do not update this list with each vintage change or when a wine becomes unavailable. Your understanding is appreciated.

		Price	Bin
Sparkling / Champagne			
Moet & Chandon Brut Imperial (375)	FRANCE	38.50	200
Moet & Chandon Brut Imperial (750)	FRANCE	72.50	201
Cook's Brut (Split)	CALIFORNIA	6.50	.
Chardonnay			
Coventina	ROGUE VALLEY	31.50	103
RoxyAnn	ROGUE VALLEY	36.50	110
Trium	ROGUE VALLEY	30.50	120
Irvine Roberts	ROGUE VALLEY	45.00	117
Pinot Gris			
RoxyAnn	ROGUE VALLEY	27.00	111
Anchor Valley	ROGUE VALLEY	30.00	102
Del Rio	ROGUE VALLEY	26.00	116
Viognier			
Pebblestone	ROGUE VALLEY	30.50	115
Kriselle Cellars	ROGUE VALLEY	30.00	107
Jaxon	ROGUE VALLEY	30.00	118
Sauvignon Blanc			
RoxyAnn	ROGUE VALLEY	29.00	112
Kriselle	ROGUE VALLEY	29.00	114
Ledger David	ROGUE VALLEY	29.00	119
Other White Wines			
Foris Pinot Blanc	ROGUE VALLEY	25.00	104
Foris Reisling	ROGUE VALLEY	23.00	105
Blush / Rosé			
Beringer White Zinfandel	NAPA VALLEY	17.00	101



Now Open!

Our new To Go facility is now open. Enjoy shorter wait times at the restaurant and quicker to go service.

Pickup orders start at 10:30 a.m.



To Go facility Is located just behind our restaurant on Delta Waters