

BRUNCH

PV BENNY* 12

poached egg, focaccia, 89Ale truffle holland-daze, crispy prosciutto

SHORTRIB GREEN CHILE HASH* 14

onion, red pepper, sunny side up eggs, green chile sauce, multigrain toast

TATUM AVOCADO TOAST* 12

multigrain toast, avocado, poached eggs, heirloom tomatoes, lemony arugula

SMOKED SALMON FLATBREAD* 14

smoked salmon, baby greens, red onion, capers, citrus crema

BACON, EGG, POTATO HASH PIZZA* 14

scrambled eggs, bacon, potato hash, creamy cheesy sauce, red peppers

STEAK AND EGGS YOUR WAY!* 16

grilled skirt steak, eggs, potato hash, multigrain toast

CRABBY BENNY* 14

poached egg, focaccia, spinach, lump crab, old bay holland-daze

CHORIZO BURRITO 12

scrambled egg, chorizo, potato, cheddar, fresno chile, pico de gallo, flour tortilla with fresh fruit

STARTERS

BRUSSELS SPROUTS 11

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

SHRIMP & CRAB CEVICHE* 14.50

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

CRISPY CALAMARI 14

crispy calamari, pepperoncini, lemon aioli, spicy marinara

HUMMUS BOARD 16

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

SHISHITO PEPPERS 10

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

SICILIAN CRAFT MEATBALLS 12

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

SALADS

Additions: prawns 6 | salmon 6
seasoned chicken 5 | skirt steak 5

VEGAN BEET 13

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

PV CHOPPED* 15

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

WEDGER 12

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

KALE RUSTICO 13.50

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

SUMMER STRAWBERRY 13

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

PV "PIZZA" SALAD 13

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

PIZZA

Additions: cauliflower crust 1.50 | vegan cheese 1.50

TRUST US 15

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

GO GREEN 14.50

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

VALLEY PIE 13.50

classic red sauce, four cheese blend, fresh mozzarella

MY MARGHERITA 15

spicy red sauce, fresh mozzarella, basil, heirloom tomato

MEAT ME 15.50

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

FARMHOUSE (V) 16

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

PARADISE PIE 16.50

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

SPECIALTY PIZZA OF THE WEEK

HANDHELDS / MAINS

PRESSED CHICKEN SANDWICH 15

herb marinated chicken, fresh mozzarella, tomatoes, arugula, pepperoncini, focaccia, pesto mayo, handcut fries with truffle aioli

GREEN CHILE BURGER* 16

1/2 pound brisket burger, lettuce, tomato, bacon, white cheddar cheese, green chilies, caramelized onions, brioche bun, handcut fries with truffle aioli

GRILLED CHEESE 12

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

CEDAR PLANK SALMON* 27

Atlantic salmon, roasted vegetables, bourbon maple mustard glaze

BRAISED BEEF RAVIOLI 21

stuffed with braised hanger steak, creamy pesto sauce, crispy prosciutto

ROASTED VEGGIE WRAP (V) 13

roasted zucchini, squash, red onion, mushroom, red peppers, spring mix, quinoa, balsamic reduction, side of fruit

WE GOCHU BURGER* 16

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

SHORT RIB MELT 16

citrus ipa braised short rib, caramelized onion, four cheese blend, au jus, handcut fries with truffle aioli

KIDS MENU

Kids 12 yrs or younger w/ a beverage

CHEESE PIZZA 7

PEPPERONI PIZZA 8

GRILLED CHEESE W/ FRIES 7

CHICKEN TENDERS W/ FRIES 7

CHICKEN BREAST W/ FRIES 7

DESSERT

SEASONAL CHEESECAKE BY PIE SNOB 8

vanilla cream, mint sprig

APPLE CRUMB PIE BY PIE SNOB 7

vanilla ice cream

FLOURLESS CHOCOLATE CAKE 8

berry compote, vanilla cream, mint sprig



DRINK MENU

HAPPY HOUR

Monday – Friday (Open – 6pm)

