

POV

SEASONAL COCKTAILS 17

TAM TAM PUNCH

Pyrat XO rum / Wray & Nephew
tamarind pineapple / lime

NEWTON'S APPLE

Absolut Elyx / Cointreau
basil apple chardonnay reduction / lemon

CARDED ON THE ROCKS

Patron Añejo / allspice dram
cardamom pineapple / lemon

BLACK AND BOOZY

Martell VSOP / Cointreau / grapes
activated charcoal maple / lemon

BOTANIST'S SPIKED TEA

The Botanist gin infused with chamomile tea
thai chili pepper lemongrass / lemon

OLD SASSY

Jim Beam rye / sarsaparilla syrup
West Indian orange bitters

SAGE ART

Beefeater / pear juice
sage infused honey / lemon

POV STANDARDS 17

STRAWBERRY LEMONADE

Absolut Elyx / strawberry / house lemonade

PALOMA

Avion / lime / grapefruit juice / Shofenhoffer

CLEAN MOJITO

Cruzan rum / house made mojito "soda"

MULES & DARK N STORMY

*choice of spirit / house made ginger beer

ST. HILAIRE

St. Germain, sparkling wine, twist

PITCHERS 75

STRAWBERRY LEMONADE

Absolut Elyx / strawberry / house lemonade

DARK AND SPARKLING

Cointreau / blackberry lavender shrub
sparkling wine

MARY BELL'S MARGARITA

Avion / Cointreau / red bell pepper rosemary /
grapefruit juice / lime

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

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CHAMPAGNE & SPARKLING

CHARLES DE FERÉ, BLANC DE BLANCS
12 / 68
VILLA SANDI, PROSECCO TREVISO, ITALY
14 / 70
SEGURA VIUDAS BRUT ROSÉ CAVA, SPAIN
15 / 72
PERRIER-JOUËT, GRAND BRUT
21 / 180
VEUVE CLICQUOT, YELLOW LABEL
25 / 200
LAURENT-PERRIER, ULTRA-BRUT
235
PERRIER-JOUËT, BLASON ROSÉ
295
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

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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, STAG'S LEAP, CALIFORNIA *17 / 75*

RED

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

PINOT NOIR, HANGTIME, CALIFORNIA *13 / 60*

CABERNET SAUVIGNON, SIX RIDGES - KENWOOD, ALEXANDER VALLEY *16 / 70*

MERLOT, TREFETHEN, NAPA VALLEY *16 / 72*

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

ROSÉ

GRENAACHE, MINUTY, COTES DE PROVENCE *12 / 55*

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WINE SELECTIONS

WHITE

Chiarandà, Donnafugata Chardonnay /
Sicily - 120

Groth / Chardonnay
Napa Valley - 130

Etienne Sauzet, Puligny-Montrachet
Chardonnay / Ch. de Beaune - 220

Domaine Zind-Humbrecht
Riesling / Alsace - 180

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

Ramey / Chardonnay
Russian River Valley - 240

Cakebread / Sauvignon Blanc
Napa Valley - 150

Jermann / Pinot Grigio / Friuli-Venezia
Giulia - 160

Dr. Loosen / Riesling / Mosel - 150

Kistler / Chardonnay / Sonoma - 220

RED

Propiedad, Palacios Remondo
Garnacha / Rioja - 165

Duckhorn / Merlot / Napa Valley - 190

Shafer / Merlot / Napa Valley - 210

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

Blue Eyed Boy, Mollydooker
Shiraz / South Australia - 160

Valdeginés, Artadi / Tempranillo
Rioja - 230

Faust / Cabernet Sauvignon
Napa Valley - 190

Cristom / Pinot Noir
Willamette Valley - 230

Vall Llach Porrera / Cariñena-Garnacha
Priorat - 220

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APPETIZERS

CHARCUTERIE & LOCAL CHEESE 28
CRACKERS, ORANGE MARMALADE

FRESH MOZZARELLA 16
OLIVES, KUROZO VINEGAR,
BLACK LAVA SALT

CURRIED CAULIFLOWER 12
CILANTRO YOGURT

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

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

LAMB CHOPS LOLLIPOP 22
FIG BBQ

TUNA POKE' 20
SHRIMP CHIPS, FORBIDDEN RICE, AVOCADO,
TOBIKKO

SALADS

FUEL SALAD 14
BABY KALE, MICRO SHOOT, GARDEN
VEGETABLES, SEEDS, GINGER VINAIGRETTE
ADD CHICKEN 7
ADD SHRIMP 9

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

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

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*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

8oz WAGYU, FOREST MUSHROOMS,
CLOTHBOUND CHEDDAR, TRUFFLE JUS

CBLT 18

LEMON HERB GRILLED CHICKEN, BACON JAM,
PARMESAN AIOLI

SHORT RIB 20

GRILLED FONTINA CHEESE, CARAMELIZED
ONIONS

PLATES

CHEF RONDE'S CRAB CAKE 36

LOCAL CORN, FAVA BEAN SUCCOTASH

8oz HANGER STEAK SALAD 32

HEALTHY GREENS, SEEDS AND GINGER
VINAIGRETTE

12oz NY STRIP STEAK 52

BLACK GARLIC-SWEET POTATO SALAD, MINT-
KOSHO CHIMICHURRI

DOUBLE MAINE LOBSTER 68 / s.40

KIMCHI FRIED RICE, YUMYUM SAUCE

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PIZZA

PESTO 18

CASTLEVETRANO OLIVES, SUMMER SQUASH

LUMP CRAB 22

RAPINI, CORN PUREE

LAMB MERGUEZ 20

PEPPADEWS, FIG BBQ

SWEET TREATS

KAFFIR LIME CRÈME BRULEE 10

BERRIES

LIMONCELLO GELATO 10

BLACKBERRY

TROPICAL FRUIT BOMBA 10

WHITE CHOCOLATE

GIANDUJA CHOCOLATE TART 10

CARAMEL AND COCOA CRUMBLES