



CHEF – JAMES MORAN

BRUNCH MENU

GM – GILBERT LOPEZ

BRUNCH

PV BENNY* 12

poached eggs, 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 dill 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 eggs, 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, spinach, artichokes, heirloom tomato, caramelized red onion

MEAT ME 15.50

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

VALLEY PIE 13.50

classic red sauce, four cheese blend, fresh mozzarella

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, 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

SEASONAL 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

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)

Brunch and Lunch menu served daily

WINE

SPARKLING & ROSÉ

ZONIN 9 | 36

Sparkling Cuvée – Italy

KRAEMER 11 | 44

Sparkling Rosé – France

EMILIANA “NATURA” 10 | 40

Still Rosé – Chile

WHITE WINE

BLÜFELD 10 | 40

Riesling – Germany

CANYON ROAD 11 | 44

Pinot Grigio – California

LES FONTENELLES 14 | 56

Sancerre – France

ANT MOORE 12 | 48

Sauvignon Blanc – New Zealand

BABICH 10 | 40

Sauvignon Blanc – New Zealand

GOLDEN 12 | 48

Chardonnay – California

SYCAMORE LANE 9 | 36

Chardonnay – California

RED WINE

JUGGERNAUT 14 | 56

Pinot Noir – California

CLARO 11 | 44

Pinot Noir – Chile

LA BUVETTE 11 | 44

Red Blend (Chilled) – France

HOPES END 9 | 36

Red Blend – Australia

GEN 5 10 | 40

Red Zinfandel – California

ALBERTO CONTI 12 | 48

Chianti / Sangiovese – Italy

PEIRANO ESTATE “SIX CLONES” 11 | 44

Merlot – California

DOMAINE BOUSQUET 11 | 44

Malbec – Argentina

SYCAMORE LANE 11 | 44

Cabernet Sauvignon – California

THE FRANC 12 | 48

Cabernet Franc – California

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

COVENANT COSMO 12

Arcadia Meyer Lemon Vodka, lime juice, Cointreau, cranberry juice

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

BUBBLE BEE 10

#Gin, lemon juice, honey simple syrup, bubbles

CLASSIC MULE 9

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

SPARKLING SANGRIA 10

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