

POV

SEASONAL COCKTAILS 17

CALI SHANDY

Absolut Elyx / spiced watermelon shrub / Corona

SUMMER CAIPIRINHA

Leblon / Mount Gay / lemon / basil / pineapple

SINGRONI

Rujero Singani / Amaro Nonino / Aperol

COCOSTACHIO

Bacardi / pistachio** / coconut cream
vanilla / nutmeg

THE CAN CAN

Botanist Gin / Domaine de Canton / white wine
cantaloupe / lemon

ROYAL DERBY

Maker's Mark / earl grey mint foam

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

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CHAMPAGNE & SPARKLING

CHARLES DE FERRE, 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

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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, 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

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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

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MUNCHIES

CHARCUTERIE & ARTISANAL CHEESE 28
Chicharrones, membrillo

DUCK TOSTADAS 14
avocado sauce, marinated cabbage,
queso fresco GF

WILD MUSHROOM ALBONDIGAS 12
spanish style vegan meatballs,
charred onion salsa verde V/GF

PORK PIBIL TACOS 13
pickled tomatillos, jicama slaw GF

LAMB CHOP LOLLIPOPS 22
orange chili bbq

COBIA CEVICHE 19 GF
leche de tigre, toasted corn

DIP IT GOOD

BLACK BEAN 14
cactus chutney, cotija cheese V/GF

BEET YOGURT 13
preserved lemon puree, cilantro oil, ancho
salt V

QUESO FUNDIDO 15
Oaxaca cheese, Mexican chorizo, poblanos
GF

FUEL

LA QUINOA SALAD 14
baby greens, pickled vegetables, cotija
cheese, roasted carrot vinaigrette V/GF
add chicken 7 / add shrimp 9

EL FUEL SALAD 14
baby kale, micro shoots, garden vegetables,
seeds, mango vinaigrette V/GF
add chicken 7 / add shrimp 9

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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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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 **GF**
chipotle aioli, LTO, crispy plantain

VOTE FOR PIZZA

WILD MUSHROOM 19 **V**
sweet peppers, cured lemon, tomato

CHORIZO 22
guajillo tomato sauce

BRAISED CHICKEN 21
pickled onions, jalapenos,
roasted tomatillo sauce

PLATOS FUERTES

SMOKED CHICKEN BREAST 28
fried yucca, marinated cabbage **GF**

SNAPPER AL PASTOR 26
tomato bread salad

6oz WAGYU BISTRO STEAK* 42
grilled potatoes, roasted chimichurri **GF**

PORCHETTA 25
pumpkin seed salsa verde, crispy hominy **GF**

THE DESSERTS GÜEY!

BUÑUELO FRITTERS 10
cajeta, fresh berries

LIMONCELLO GELATO 10
fresh berries **GF**

CHOCOLATE MANGO TART 11
mango cotton candy

CARAMELIZED BANANA FLAN 11
mezcal caramel **GF**

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