



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

### 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

### 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

# 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

# SPECIALS

## MONDAY & TUESDAY

\$35 PIZZA & BOTTLE

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

## EVERYDAY

\$15 BOTTOMLESS BUBBLES (Open-3pm)

New Brunch and Lunch menu served daily

# 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

**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