

# POV

## SEASONAL COCKTAILS 17

### CALI SHANDY

Absolut Elyx / spiced watermelon shrub / Corona

### SUMMER CAIPIRINHA

Leblon / Mount Gay / lime / basil / pineapple

### SINGRONI

Rujero Singani / Amaro Nonino / Aperol

### COCOSTACHIO

Bacardi / pistachio\*\* / coconut cream  
vanilla / nutmeg

### THE CAN CAN

Botanist Gin / St. Germain / white wine  
spices / honey / lemon

### ROYAL DERBY

Maker's Mark / earl grey / mint

### A TIKI TYPE

Mount Gay / Wray & Nephew / Chartreuse  
Luxardo Maraschino / lemon / grapefruit / bitters

### MAL-GARITA

Avion / Cointreau / orange & lime juice / agave  
nectar / fire roasted jalapeno / hawaiian lava salt

## POV STANDARDS 17

### STRAWBERRY LEMONADE

Absolut Elyx / strawberry / house lemonade

### SAINT HILAIRE

St. Germaine / Charles De Fere

### PALOMA

Avion / grapefruit / lime / Corona

### SANGRIA

St. Germaine / white wine / fruit

### POV PUNCH

unpredictable and spontaneous... live a little!  
ask us what's currently on offer

### MULES

choice of spirit / house-made ginger beer

## PITCHERS 75

### STRAWBERRY LEMONADE

### SANGRIA

### POV PUNCH

### COCOSTACHIO

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

\*\*Allergy statement: Menu items contain pistachio

# POV

## **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

STELLA ARTOIS 9

ANGRY ORCHARD – Rose Cider – 8

AMSTEL LIGHT 8

HEINEKEN 8

CORONA 8

DC BRAU –seasonal (can) – 8

SAM 76 (can) – 8

MILLER LITE 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, GRAFF, MOSEL, GERMANY *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*

TEMPRANILLO, BODEGAS VALDEMAR INSPIRACION, RIOJA, SPAIN *14 / 67*

### ROSÉ

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

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

# POV

## WINE SELECTIONS

### WHITE

Chardonnay, Chiarandà, Donnafugata  
Sicily, Italy - 130

Sauvignon Blanc, Domaine des  
Berthiers, Loire Valley, France - 110

Chardonnay, Hanzell Vineyards  
Sonoma, CA - 135

Chardonnay, Domaine Etienne Sauzet,  
Burgundy, France - 210

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

Chardonnay, Ramey,  
Russian River Valley, Sonoma, CA - 230

Sauvignon Blanc, Cakebread Cellars  
Napa Valley, CA - 150

Riesling, Dr. Bürklin-Wolf,  
Pfalz, Germany - 190

Chardonnay, Kistler Vineyards,  
Sonoma, CA - 220

### RED

Malbec Blend, BenMarco Expresivo,  
Uco Valley, Mendoza, Argentina - 125

Merlot, Duckhorn, Napa Valley, CA - 190

Merlot Blend, Shafer TD-9,  
Napa Valley, CA - 230

Châteauneuf-du-Pape, Chateau de  
Beaucastel, Rhône Valley, France - 340

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

Tempranillo, Remelluri  
Rioja, Spain - 125

Cabernet Sauvignon, Faust,  
Napa Valley, CA - 190

Pinot Noir, Cristom Vineyards,  
Willamette Valley, OR - 230

Cariñena-Garnacha, Vall Llach, Porrera  
Priorat, Catalunya, Spain - 220

# POV

## VIDA LOCA

### CHARCUTERIE & ARTISANAL CHEESE 28

crackers, orange marmalade

### CHICHARRONES 13

tomatillo avocado salsa

### DUCK TOSTADAS 14

avocado sauce, marinated cabbage, queso fresco

### WILD MUSHROOM ALBONDIGAS 12

spanish style vegan meatballs, charred onion  
salsa verde

### PORK PIBIL TACO 13

cilantro corn tortilla, jicama slaw

### LAMB CHOP LOLLIPOPS 22

orange chili bbq

### COBIA CEVICHE 21

leche de tigre, toasted corn

## FUEL

### LA QUINOA SALAD 14

baby greens, pickled vegetables, cotija cheese, roasted carrot vinaigrette  
add chicken 7 / add shrimp 9

### EL FUEL SALAD 14

baby kale, micro shoots, garden vegetables, seeds, mango vinaigrette  
add chicken 7 / add shrimp 9

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

## STUFF IT

### POV BURGER 22

8oz wagyu, smoked chili pepper cheddar,  
ancho a'jus, caramelized onions, LTO

### CBLT 18

lemon herb grilled chicken, bacon jam,  
manchego aioli

### ROASTED LAMB JIBARITO 20

chipotle aioli, LTO, crispy plantain

## PLATOS FUERTES

### SMOKED CHICKEN BREAST 28

fried yucca, marinated cabbage

### SNAPPER AL PASTOR 26

tomato bread salad

### 6oz WAGYU BISTRO STEAK\* 42

grilled local potatoes, roasted chimichurri

### PORCHETTA 25

pumpkin seed salsa verde, crispy hominy

## VOTE FOR PIZZA

### WILD MUSHROOM 19

sweet peppers, cured lemon, tomato

### CHORIZO 22

guajillo tomato sauce

### BRAISED CHICKEN 21

pickled onions, jalapenos,  
roasted tomatillo sauce

## THE DESSERTS GÜEY!

### BUÑUELO FRITTERS 10

cajeta, fresh berries

### LIMONCELLO GELATO 10

fresh berries

### CHOCOLATE MANGO TART 11

mango cotton candy

### CARAMELIZED BANANA FLAN 11

mezcal caramel

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