



CHEF – JAMES MORAN

DINNER MENU

GM – JONATHON WOO

STARTERS

BRUSSELS SPROUTS 11

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

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

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, pecorino, toasted prosciutto, lemon tahini dressing

SUMMER STRAWBERRY 13

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

PV "PIZZA" SALAD 13

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

HANDHELDS / MAINS

PRESSED CHICKEN SANDWICH 15

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

GREEN CHILE BURGER* 16

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

GRILLED CHEESE 12

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

PAPPARDELLE PESTO 25

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

SURF & TURF MAC* 23

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

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

SLICED SKIRT STEAK* 21

chimichurri sauce, seasonal vegetables, handcut fries with truffle aioli

LASAGNA BOLOGNESE 23

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

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, sliced heirloom tomato, spinach, caramelized red onion

VALLEY PIE 13.50

classic red sauce, four cheese blend, fresh mozzarella

MEAT ME 15.50

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 16.50

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

SPECIALTY PIZZA OF THE WEEK

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

House Favorites are listed in blue.

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 foodborne illness.



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