

PUB RESTAURANT DELI
PEASANT VILLAGE
EST. 1995
OLD WORLD EATERY

Welcome to the Peasant Village, we are **honored** you have chosen to dine with us.

Our menu has been designed for your **maximum enjoyment**, please refrain from substitutions. If you have a medical or religious need for modification, please let us know.

Our chefs prepare our ingredients on a daily basis, all of our menu items have **limited availability** and are subject to change without notice.

STARTERS

CRAWFISH DIP served with panini flat bread	\$14
FRIED CALAMARI served with thai sweet chili sauce	\$12
LAMB LOLLIPOPS served with peppercorn demi	\$25
TRUFFLE FRIES	\$8

**ASK ABOUT OUR BEER, WINE, AND
COCKTAIL + MOCKTAIL PAIRINGS,
AS WELL AS OUR HOUSE-INFUSED BOURBON**



COME VISIT US FOR
LUNCH AT THE PV DELI
2561 SUNSET DRIVE
MONDAY - SATURDAY
10:30a - 3:00p

SOUPS + SALADS

HOUSE SALAD mixed greens · diced purple onion · red bell peppers · cucumbers · cherry tomatoes · choice of ranch or greek dressing	\$8
CAESAR SALAD romaine lettuce · signature caesar dressing · shaved parmesan · croutons	\$8
GREEK SALAD mixed greens · diced purple onion · red bell peppers · cucumbers · feta crumbles · kalamata olives · greek vinaigrette	\$8

ENTRÉES

SIXTEEN OUNCE RIBEYE our hand-carved choice ribeye · ask your server for availability	\$45
EIGHT OUNCE FILET our hand-carved choice filet · ask your server for availability	\$45
RACK OF LAMB served balsamic glaze	\$40
PEASANT CHICKEN bacon-wrapped chicken · seared with twenty-one spices	\$22
PESTO SHRIMP served on a bed of rigatoni	\$20
REDFISH served with crawfish étouffée	\$30
SEARED DUCK BREAST served with cranberry jalapeño chutney	\$30
BEEF STROGANOFF original Helfer family recipe	\$21

SPLIT ENTRÉE \$10

includes additional setup

prices subject to change without notice

DESSERTS

IRISH COFFEE baileys irish cream · coffee · whipped cream · cocoa powder sprinkle	\$10
SHOT OF ESPRESSO	\$3.5

ASK ABOUT THIS EVENING'S SPECIAL DESSERT

**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**

THEPEASANTVILLAGE.COM

**@PEASANTVILLAGERESTAURANT
ON FACEBOOK AND INSTAGRAM**

COCKTAILS

BEE'S KNEES	\$12
aviation gin · fresh lemon juice · local honey	
CHILTON	\$10
tito's vodka · fresh lemon juice · club soda	
MARGARITA	\$12
sauza hornitos tequila · grand marnier · fresh lime juice · fresh lemon juice · orange juice	
MOJITO	\$12
bacardi silver · simple syrup · fresh lime juice · fresh mint · sprite	
OLD FASHIONED	\$13
bulleit rye · orange bitters · bitters · filthy cherry · orange peel · sugar cube	
PEASANT MARTINI	\$13
tito's vodka · vermouth · two olives · splash of olive brine	
MOSCOW MULE	\$12
tito's vodka · fresh lime juice · ginger beer · fresh mint garnish	
FRENCH 75	\$12
empress gin · fresh lemon juice · prosecco	
CIDER TODDY	\$12
knob creek bourbon · warm apple cider · honey · lemon · cinnamon	
MISTLETOE MULE	\$12
ketel one · fresh cranberry · fresh mint · ginger beer	

MOCKTAILS

BLUEBERRY MOJITO	\$10
fresh mint · lime · blueberry · club soda · simple syrup	
STRAWBERRY MULE	\$10
fresh mint · lime · strawberry · ginger beer	

BEER

BLUE MOON	\$5	SHINER	\$6
BUD LIGHT	\$5	STASH IPA	\$6
COORS LIGHT	\$5	ULTRA	\$5
DOS XX	\$6	YUENGLING	\$5
LONE STAR	\$4		
MILLER LITE	\$5	NON-ALCOHOLIC	\$6

WINE BY THE GLASS

BARTENURA MOSCATO	\$9	JOSH MERLOT	\$6
CONDE MALBEC	\$6	JOSH SAUVIGNON BLANC	\$6
JOSH CABERNET	\$6	LAMARCA PROSECCO	\$9
JOSH CHARDONNAY	\$6	MEIOMI PINOT NOIR	\$6

WINE BY THE BOTTLE

BARTENURA MOSCATO	\$36	JOSH CHARDONNAY	\$25
BUTTER CHARDONNAY	\$30	MEIOMI PINOT NOIR	\$25
JORDAN CABERNET 2017	\$140	JOSH SAUVIGNON BLANC	\$25
JOSH MERLOT	\$25	JUGGERNAUT CABERNET	\$45
JOSH CABERNET	\$25	WHITEHAVEN SAUV BLANC	\$36

WINE SELECTION SUBJECT TO CHANGE

CHEF JASON HELFER

Chef Jason attended the University of Johnson and Wales, Charleston, South Carolina. Upon his graduation, Chef and his father founded the Peasant Village on April 5, 1995, where he now brings the same culinary delights from around the world to our friends of San Angelo, Texas.

As San Angelo grows, we find more visitors in our gem of a city. Over the last few years, other restaurants have joined the scene, adding more culinary experiences. Chef Jason would invite you, not only to dine with us at the Peasant Village, but to visit our wonderful city, and share with other Texans what central west Texas has to offer.

WHISKEY

BULLEIT RYE	\$8 / 14	KNOB CREEK BOURBON	\$10 / 16
CROWN ROYAL	\$10 / 16	MAKER'S MARK	\$10 / 15
DEWAR'S	\$10 / 16	PENDELTON	\$10 / 15
GLENLIVET 12 YEAR	\$15 / 25	WHISTLEPIG VII	\$50 / 100
JAMESON	\$10 / 15	WOODFORD RESERVE	\$12 / 18

VODKA

KETEL ONE	\$10 / 15	STOLI ELITE	\$11 / 16
TITO'S	\$10 / 15		

TEQUILA

AVION CRISTALINO	\$20 / 30	SAUZA HORNITOS BLANCO	\$8 / 12
CÓDIGO BLANCO	\$10 / 15	LALO SILVER	\$10 / 15
HERRADURA ULTRA	\$12 / 18		

RUM

BACARDI	\$6 / 10	CAPTAIN MORGAN	\$6 / 10
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AVIATION	\$10 / 16	HENDRICK'S	\$8 / 12
EMPRESS GIN	\$10 / 16		

SPIRITS

BAILEYS	\$10 / 16	GRAND MARNIER	\$10 / 16
DISARONNO	\$10 / 16	REMY XO	\$25 / 40