

# POV

## **SEASONAL COCKTAILS 16**

### GRAB'EM BY THE 'RONI

The Botanist gin / vanilla vermouth / Campari  
/ orange bitters

### SPICED CHAMPAGNE COCKTAIL

spiced bourbon / sparkling champagne /  
orange twist

### WINTER JULEP

mint green tea infused rye / mint foam / mint  
sprig

### THE NIGHTCAP

rye / black tea simple syrup / milk / mint foam

### BUTTER MY RUM

butter infused rum / cider / cinnamon stick

### IT'S COLD BRO

Jameson whiskey / black cardamom simple  
syrup / chocolate bitters

### THE RUSTIC SOUR

rye / all spice dean / lemon / blueberry  
cinnamon simple / grapefruit juice

### GET PUNCHED AND WHINE

Martell cognac / amaretto / lemon / simple  
syrup / orange

## **CLASSICS 16**

### STRAWBERRY LEMONADE

Absolut Elyx / strawberry / house lemonade

### GIN RICKEY

gin / lime / simple syrup / soda

### CLEAN MOJITO

light rum / house made mojito "soda"

### PENICILLIN

Scotch / ginger / lemon / honey syrup

### MOSCOW MULE

Absolut Elyx / house made ginger beer / lime

20% SERVICE CHARGE WILL BE ADDED TO BOTTLE SERVICE AND PARTIES OF 6 OR MORE

# POV

## **CHAMPAGNE & SPARKLING**

CHARLES DE FERÉ, BLANC DE BLANCS

*12 / 68*

VILLA SANDI, PROSECCO DOC

TREVISO, ITALY *14 / 70*

BIUTIFUL BRUT ROSÉ CAVA, SPAIN

*15 / 72*

PERRIER-JOUËT, GRAND BRUT

*21 / 180*

VEUVE CLICQUOT, YELLOW LABEL

*25 / 200*

LAURENT-PERRIER, ULTRA-BRUT

*235*

MOËT & CHANDON, ROSÉ IMPÉRIAL

*300*

PERRIER-JOUËT, BELLE EPOQUE BRUT

*450*

DOM PÉRIGNON, BRUT *500*

## **BEER**

STELLA ARTOIS 9

DOGFISH HEAD -60 Minute IPA- 9

SCHÖFFERHOFER Grapefruit (can) 9

NEW BELGIUM -seasonal- 9

STELLA CIDRE 8

AMSTEL LIGHT 8

HEINEKEN 8

CORONA 8

DC BRAU -seasonal- (can) 8

BUD LIGHT 7

20% SERVICE CHARGE WILL BE ADDED TO BOTTLE SERVICE AND PARTIES OF 6 OR MORE

# POV

## BY THE GLASS

### **WHITE**

PINOT GRIGIO, LAGARIA, VENETO, ITALY *11 / 50*

SAUVIGNON BLANC, JEAN-LOUIS TROCARD, BORDEAUX *12 / 55*

CHARDONNAY, DOMAINE DE BERNIER, LOIRE VALLEY *12 / 55*

RIESLIENG, WUNSCH & MANN, ALSACE, FRANCE *13 / 60*

CHARDONNAY, TANGLEY OAK, CALIFORNIA *15 / 70*

### **RED**

MALBEC, SUSANA BALBO, CRIOS, MENDOZA, ARGENTINA *11 / 50*

PINOT NOIR, HANGTIME, CALIFORNIA *13 / 60*

CABERNET SAUVIGNON, CANOE RIDGE, HORSE HEAVEN HILLS *15 / 70*

MERLOT, TREFETHEN, NAPA VALLEY *16 / 72*

GARNACHA/TEMPRANILLO, LA MONTESA, RIOJA, SPAIN *14 / 67*

### **ROSÉ**

GARNACHA, VIÑA OTANO, SPAIN *12 / 55*

20% SERVICE CHARGE WILL BE ADDED TO BOTTLE SERVICE AND PARTIES OF 6 OR MORE.

