

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

SOUTHERN FRIED QUAIL quail marinated in buttermilk · deep fried · honey chipotle glaze	\$17⁹⁹
FRIED CALAMARI served with thai chili sauce	\$11⁹⁹
CRAWFISH DIP served with grilled pita	\$15⁹⁹
TRUFFLE FRIES	\$9⁹⁹

SPLIT ENTRÉE \$12

includes additional setup
prices subject to change without notice

SALADS

HOUSE SALAD mixed greens · diced purple onion · red bell peppers · cucumbers · cherry tomatoes · choice of ranch or greek dressing	\$7⁹⁹
CAESAR SALAD romaine lettuce · signature caesar dressing · shaved parmesan · croutons	\$7⁹⁹
GREEK SALAD mixed greens · diced purple onion · red bell peppers · cucumbers · feta crumbles · kalamata olives · greek vinaigrette	\$7⁹⁹

BOOK YOUR HOLIDAY PARTY NOW! EMAIL US AT
HOLIDAY@THEPEASANTVILLAGE.COM



ENTRÉES

HAND CARVED FILET MIGNON eight-ounce filet · in house aging	\$48⁹⁹
HAND CARVED RIBEYE fourteen-ounce ribeye · in house aging	\$48⁹⁹
LAMB PORTERHOUSE CHOPS three chops · served with fresh mint jelly	\$36⁹⁹
MAPLE LEAF DUCK BREAST seared · served with cranberry jalapeño chutney	\$38⁹⁹
SALMON FILLET seared · served with sweet cream and citrus butter	\$28⁹⁹
MAHI MAHI seared mahi mahi · served with crawfish etouffee	\$28⁹⁹
BAKED SEAFOOD PLATTER chef's choice fillet · lump crab cake · three coconut shrimp	\$38⁹⁹
LUMP CRABCAKES with dill dijonnaise	\$39⁹⁹
PORT WINE CHICKEN served with mushroom demi	\$23⁹⁹
COCONUT CRUSTED SHRIMP six shrimp · served with chili marmalade	\$23⁹⁹
BEEF STROGANOFF Helfer family recipe	\$23⁹⁹

DESSERTS

IRISH COFFEE jameson · kahlua · baileys · coffee · whipped cream · mint sprig	\$9⁹⁹
ESPRESSO MARTINI ketel one · kahlua · espresso · simple syrup	\$9⁹⁹
SHOT OF ESPRESSO	\$3⁹⁹
THIS EVENING'S DESSERT	\$12⁹⁹

**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**

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.

COCKTAILS

BEE'S KNEES aviation gin · fresh lemon juice · local honey	\$11⁹⁹
CHILTON tito's · fresh lemon juice · club soda	\$9⁹⁹
MARGARITA hornitos · grand marnier · fresh lime juice · simple syrup	\$10⁹⁹
OLD FASHIONED bulleit rye · orange bitters · bitters · luxardo cherry · orange peel · sugar cube	\$12⁹⁹
PEASANT MARTINI tito's · vermouth · two olives · splash of olive juice	\$12⁹⁹
MOSCOW MULE tito's · fresh lime juice · ginger beer · fresh mint	\$11⁹⁹
FRENCH 75 empress gin · fresh lemon juice · prosecco · simple syrup	\$11⁹⁹
1867 WHISKEY SMASH knob creek · simple syrup · fresh lemon juice · fresh mint	\$12⁹⁹
CORPUS CHRISTI ICED TEA tito's · hendrick's · hornitos · captain morgan · fresh lime juice · simple syrup · cola	\$12⁹⁹
MEXICAN MARTINI hornitos · grand marnier · olive juice · orange juice · lime juice · simple syrup	\$12⁹⁹
MANHATTAN bullet rye · vermouth · bitters · luxardo cherry	\$12⁹⁹

MOCKTAILS

BLUEBERRY MOJITO fresh mint · lime · blueberry · club soda · simple syrup	\$9⁹⁹
STRAWBERRY MULE fresh mint · lime · strawberry · ginger beer	\$9⁹⁹

BEER

BUD LIGHT	\$5	SHINER	\$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	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
JOSH CHARDONNAY	\$25		

WINE SELECTION SUBJECT TO CHANGE

WHISKEY

ABERLOUR A'BUNAD	\$15 / 25	JAMESON	\$10 / 15
ANGEL ENVY RYE	\$15 / 25	KNOB CREEK BOURBON	\$10 / 16
ANGEL ENVY WTX	\$15 / 25	MAKER'S MARK	\$10 / 15
BASIL HAYDEN TOAST	\$10 / 16	MACALLEN 12 DC	\$15 / 25
BULLEIT RYE	\$8 / 14	MATTINGLY BB	\$20 / 35
CALUMET FARM SB	\$10 / 16	PENDLETON	\$10 / 15
CROWN ROYAL	\$10 / 16	WHISTLEPIG VII	\$50 / 100
DEWAR'S	\$10 / 16	WOODFORD RESERVE	\$12 / 18
GLENLIVET 12 YEAR	\$15 / 25		

VODKA

KETEL ONE	\$10 / 15	TITO'S	\$10 / 15
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TEQUILA

CÓDIGO BLANCO	\$10 / 15	LALO SILVER	\$10 / 15
SAUZA HORNITOS BLANCO	\$8 / 12		

RUM

BACARDI	\$6 / 10	CAPTAIN MORGAN	\$6 / 10
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GIN

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