



DINNER MENU

STARTERS

BRUSSELS SPROUTS 14

roasted brussels sprouts, pork belly, roasted garlic, pecorino, lemon zest, olive oil

SHRIMP & CRAB CEVICHE* 16

cucumber, tomato, chiles, carrot, avocado, hearts of palm, crispy wontons, citrus broth

CRISPY CALAMARI 15

crispy calamari, pepperoncini, lemon aioli, spicy marinara

HUMMUS BOARD 16

roasted vegetables, house made pita bread, basil pesto, honey

SHISHITO PEPPERS 12

blistered peppers, red pepper flakes, sesame seeds, umami sauce

SICILIAN CRAFT MEATBALLS 14

spicy brisket & pork blend meatballs, pomodoro sauce, house focaccia bread

SALADS

Additions: **seasoned chicken 7** | **sirloin steak 9** | **tiger prawns 8** | **salmon filet 9**

VEGAN BEET 14

layered gold & red roasted beets, pistachios, orange segments, avocado, kale, baby arugula, white balsamic vinaigrette

PV CHOPPED* 16

romaine hearts, smoked salmon, corn, toasted pepitas, farro, quinoa, tomato, cucumber, gorgonzola, chile lime dressing

WEDGER 13

iceberg lettuce, gorgonzola, crispy bacon, heirloom tomatoes, onion strings, roasted red pepper ranch

KALE RUSTICO 15

chopped kale, shaved brussels sprouts, shaved cauliflower, herb crostinis, pecorino, toasted prosciutto, lemon tahini dressing

SUMMER STRAWBERRY 14

baby arugula, organic greens, goat cheese, toasted almonds, hemp seeds, berries, citrus chia dressing

PV "PIZZA" SALAD 15

iceberg & romaine lettuces, olives, dates, dried tomatoes, cucumber, mozzarella, pistachios, artichokes, pepperoni, lemon oregano dressing

HANDHELDS / MAINS

truffle aioli available upon request

PRESSED CHICKEN SANDWICH 16

herb marinated chicken, fresh mozzarella, tomatoes, arugula, pepperoncini, pesto mayo, focaccia, house fries

GRILLED CHEESE 14

white cheddar cheese, heirloom tomatoes, bacon, sourdough, tomato soup with basil

GREEN CHILE BURGER* 17

1/2 pound brisket burger, cheddar blend, bacon, lettuce, tomato, caramelized onions, green chiles, brioche bun, house fries

SHORT RIB MELT 18

citrus ipa braised short rib, caramelized onion, four cheese blend, au jus, house fries

KOREAN BBQ BURGER* 17

1/2 pound brisket burger, gochujang mayo, korean bbq sauce, organic greens, sunny side up egg, brioche bun, house fries

SURF & TURF MAC* 26

sirloin steak, grilled prawns, house cheese sauce, campanelle pasta

PV PESTO 25

pappardelle pasta, shrimp, zucchini, charred heirloom tomatoes, pesto sauce

CEDAR PLANK SALMON* 29

Atlantic salmon, bourbon maple glaze, roasted seasonal vegetables, citrus white wine risotto

BRAISED BEEF RAVIOLI YOUR WAY 22

choose your sauce: creamy pesto, alfredo, pomodoro
stuffed with braised hanger steak, your choice of sauce, crispy prosciutto

SLICED SIRLOIN STEAK* 26

chimichurri sauce, seasonal fire roasted vegetables, house fries

LASAGNA BOLOGNESE 23

prosciutto, brisket & pork meatball, ricotta, mozzarella, provolone, tomato sauce, pecorino

PIZZA

Additions: **cauliflower crust 3** | **vegan cheese 2** | **additional toppings 2**

TRUST US 16

house white sauce, four cheese blend, caramelized red onion, mushrooms, spinach

GO GREEN 16

pesto, four cheese blend, artichokes, sliced heirloom tomato, spinach, caramelized red onion

VALLEY PIE 14

classic red sauce, four cheese blend, fresh mozzarella

MEAT ME 17

classic red sauce, four cheese blend, spiced pepperoni, crumbled Italian sausage, crushed spicy meatballs

MY MARGHERITA 15

spicy red sauce, fresh mozzarella, basil, heirloom tomato

FARMHOUSE (V) 16

hummus, vegan cheese, caramelized onion, roasted peppers, corn, artichoke, spinach, balsamic reduction

PARADISE PIE 17

house white sauce, four cheese blend, spinach, pepperoni, crumbled Italian sausage, mushrooms, caramelized red onions

MAGIC MUSHROOMS 16

garlic oil, four cheese blend, roasted mushroom, ricotta, truffle honey, parsley

SPECIALTY PIZZA OF THE MONTH

KIDS MENU

Kids 12 yrs or younger w/ a beverage

CHEESE PIZZA 7

PEPPERONI PIZZA 8

GRILLED CHEESE W/ FRIES 8

CHICKEN TENDERS W/ FRIES 8

MAC & CHEESE 8

DESSERT

SEASONAL CHEESECAKE BY PIE SNOB 8

whip cream, mint sprig

SEASONAL PIE BY PIE SNOB 8

vanilla ice cream

FLOURLESS CHOCOLATE CAKE 8

seasonal fruit compote, whip cream, mint sprig

House Favorites are listed in red.