# POV

## WINE SELECTIONS

### WHITE

Chiarandà, Donnafugata  
Chardonnay / 2011 Sicily - 120

Groth / Chardonnay  
2013 Napa Valley - 130

Etienne Sauzet, Puligny-Montrachet  
Chardonnay / 2013 Château de  
Beaune - 220

Domaine Zind-Humbrecht  
Riesling / 2012 Alsace - 180

Rudd, Mt. Veeder / Sauvignon Blanc  
2013 Napa Valley - 290

Ramey / Chardonnay  
2012 Russian River Valley - 240

Cakebread / Sauvignon Blanc  
2014 Napa Valley - 150

Jermann / Pinot Grigio / 2013 Friuli-  
Venezia Giulia - 160

Dr. Loosen / Riesling / 2013 Mosel - 150

Kistler / Chardonnay / 2014  
Sonoma - 220

### RED

Propiedad, Palacios Remondo  
Garnacha / 2011 Rioja - 165

Duckhorn / Merlot / 2012  
Napa Valley - 190

Shafer / Merlot / 2013 Napa Valley - 210

Ch. de Beaucastel / Châteauneuf-  
du-Pape / 2008 Rhône Valley - 340

Blue Eyed Boy, Mollydooker /  
Shiraz / 2014 South Australia - 160

Valdeginés, Artadi / Tempranillo /  
2010 Rioja - 230

Faust / Cabernet Sauvignon  
2012 Napa Valley - 190

Cristom / Pinot Noir / 2012 Willamette  
Valley - 230

Vall Llach Porrera / Cariñena-  
Garnacha / 2012 Priorat - 220

20% SERVICE CHARGE WILL BE ADDED TO BOTTLE SERVICE AND PARTIES OF 6 OR MORE

# POV

## APPETIZERS

CHARCUTERIE & LOCAL CHEESE 28  
CRACKERS, ORANGE MARMALADE

CHARRED GARLIC HUMMUS 16  
MIXED WARM OLIVES, LEMON OIL,  
HERBED PITA

BUFFALO CAULIFLOWER 12  
PICKLED CARROT, CELERY, BLUE CHEESE

JUMBO SHRIMP COCKTAIL 24  
KOREAN CHILI COCKTAIL SAUCE, SPICY  
PAPAYA SALAD

GRILLED LOBSTER TAIL 26  
GRAPEFRUIT, ARUGULA, AVOCADO

LAMB CHOPS LOLLIPOP 22  
FIG BBQ

DUCK QUESADILLAS 16  
PINEAPPLE TOMATILLO SALSA

TUNA POKE' 20  
FORBIDDEN RICE, AVOCADO, TOBIKKO

## SALADS

FUEL SALAD 12  
PATH VALLEY MIXED GREENS, GOAT CHEESE,  
PEPITAS, DRIED APPLE, HEMP SEED  
VINAIGRETTE  
ADD CHICKEN 7  
ADD SHRIMP 9

ROMAINE CAESAR 14  
ROASTED GARLIC BABY KALE  
ADD CHICKEN 7  
ADD SHRIMP 9

TOGARASHI SALMON SALAD 28  
GREENS, JULIENNE VEGETABLE, CRISPY  
QUINOA, MISO SOY VINAIGRETTE

NY STRIP STEAK SALAD 32  
OUR FUEL SALAD: PATH VALLEY MIXED  
GREENS, GOAT CHEESE, PEPITAS, DRIED  
APPLE, HEMP SEED VINAIGRETTE

20% SERVICE CHARGE WILL BE ADDED TO BOTTLE SERVICE AND PARTIES OF 6 OR MORE.

\*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. WDC 3/12 2-5

# POV

## SANDWICH

POV BURGER 22  
GRILLED 8oz GROUND SIRLOIN, EXOTIC  
MUSHROOMS, SAN JOAQUIN GOLD  
CHEDDAR, TRUFFLE JUS

CBLT 18  
LEMON HERB GRILLED CHICKEN, BACON  
JAM, PARMESAN AIOLI

LAMB MERGUEZ 20  
HERBED PITA WRAP, TAPENADE, TATZIKI,  
OREGANO TOMATO JAM

## PLATES

CHEF RONDE'S CRAB CAKE 36  
MISO GLAZED BRUSSEL SPROUT, BUTTERNUT  
SQUASH, KIMCHI VINAIGRETTE

NY STRIP STEAK FRITES 38  
MINT CHIMICHURRI

8oz CREEKSTONE FILET MIGNON 48  
FOIE GRAS BREAD PUDDING, CONFIT BABY  
CARROTS, RAPINI, TRUFFLE RED WINE JUS

## PIZZA

PEPPERONI 18  
HEIRLOOM TOMATOES, MOZZARELLA,  
FONTINA, FENNEL SALT

HERBED SHRIMP 21  
ROASTED RED PEPPERS, KALE, PESTO, CURED  
BLACK OLIVES

WILD MUSHROOM 18  
PARMESAN PINE NUT CREMA, RAPINI,  
SCALLIONS

## SWEET TREATS

KAFFIR LIME CRÈME BRULEE 10  
BERRIES

LIMONCELLO GELATO 10  
MINT

ORANGE SORBET 10  
CHERRY COMPOTE

GIANDUJA TART 11  
COCOA CRUMBLES

20% SERVICE CHARGE WILL BE ADDED TO BOTTLE SERVICE AND PARTIES OF 6 OR MORE.

\*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. WDC 3/12 2-5