

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

<b>CRAWFISH DIP</b> served with panini flatbread	<b>\$13<sup>99</sup></b>
<b>FRIED CALAMARI</b> served with thai sweet chili sauce	<b>\$11<sup>99</sup></b>
<b>SOUTHERN FRIED QUAIL</b> quail marinated in buttermilk · deep fried with a chipotle glaze	<b>\$17<sup>99</sup></b>
<b>BRIE ALMONDINE</b> almond encrusted double cream brie · with crostini	<b>\$14<sup>99</sup></b>
<b>TRUFFLE FRIES</b>	<b>\$9<sup>99</sup></b>

**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

<b>HOUSE SALAD</b> mixed greens · diced purple onion · red bell peppers · cucumbers · cherry tomatoes · choice of ranch or greek dressing	<b>\$7<sup>99</sup></b>
<b>CAESAR SALAD</b> romaine lettuce · signature caesar dressing · shaved parmesan · croutons	<b>\$7<sup>99</sup></b>
<b>GREEK SALAD</b> mixed greens · diced purple onion · red bell peppers · cucumbers · feta crumbles · kalamata olives · greek vinaigrette	<b>\$7<sup>99</sup></b>

## ENTRÉES

<b>BART J DEWITT RIBEYE</b> our hand-carved sixteen ounce choice ribeye · ask your server for availability	<b>\$37<sup>99</sup></b>
<b>1867 PRIME SIRLOIN</b> our hand-carved sixteen ounce choice sirloin · ask your server for availability	<b>\$29<sup>99</sup></b>
<b>LAMB PORTERHOUSE CHOPS</b> served with roasted spice chili mint jelly · ask your server for availability	<b>\$33<sup>99</sup></b>
<b>LUMP CRAB CAKES</b> served with dill dijonaise	<b>\$36<sup>99</sup></b>
<b>PORTWINE CHICKEN</b> chicken breast sauteed in a pepper port wine mushroom sauce	<b>\$18<sup>99</sup></b>
<b>BEEF STROGANOFF</b> original Helfer family recipe	<b>\$18<sup>99</sup></b>
<b>CRAB STUFFED SHRIMP</b> served with dill dijonaise	<b>\$31<sup>99</sup></b>
<b>RAJUN CAJUN SNAPPER</b> chef's cajun inspired blackened redfish	<b>\$24<sup>99</sup></b>
<b>CAJUN ANGELS</b> bacon-wrapped blackened shrimp	<b>\$24<sup>99</sup></b>

### **SPLIT ENTRÉE \$10**

includes additional setup  
prices subject to change without notice

## DESSERTS

<b>IRISH COFFEE</b> baileys irish cream · coffee · whipped cream · cocoa powder sprinkle	<b>\$9<sup>99</sup></b>
<b>SHOT OF ESPRESSO</b>	<b>\$3<sup>99</sup></b>
<b>THIS EVENING'S DESSERT</b>	<b>\$9<sup>99</sup></b>

**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

<b>BEE'S KNEES</b>	\$11 <sup>99</sup>
aviation gin · fresh lemon juice · local honey	
<b>CHILTON</b>	\$9 <sup>99</sup>
tito's vodka · fresh lemon juice · club soda	
<b>MARGARITA</b>	\$10 <sup>99</sup>
sauza hornitos tequila · grand marnier · fresh lime juice · fresh lemon juice · orange juice	
<b>OLD FASHIONED</b>	\$12 <sup>99</sup>
bulleit rye · orange bitters · bitters · filthy cherry · orange peel · sugar cube	
<b>PEASANT MARTINI</b>	\$12 <sup>99</sup>
tito's vodka · vermouth · two olives · splash of olive brine	
<b>MOSCOW MULE</b>	\$11 <sup>99</sup>
tito's vodka · fresh lime juice · ginger beer · fresh mint garnish	
<b>FRENCH 75</b>	\$11 <sup>99</sup>
empress gin · fresh lemon juice · prosecco	
<b>1867 WHISKEY SMASH</b>	\$12 <sup>99</sup>
knob creek · simple syrup · fresh lemon juice · mint	
<b>CORPUS CHRISTI ICED TEA</b>	\$12 <sup>99</sup>
tito's · bacardi · captain morgan · fresh lime juice · simple syrup · cola	
<b>MEXICANA MARTINI</b>	\$12 <sup>99</sup>
hornitos · grand marnier · olive juice · orange juice · lime juice · simple syrup	