\$5 BEERS

All Draft Beers

\$7 WINE & COCKTAILS

All Wines by the Glass

All Specialty Cocktails

\$7 FOOD SPECIAL

Monday – Friday (3pm – 6pm)

Garlic Knots

Meatballs w/ Focaccia

Shishito Peppers

Brussels Sprouts

Caprese Salad

Small Kale Salad

WINE

SPARKLING & ROSÉ

ZONIN 9 | 36

Prosecco – Italy

KRAEMER 11 | 44

Sparkling Rosé – France

CHANDON 48

Sparkling Wine – Napa Valley

PERLA 10 | 40

Rosé – Spain

CHATEAU GUIOT 11 | 44

Rosé – France

WHITE WINE

SYCAMORE LANE 9 | 36

Chardonnay – California

CLARO 10 | 40

Pinot Grigio – Chile

CLIFFORD BAY 11 | 44

Sauvignon Blanc – New Zealand

GUENOC 10 | 40

Sauvignon Blanc – California

EMILIANA NATURA 11 | 44

Chardonnay (unoaked) – Casablanca, Chile

RAPIDO 12 | 48

Pinot Grigio – Italy

ROMBAUER 59

Chardonnay – Napa Valley

RED WINE

SYCAMORE LANE 10 | 40

Cabernet Sauvignon – California

GEN 5 10 | 40

Zinfandel – Lodi

M.A.N. 10 | 40

Merlot – South Africa

OZV 11 | 44

Red Blend – Lodi

THE FRANC 11 | 44

Cabernet Franc – Lodi

EOS 2018 11 | 44

Pinot Noir – Paso Robles

ALBERTO CONTI 12 | 48

Chianti / Sangiovese – Italy

RAPSCALLION 45

Zinfandel – Paso Robles

JUSTIN 50

Cabernet Sauvignon – Paso Robles

THE PRISONER 63

Red Blend – Napa Valley

BEER

DRAFT

89ALE 6

Amber – O.H.S.O. Brewery

BOOM DYNAMITE 6

Citrus IPA – O.H.S.O. Brewery

BRITE 6

Light Lager – O.H.S.O. Brewery

ORANGE BLOSSOM 6

Wheat Ale – Huss Brewing Company

PIE HOLE PORTER 6

Porter – Historic Brewing

BOTTLED

PERONI 6

Lager

HAZY ANGEL 6

IPA – Lumberyard Brewing

STELLA ARTOIS 6

Belgian Pilsner

COORS LIGHT 5

Lager

CLAUSTHALER 6

Non-Alcoholic Lager

OMISSION 6

Gluten Removed Lager

COCKTAILS

SUMMERTIME 10

Arcadia Cucumber Vodka, lime juice, basil, soda, simple syrup

PARADISO 10

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

LINCOLN DRIVE 11

Old Forester Bourbon, honey, lemon juice, raspberry liqueur, blackberries

THE FIFTY 1 10

Arcadia Grapefruit Vodka, vermouth, simple syrup, lemon juice, ginger beer, bitters, grapefruit

HANDSHAKE DEAL 11

Cuervo Reposado Tequila, mint, lemon, ginger liqueur, lemon juice, peach puree

DREAMY DRAW 11

Four Roses Bourbon, spiced pear, lemon juice, apple puree, lemon

ITALIAN SPRITZER 10

Prosecco, Aperol aperitif, soda, orange

BEES KNEES 10

#Gin, lemon juice, honey simple syrup

BELLISSIMA 11

#Gin, Aperol aperitif, grapefruit juice, simple, rosemary

CLASSIC MULE 9

#Vodka, lime juice, Fever-Tree ginger beer, lime

SPARKLING SANGRIA 10

Prosecco, peach liqueur, pineapple juice, orange juice, berries, orange