

STARTERS

BRUSSELS SPROUTS 14

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

SICILIAN CRAFT MEATBALLS 15

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

SPICY SHRIMP COCKTAIL 14

jumbo shrimp served with our spicy, housemade cocktail sauce

SHRIMP & CRAB CEVICHE* 16

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

CRISPY CALAMARI 15

crispy calamari, pepperoncini, lemon aioli, pomodoro sauce

ARANCINI 15

deep-fried citrus risotto, four cheese blend, served with creamy arrabiata sauce

HUMMUS BOARD 16

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

SHISHITO PEPPERS 13

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

SALADS

Additions: **seasoned chicken** 7 | **sirloin steak** 9 | **tiger prawns** 8 | **salmon filet** 10

VEGAN BEET 15

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

SUMMER STRAWBERRY 14

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

PV "PIZZA" SALAD 15

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

MAINS / HANDHELDS

truffle aioli available upon request

HALF RACK OF RIBS 23

tossed in house-made BBQ sauce, house potato chips, corn medley

SURF & TURF MAC* 26

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

MUSSELS DE VERNAZZA 25

pappardelle pasta, mussels, creamy citrus marinara, focaccia points

SLICED SIRLOIN STEAK* 26

chimichurri sauce, seasonal fire roasted vegetables, house fries

CEDAR PLANK SALMON* 29

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

LASAGNA BOLOGNESE 23

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

BRAISED BEEF RAVIOLI YOUR WAY 22

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

SHORT RIB MELT 22

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

PRESSED CHICKEN SANDWICH 17

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

GRILLED CHEESE & TOMATO BASIL SOUP 14

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

GREEN CHILE BURGER* 19

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

PIZZA

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

TRUST US 16

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

VALLEY PIE 14

classic red sauce, four cheese blend, fresh mozzarella

GO GREEN 17

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

MY MARGHERITA 15

spicy red sauce, fresh mozzarella, basil, heirloom tomato

MEAT ME 17

classic red sauce, four cheese blend,

spiced pepperoni, crumbled Italian sausage, crushed spicy meatballs

FARMHOUSE (V) 16

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

PARADISE PIE 17

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

MAGIC MUSHROOMS 16

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

PIZZA OF THE MONTH

ask your server for details

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 9

SEASONAL PIE BY PIE SNOB 9

vanilla ice cream

FLOURLESS CHOCOLATE CAKE 9

seasonal fruit compote

HAPPY HOUR

Monday - Friday (Open - 6pm)

\$6 BEERS

All Draft Beers

\$8 WINE & COCKTAILS

All Wines by the Glass & All Specialty Cocktails

\$7 FOOD SPECIAL

Monday - Friday (3pm - 6pm)

- | | |
|------------------|-----------------------|
| Arancini | Spicy Shrimp Cocktail |
| Garlic Knots | Meatballs w/ Focaccia |
| Shishito Peppers | Brussels Sprouts |
| Caprese Salad | Small Kale Salad |

SPECIALS

WEEKDAYS (11am-3pm)

\$14 HALF SALAD, HALF PIZZA

Any 1/2 Salad & Any 1/2 Pizza

WEEKEND BRUNCH (10am - 3pm)

\$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

OPERA PRIMA BRUT 9 | 36
Sparkling Cava - Spain

CLARO 13 | 48
Sparkling Rosé - Chile

VIDIGAL VINHO VERDE 13 | 48
Rosé - Portugal

CALAFURIA 13 | 48
Rosé - Italy

WHITE WINE

EROICA 13 | 48
Riesling - Columbia Valley, WA

CANDONI 13 | 48
Pinot Grigio - Italy

BONNY DOON "LE CIGARE BLANC" 16 | 60
White Blend - 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

COLUMBIA CREST 13 | 48
Chardonnay - Columbia Valley, WA

RED WINE

JUGGERNAUT 16 | 60
Pinot Noir - California

ARDECHE 14 | 52
Pinot Noir - France

GEN 5 13 | 48
Zinfandel - California

COLUMBIA CREST 13 | 48
Merlot- Columbia Valley, WA

TROUBLEMAKER 13 | 48
Red Blend - California

CARLETTO 14 | 52
Montepulciano d' Abruzzo - Italy

LOSCANO MALBEC 13 | 48
Malbec - Argentina

COLUMBIA CREST 13 | 48
Cabernet Sauvignon - Columbia Valley, WA

THE FRANC 14 | 52
Cabernet Franc - California

SANGRIA

RED OR WHITE SANGRIA 10 | 36
Available by the glass or pitcher

BEER

DRAFT

BRITE 7.5
Kölsch - O.H.S.O. Brewery

ORANGE BLOSSOM 7.5
Wheat Ale - Huss Brewing Company

ROTATING IPA 7.5
Ask server for details

ROTATING AMBER 7.5
Ask server for details

SEASONAL CRAFT 7.5
Ask server for details

BOTTLES & CANS

SPELLBINDER HAZY IPA 8
Hazy IPA - Wren House

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

ARCADIA COSMO 14
Arcadia Meyer Lemon Vodka, lime juice, triple sec, cranberry juice

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

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

SUMMER BREEZE 14
Arcadia Cucumber Vodka, lemon, strawberry, basil, soda water

WATER-MELON ROUGE 14
#Vodka, watermelon juice, lime, St. Germaine topped with sparkling rosé, basil garnish

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

HANDSHAKE DEAL 14
#Blanco, lemon, ginger liqueur, peach puree, mint garnish

DREAMY DRAW 15
Del Bac Rye, spiced pear, lemon juice, apple puree

WEST WORLD 15
Old Forester Bourbon, Peychaud's liqueur, lemon, strawberry puree, mint garnish

PV COLADA 14
Bacardi, lime, fruitful coconut, pineapple

THE FIFTY ONE 14
Arcadia Grapefruit Vodka, Peychaud's liqueur, ginger beer, simple syrup, lemon, grapefruit

PEACHY KEEN 14
#Vodka, Aperol, lemon, peach liqueur, bubbles