## MOCKTAILS

<b>BLUEBERRY MOJITO</b>	\$9 <sup>99</sup>
fresh mint · lime · blueberry · club soda · simple syrup	
<b>STRAWBERRY MULE</b>	\$9 <sup>99</sup>
fresh mint · lime · strawberry · ginger beer	

## BEER

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

## WINE BY THE GLASS

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

## WINE BY THE BOTTLE

<b>BARTENURA MOSCATO</b>	\$36	<b>MEIOMI PINOT NOIR</b>	\$25
<b>JORDAN CABERNET 2017</b>	\$140	<b>JOSH SAUVIGNON BLANC</b>	\$25
<b>JOSH MERLOT</b>	\$25	<b>JUGGERNAUT CABERNET</b>	\$45
<b>JOSH CABERNET</b>	\$25	<b>WHITEHAVEN SAUV BLANC</b>	\$36
<b>JOSH CHARDONNAY</b>	\$25		

## 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

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

## VODKA

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

## TEQUILA

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

## RUM

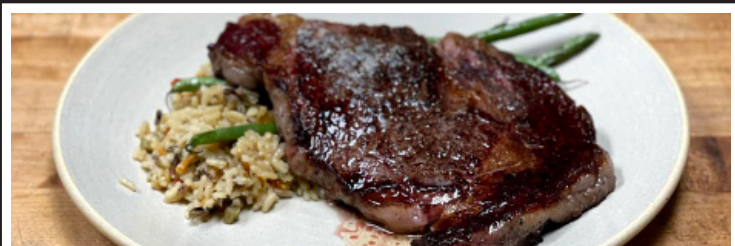
<b>BACARDI</b>	\$6 / 10	<b>CAPTAIN MORGAN</b>	\$6 / 10
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## GIN

<b>AVIATION</b>	\$10 / 16	<b>HENDRICK'S</b>	\$8 / 12
<b>EMPRESS GIN</b>	\$10 / 16		

## SPIRITS

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



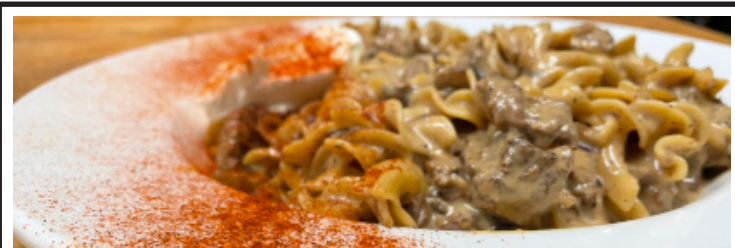
HAND CARVED RIBEYE



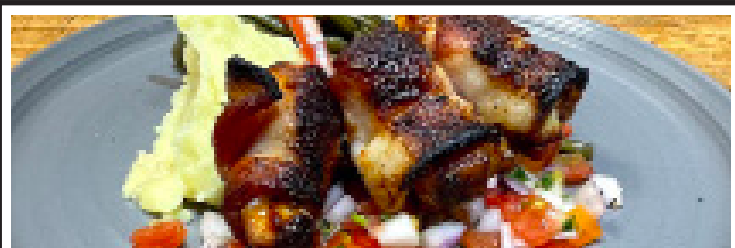
PESTO SHRIMP



RACK OF LAMB



BEEF STROGANOFF



PEASANT CHICKEN



DUCK



REDFISH

DUE TO THE HANDCRAFTED NATURE OF OUR MENU AND OUR SEASONALLY UPDATED SIDES YOUR ENTREE MAY VARY