Some items will have limited availability. We cannot guarantee steaks prepared "medium well" or above. If you have allergies, please alert us as not all ingredients are listed.

*These items may be raw or cooked to order. Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of food borne illness.



DRINK MENU

HAPPY HOUR

Monday - Friday (Open - 6pm)

\$6 BEERS

All Draft Beers

\$7 WINE & COCKTAILS

All Wines by the Glass
All Specialty Cocktails

\$7 FOOD SPECIAL

Monday - Friday (3pm - 6pm)

Garlic Knots
Shishito Peppers
Caprese Salad

Meatballs w/ Focaccia
Brussels Sprouts
Small Kale Salad

SPECIALS

WEEKDAYS (11am-3pm)

\$14 HALF SALAD, HALF PIZZA

Any 1/2 Salad & Any 1/2 Pizza

WEEKENDS (10am - 3pm)

BRUNCH MENU & \$18 BOTTOMLESS BUBBLES

MONDAY & TUESDAY

\$35 PIZZA & BOTTLE

Any Pizza with a Bottle of Wine (any bottles offered by the glass only)

EVERYDAY (Open-3pm)

\$18 BOTTOMLESS BUBBLES

WINE

SPARKLING & ROSÉ

ZONIN 9 | 36
Sparkling Cuvée - Italy

KRAEMER 12 | 44
Sparkling Rosé - France

EMILIANA "NATURA" 13 | 48
Still Rosé - Chile

WHITE WINE

BLÜFELD 12 | 44
Riesling - Germany

MATTEO BRAIDOT 13 | 48
Pinot Grigio - Italy

TERRA D'ORO 16 | 60
Chenin Blanc Viogneir - California

RILEY'S LOOKOUT 14 | 52
Sauvignon Blanc - New Zealand

M-A-N 13 | 48
Sauvignon Blanc - South Africa

LAPIS LUNA CHARDONNAY 14 | 52
Chardonnay - California

SYCAMORE LANE 11 | 40
Chardonnay - California

RED WINE

JUGGERNAUT 16 | 60
Pinot Noir - California

SEA SUN 14 | 52
Pinot Noir - California

GEN 5 13 | 48
Zinfandel - California

LAMBRUSCO 13 | 48
Red Blend (Chilled) - Italy

CONUNDRUM 13 | 48
Red Blend - California

LUCIGNANO 14 | 52
Chianti - Italy

CHATEAU BEAUBOIS EXPRESSION 13 | 48
Red Blend - France

LOSCANO MALBEC 13 | 48
Malbec - Argentina

SYCAMORE LANE 12 | 44
Cabernet Sauvignon - California

THE FRANC 14 | 52
Cabernet Franc - California

SANGRIA

RED OR WHITE SANGRIA 9 | 34
Available by the glass or pitcher

BEER

DRAFT

BRITE 7
Kölsch - O.H.S.O. Brewery

SEASONAL O.H.S.O. IPA 7
Ask server for details

89ALE 7
Amber - O.H.S.O. Brewery

ORANGE BLOSSOM 7
Wheat Ale - Huss Brewing Company

SEASONAL CRAFT 7
Ask server for details

BOTTLED

HAZY ANGEL 7
IPA - Lumberyard Brewing

STELLA ARTOIS 7
Belgian Pilsner

COORS LIGHT 5
Lager

CLAUSTHALER 6
Non-Alcoholic Lager

SEASONAL SOUR 9
Ask server for details

SEASONAL CIDER 8
Ask server for details

COCKTAILS

COVENANT COSMO 13
Arcadia Meyer Lemon Vodka, lime juice, Cointreau, cranberry juice

PARADISO 13
Bacardi Rum, coconut liqueur, lime juice, mango puree

BUBBLE BEE 14
#Gin, lemon, honey simple syrup, bubbles

CLASSIC MULE 13
#Vodka, Fever-Tree ginger beer, lime juice

HANDSHAKE DEAL 14
Cuervo Reposado Tequila, mint, lemon, ginger liqueur, peach puree

DREAMY DRAW 14
Templeton Rye, spiced pear, lemon juice, apple puree

VESPER ON THE ROXX 13
Roxx Vodka, #Gin, Aloe Liqueur

EAGLE POINTE 13
#Vodka, Borghetti, Fernet Branca, vanilla

WEST WORLD 14
Old Forester Bourbon, lemon, Carpano Bitters, strawberry puree, mint

THE FIFTY 1 13
Arcadia Grapefruit Vodka, vermouth, simple syrup, lemon, ginger beer, bitters, grapefruit

GOLDWATER 14
Mezcal, Montenegro, Carpano bitters, orange

PEACHY KEEN 13
#Vodka, Aperol, lemon, peach liqueur, bubbles