

PUB RESTAURANT DELI
PEASANT VILLAGE
 EST. 1995
 OLD WORLD EATERY

STARTERS

PEPPER CRUSTED LAMB LOLLIPOPS	\$20
lamb lollipops with mushroom velouté	
BISCUITS & HONEY	\$8
house made biscuits with house cultured butter and jalapeno honey	
FRIED GREEN TOMATOES	\$8
with cajun remoulade	
CRISPY CALAMARI FRIES	\$11
with thai chile sauce	
CRAWFISH BEIGNETS	\$12
crawfish, scallion, creole sauce	

SALADS

PV HOUSE	\$7
romaine · tomatoes · red onions · cucumber · parmesan · croutons · red bell peppers	
CAESAR	\$7
romaine · croutons · parmesan	
GREEK	\$7
romaine · tomatoes · red onions · cucumber · feta · kalamata olives · red bell peppers	

SPLIT ENTRÉE \$10

**ASK ABOUT OUR BEER, WINE,
 AND COCKTAIL PAIRINGS
 MOCKTAILS NOW AVAILABLE**



COME VISIT US FOR
 LUNCH AT THE PV DELI
 2561 SUNSET DRIVE
 SAN ANGELO, TEXAS

ENTRÉES

CRAWFISH & GRITS	\$20
barton springs mill grits, three cheeses, crawfish étouffée, sliced scallion	
SALMON IN PUFF PASTRY	\$18
smoked and fresh salmon, mushroom rice pilaf, fine herbs, dill cream sauce	
CHICKEN ATHENA	\$18
half chicken, greek herbs, preserved lemons, garlic confit, potatoes, whole fondant potatoes, braised tomatoes	
ROASTED DUCK	\$23
with a port-cherry sauce	
PUMPKIN & BUTTERNUT SQUASH RAVIOLI	\$15
beurre noisette and toasted sage sauce	
SIXTEEN OUNCE PRIME SIRLOIN	\$26
marchand de vin butter and tomatoes provençale	

ACCOMPANIMENTS

PARMESAN WHIPPED POTATOES	\$8
THREE CHEESE GRITS	\$7
MUSHROOM RICE PILAF	\$5
CRAB & ASPARAGUS RISOTTO	\$18
ROASTED JALAPENO MAC N CHEESE	\$12
SPANISH GARLIC MUSHROOMS	\$10
GARLIC ASPARAGUS	\$8
FRIED OKRA	\$6
TRUFFLE FRIES	\$7
DRESSINGS	
ranch · greek · caesar	

DESSERTS

**ASK ABOUT THIS
 EVENING'S SPECIAL**

OWNER, EXECUTIVE CHEF JASON HELFER
 FOUNDED APRIL 1995 BY CHEF ART POPS HELFER

WE OFFER PRIVATE PARTIES AT 23 SOUTH PARK
 STREET OR IN THE COMFORT OF YOUR OWN HOME



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COCKTAILS

BEE'S KNEES \$12

aviation gin · fresh lemon juice · local honey · shaken and strained

CHILTON \$10

titos vodka · fresh lemon juice · club soda

MANHATTAN \$14

bulliet rye · sweet vermouth · aromatic bitters · shaken and strained with a filthy cherry

MARGARITA \$12

sauza hornitos · grand marnier with fresh lime juice · lemon juice · and orange juice

MOJITO \$12

bacardi silver · simple syrup · fresh lime juice · fresh mint topped with sprite

NY SOUR \$13

bulliet rye · fresh lemon juice · simple syrup · egg whites · shaken and strained over ice topped with a splash of red wine

OLD FASHIONED \$13

bulliet rye · orange bitters · aromatic bitters · filthy cherry · orange peel · sugar cube

PEASANT MARTINI \$11

titos vodka · vermouth · two olives · chilled

MOSCOW MULE \$10

titos vodka · fresh lime juice · ginger beer · mint garnish

IRISH COFFEE \$9

baileys irish cream · coffee · whipped cream · cocoa powder sprinkle

WHISKEY

BULLEIT RYE	\$8 / 14	NOB CREEK	\$10 / 16
COLONEL TAYLOR	\$12 / 20	MUCKETY MUCK	\$30 / 60
CROWN ROYAL	\$10 / 16	STAGG JR	\$15 / 30
DEWAR'S	\$10 / 16	WHISTLEPIG SAMURAI	\$60 / 120
GLENLIVET 12 YR	\$15 / 25	WHISTLEPIG BOSS	\$50 / 100
JAMESON	\$10 / 18		

VODKA

KETTLE ONE	\$10 / 16	TITOS	\$10 / 16
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TEQUILA

CÓDIGO BLANCO	\$20 / 40	SAUZA HORNITOS BLANCO	\$8 / 16
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RUM

BACARDI	\$6 / 10
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AVIATION	\$10 / 16	EMPRESS GIN	\$10 / 16
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SPIRITS

BAILEY'S	\$10 / 16	REMY XO	\$25 / 50
GRAND MARNIER	\$10 / 16		

BEER

BUD LIGHT	\$5	LONESTAR	\$4
COORS LIGHT	\$5	SHINER	\$6
DOS XX	\$6	ULTRA	\$5

WINE BY THE BOTTLE

BUTTER CHARD.	\$30	JOSH CHARDONAY	\$25
FAR NIENTE	\$267	JOSH PINOT	\$25
FREAKSHOW CAB.	\$35	JOSH SAUV BLANC	\$25
J LOHR	\$28	NICKEL & NICKEL	\$230
JORDAN CAB. 2016	\$125	OYSTER BAY S. B.	\$36
JUGGERNAUT CAB.	\$45	UNO MALBEC	\$45
JOSH CABERNET	\$25		

WINE BY THE GLASS

J LOHR MERLOT	\$6	JOSH PINOT	\$6
JOSH CABERNET	\$6	JOSH SAUV BLANC	\$6
JOSH CHARDONAY	\$6		

