

# POV

## SEASONAL COCKTAILS 17

### ANDY'S HARVEST PUNCH

Cointreau / allspice dram  
cranberry / cinnamon / brown sugar / lemon

### NEWTON'S APPLE

Absolut Elyx / Cointreau  
basil apple Chardonnay reduction / lemon

### CARDED ON THE ROCKS

Patron Añejo / allspice dram  
cardamom pineapple / lemon

### THE SIDE CHIC

Martell VSOP / maple / lemon

### BOTANIST'S SPIKED TEA

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

### SPICED DAIQUIRI

Mount Gay Rum / Mezcal  
lime / ancho pepper

### 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

light 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

### ANDY'S HARVEST PUNCH

Cointreau / allspice dram  
cranberry / cinnamon / brown sugar / lemon

### 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, BRUT RESERVE  
*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

PERONI 9

DOGFISH HEAD -60 Minute IPA- 9

SCHÖFFERHOFER Grapefruit (can) - 9

STELLA ARTOIS 9

WOODCHUCK CIDER 8

AMSTEL LIGHT 8

HEINEKEN 8

CORONA 8

DC BRAU -seasonal (can) - 8

MILLER LITE 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 / Cote 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

Chateau 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

### CRISPY DUCK CONFIT 16

grape jalapeño chutney, mascarpone,  
mozzarella, brioche

### WILD MUSHROOM ALBONDIGAS 12

spanish style vegan meatballs, charred onion  
salsa verde

### JUMBO POACHED SHRIMP 24

korean chili cocktail sauce, spicy papaya salad

### CHARRED GARLIC HUMMUS 14

mixed warm olives, lemon oil,  
herbed pita

### LAMB LOLLIPOPS 22

fig bbq

### TUNA POKE' 20

shrimp chips, forbidden rice, avocado, tobikko

## SALADS

### FUEL SALAD 14

baby kale, micro shoots, 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

### 6OZ. BASEBALL STEAK SALAD 28

healthy greens, seeds, ginger 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

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## **SANDWICH**

### POV BURGER 22

8oz wagyu, forest mushrooms, clothbound cheddar, truffle jus

### CBLT 18

lemon herb grilled chicken, bacon jam, parmesan aioli

### ROASTED LAMB JIBARITO 20

chipotle aioli, lto, crispy plantain

## **PLATES**

### SMOKED CHICKEN BREAST 28

fried yuca, cabbage relish

### FISH OF THE MOMENT *MP*

poblano braised lentils, crispy yuca chips

### 12oz NY STRIP STEAK 52

black garlic-sweet potato hash, mint chimichurri

### MAINE LOBSTER PAELLA 47

spanish chorizo, mussels, saffron rice

## **PIZZA**

### WILD MUSHROOM 18

sweet peppers, cured lemon, marinara

### PROSCIUTTO 20

apricot ancho chili sauce

### LAMB MERGUEZ 20

peppadews, fig bbq

## **SWEET TREATS**

### BUÑUELO FRITTERS 10

cajeta, fresh berries

### LIMONCELLO GELATO 10

fresh berries

### ORANGE RICCOTA CHEESECAKE 10

candied pistachios, crème anglaise

### ANCHO MARSHMALLOW BROWNIE 10

spiced pear compote

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