

BOTTLES SERVICE MENU

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 de 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 SERVICE MENU

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

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WINE BY THE GLASS / BEERS

WHITE

CHARDONNAY, STAG'S LEAP, CALIFORNIA 17
RIESLING, GRAFF, MOSEL, GERMANY 13
SAUVIGNON BLANC, TROCARD, FRANCE 12
CHARDONNAY, DOMAINE DE BERNIER, FRANCE 12
PINOT GRIGIO, LAGARIA, VENETO, ITALY 11

RED

MERLOT, TREFETHEN, NAPA VALLEY 16
CAB. SAUVIGNON, KENWOOD, CALIFORNIA 15
PINOT NOIR, HANGTIME, CALIFORNIA 13
TEMPRANILLO, INSPIRACION, RIOJA, SPAIN 14
MALBEC, SUSANA BALBO, CRIOS, ARGENTINA 11

ROSE

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 FERRE, BRUT RESERVE 12

BEER

PERONI 9
DOGFISH HEAD -60 MINUTE IPA- 9
ANGRY ORCHARD - Rose Cider - 8
DC BRAU -SEASONAL (CAN) - 8
SAM 76 - (CAN) - 8
AMSTEL LIGHT 8
HEINEKEN 8
CORONA 8
STELLA ARTOIS 9
MILLER LITE 7

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POV WINE SELECTION

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

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POV COCKTAIL PROGRAM

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

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FOOD MENU

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

FOOD MENU AVAILABLE UNTIL 11 PM

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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

FOOD MENU

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

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