

STARTERS

BRUSSELS SPROUTS 14

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

SICILIAN CRAFT MEATBALLS 14

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

SPICY SHRIMP COCKTAIL 12

jumbo shrimp served with our spicy, housemade cocktail sauce

SHRIMP & CRAB CEVICHE* 16

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

CRISPY CALAMARI 15

crispy calamari, pepperoncini, lemon aioli, spicy marinara

ARANCINI 15

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

HUMMUS BOARD 16

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

SHISHITO PEPPERS 12

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

SALADS

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

VEGAN BEET 14

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

SUMMER STRAWBERRY 14

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

PV "PIZZA" SALAD 15

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

MAINS / HANDHELDS

truffle aioli available upon request

HALF RACK OF RIBS 20

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 18

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

PRESSED CHICKEN SANDWICH 16

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

GRILLED CHEESE 14

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

GREEN CHILE BURGER* 17

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 2** | **additional toppings 2**

PIZZA OF THE MONTH

ask your server for details

TRUST US 16

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

VALLEY PIE 14

classic red sauce, four cheese blend, fresh mozzarella

GO GREEN 16

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

MY MARGHERITA 15

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, caramelized onion, roasted peppers, corn, artichoke, spinach, balsamic reduction

PARADISE PIE 17

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

MAGIC MUSHROOMS 16

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

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 8

whip cream, mint sprig

SEASONAL PIE BY PIE SNOB 8

vanilla ice cream

FLOURLESS CHOCOLATE CAKE 8

seasonal fruit compote, whip cream, mint sprig

HAPPY HOUR

Monday - Friday (Open - 6pm)

\$6 BEERS

All Draft Beers

\$7 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

GAMBINO 9 | 36
Cuvée Brut - Italy

KRAEMER 12 | 44
Sparkling Rosé - France

VIDIGAL VINHO VERDE 13 | 48
Rosé - Portugal

CALAFURIA 12 | 46
Rosé - Italy

WHITE WINE

EROCIA 12 | 44
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 12 | 44
Chardonnay - Columbia Valley, WA

RED WINE

JUGGERNAUT 16 | 60
Pinot Noir - California

ARDECHOIS 14 | 52
Pinot Noir - France

GEN 5 13 | 48
Zinfandel - California

COLUMBIA CREST 12 | 44
Merlot- Columbia Valley, WA

TROUBLEMAKER 13 | 48
Red Blend - California

CARLETTO 14 | 52
Montepulciano d' Abruzzo - Italy

DELAS VENTOUX 13 | 48
Red Blend - France

LOSCANO MALBEC 13 | 48
Malbec - Argentina

COLUMBIA CREST 12 | 44
Cabernet Sauvignon - Columbia Valley, WA

THE FRANC 14 | 52
Cabernet Franc - California

SANGRIA

RED OR WHITE SANGRIA 9 | 34
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

BOTTLED

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

COVENANT COSMO 13
Arcadia Meyer Lemon Vodka, lime juice, Cointreau, 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
Roxx Vodka, watermelon juice, lime, basil, St. Germaine, topped with sparkling rosé

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

HANDSHAKE DEAL 14
Jaja Reposado, mint, lemon, ginger liqueur, peach puree

DREAMY DRAW 14
Del Bac Rye, spiced pear, lemon juice, apple puree

WEST WORLD 14
Old Forester Bourbon, lemon, Carpano Bitters, strawberry puree, mint

PV COLADA 14
Bacardi, lime, fruitful coconut, pineapple

THE FIFTY 1 13
Arcadia Grapefruit Vodka, vermouth, simple syrup, lemon, ginger beer, bitters, grapefruit

PEACHY KEEN 13
#Vodka, Aperol, lemon, peach liqueur, bubbles