

BOTTLES

VODKA

CIROC 325
GREY GOOSE 325
KETEL ONE 325
BELVEDERE 325
TITO'S 300

TEQUILA

PATRON SILVER 325
PATRON PLATINUM 600
AVION SILVER 325
PATRON ANEJO 325
DON JULIO ANEJO 375

GIN AND RUM

BOMBAY SAPPHIRE 325
HENDRICK'S 350
THE BOTANIST 300
BACARDI 300
CAPTAIN MORGAN 300

WHISKEY/SCOTCH

JOHNNIE WALKER, BLUE LABEL 600
JOHNNIE WALKER, BLACK LABEL 350
THE MACALLAN 12YR 400
THE MACALLAN 18 YR 775
MAKER'S MARK 325
JACK DANIEL'S 325

COGNAC

HENNESSY V.S. 325
MARTELL V.S.O.P. 325
HENNESSY X.O. 650
REMY MARTIN V.S.O.P. 375



LOUIS XIII

Remy Martin

ONE CENTURY IN A BOTTLE

EACH DECANTER TAKES FOUR GENERATIONS
OF CELLAR MASTERS OVER 100 YEARS TO CRAFT

A FIREWORKS OF AROMAS. FLORAL, SPICE, FRUIT,
WOOD AND NUT DIMENSIONS, LOUIS XIII HAS
UNPARALLELED COMPLEXITY AND AN EXTREMELY
LONG FINISH OF UP TO ONE HOUR

ONE HALF OUNCE 100
ONE OUNCE 200
TWO OUNCES 400

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

BOTTLES

SPARKLING & CHAMPAGNE

KRUG, BRUT 1998 3000
ACE OF SPADES, BRUT GOLD 1000
PERRIER-JOUËT, BELLE EPOQUE ROSE 800
PERRIER-JOUËT, BELLE EPOQUE BRUT 450
LOUIS ROEDERER, CRISTAL 575
DOM PÉRIGNON 500
PERRIER-JOUËT, BLASON ROSÉ 295
LAURENT-PERRIER, ULTRA-BRUT 235
VEUVE CLICQUOT, YELLOW LABEL 200
PERRIER-JOUËT, GRAND BRUT 180

LARGE FORMAT

DOM PÉRIGNON 1.5L 1500
VEUVE CLICQUOT, YELLOW LABEL 3L 1500
MOËT & CHANDON, ROSÉ IMPÉRIAL 1.5L 700
MOËT & CHANDON, BRUT IMPÉRIAL 1.5L 600
JOHNNIE WALKER, BLACK LABEL 1.75L 650
PATRON SILVER 1.75L 650
GREY GOOSE 1.75L 600
CIROC 1.75L 600
JACK DANIEL'S 1.75L 600
VEUVE CLICQUOT, YELLOW LABEL 1.5L 500

BOTTLE SERVICE PACKAGES

PACKAGE 1 - \$600

2 - TITO'S, THE BOTANIST OR BACARDI
1 - CHARLES DE FERRE CHAMPAGNE

PACKAGE 2 - \$700

2 - JW BLACK, MACALLAN 12YRS OR HENDRICK'S
1 - CHARLES DE FERRE CHAMPAGNE

PACKAGE 3 - \$950

3 - CIROC, GREY GOOSE, KETEL ONE OR
BELVEDERE
2 - CHARLES DE FERRE CHAMPAGNE

PACKAGE 4 - \$950

3 - BOMBAY, PATRON, MAKER'S,
HENNESSY V.S. OR MARTELL V.S.O.P.
2 - CHARLES DE FERRE CHAMPAGNE

PACKAGE 5 - \$1250

3 - PERRIER-JOUËT, BELLE EPOQUE BRUT

PACKAGE 6 - \$1550

2 - CIROC, GREY GOOSE, KETEL ONE OR
BELVEDERE
2 - VEUVE CLICQUOT, YELLOW LABEL 1.5L

PACKAGE 7 - \$2600

2 - MAGNUM (CIROC, GREY GOOSE, JW BLACK,
BELVEDERE OR PATRON)
1 - DOM PÉRIGNON 1.5L

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BY THE GLASS / BEERS

WHITE WINE

CHARDONNAY, STAG'S LEAP, CALIFORNIA 17

RIESLING, WUNSCH & MANN, ALSACE, FRANCE 13

SAUVIGNON BLANC, JEAN-LOUIS TROCARD,
BORDEAUX 12

CHARDONNAY, DOMAINE DE BERNIER, LOIRE
VALLEY 12

PINOT GRIGIO, LAGARIA, VENETO, ITALY 11

RED WINE

MERLOT, TREFETHEN, NAPA VALLEY 16

CABERNET SAUVIGNON, SIX RIDGES – KENWOOD,
ALEXANDER VALLEY 15

PINOT NOIR, HANGTIME, CALIFORNIA 13

GARNACHA/TEMPRANILLO, LA MONTESA, RIOJA,
SPAIN 14

MALBEC, SUSANA BALBO, CRIOS, MENDOZA,
ARGENTINA 11

ROSE WINE

GRENACHE, MINUTY, COTES DE PROVENCE 12

SPARKLING & CHAMPAGNE

VEUVE CLICQUOT, YELLOW LABEL 25

PERRIER-JOUËT, GRAND BRUT 21

SEGURA VIUDAS BRUT ROSE CAVA, SPAIN 15

VILLA SANDI, PROSECCO DOC TREVISO 14

CHARLES DE FERÉ, BRUT RESERVE 12

BEER

PERONI 9

DOGFISH HEAD -60 MINUTE IPA- 9

SCHÖFFERHOFER -GRAPEFRUIT (CAN) - 9

DC BRAU -SEASONAL (CAN) - 8

WOODCHUCK CIDER 8

AMSTEL LIGHT 8

HEINEKEN 8

CORONA 8

STELLA ARTOIS 9

MILLER LITE 7

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POV WINE SELECTION

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

Château 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

Paul Hoobs / Cabernet Sauvignon
Napa Valley - 240

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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 tequila / lime / grapefruit juice / simple syrup
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 tequila / Cointreau / red bell pepper / rosemary
grapefruit juice / lime

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FOOD MENU

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

FOOD MENU AVAILABLE UNTIL 11 PM

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

FOOD MENU

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

FOOD MENU AVAILABLE UNTIL 11 PM

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