PV'S OWN GUACAMOLE
Guacamole with Florida avocados with tri-colored tortilla chips 10.00

VERDE WINGS*
Teriyaki, Buffalo or BBQ.
Served naked or breaded with celery and blue cheese dressing 12.00

MARGHERITA FLATBREAD
Basil, tomato and fresh mozzarella 10.00

BBQ CHICKEN FLAT BREAD
Jack cheese, roasted sundried tomatoes on naan bread 11.00

1 POTATO 2 POTATO 3
Parmesan truffle fries, potato skins filled with picadillo beef, cheddar cheese, crispy tots, shredded pork and chimichurri sauce 14.00

VERDE NACHOS
Loaded with chicken or picadillo, guacamole, sour cream, roasted tomato, salsa, cheddar cheese and house made pickled jalapeño 12.00

SHRIMP QUESADILLA*
Blackened shrimp, red and green peppers, onions, jack cheese, sour cream and mango salsa 13.00

AL PASTOR CHICKEN QUESADILLA
Pulled chicken meat, jack cheese, sour cream and roasted tomato salsa 12.00

*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.
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**STRAUSS BURGER**
Grass-fed burger, aged white cheddar, lettuce, tomato
Black Bean Burger as a vegetarian option 15.00

**CRISPY BUFFALO CHICKEN SANDWICH**
Local sliced tomato, lettuce, red onions, pickles and our spicy buffalo blue cheese 14.00

**CHURRASCO TACO**
Grilled churrasco steak, queso fresco, mojo onions, chimichurri, avocado creme
Choice of Flour or Corn Tortilla 6.00

**MAHI TACO**
Local Mahi Mahi, cabbage slaw, chili aioli, roasted tomato salsa
Choice of Flour or Corn Tortilla 6.00

**GRILLED CHICKEN SANDWICH**
Grilled Chicken Breast, arugula, tomato, mayonnaise on Brioche Bun served with cucumber-cherry tomato 14.00

**AVOCADO TACO**
Hass avocado, Cabbage slaw, and boom boom sauce
Choice of Flour or Corn Tortilla 6.00

**BRAZILIAN SALAD**
Mixed greens, Florida avocado, hearts of palms, orange segments, almonds and passion fruit-mango dressing 14.00
Chick 4.00 / Mahi 7.00

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NEGRONI

OLD FASHIONED
— **NEGRONI**
  Plymouth gin, Campari liqueur and sweet vermouth. 14.00

— **OLD FASHIONED**
  Maker’s Mark Bourbon with Angostura and orange bitters served over ice with an orange and cherry garnish. 16.00

**HENDRICK’S LEMONADE**
Hendrick’s gin, strawberry and cucumber, lemon juice and agave 14.00

**MANHATTAN**
Woodford Bourbon, Carpano Antica Formula vermouth and a dash of Angostura bitters. 16.00

**MARTINI**
Grey Goose vodka and dry vermouth garnished with an olive. 16.00

**VERDE BAHAMA MAMA**
Myers’s dark rum, Malibu coconut rum, pineapple and orange juice 15.00

**AÇAI CAIPIRINHA**
Cedilla açai liqueur, Leblon cachaca, fresh limes and sugar 15.00
**MOJITO**

Tanqueray No. Ten gin, simple syrup, mint leaves and fresh lemon juice. 15.00

**SOUTHSIDE**

Cruzan Aged Light rum, simple syrup, mint leaves and fresh lime topped with soda water. 15.00

**MOJITO**

Cruzan Aged Light rum, simple syrup, mint leaves and fresh lime topped with soda water. 15.00

**CHOCOLATE ESSENCE MARTINI**

Belvedere vodka, Crème de Cacao, Kahlua, Baileys 15.00
Patrón Reposado tequila, Grand Marnier and agave nectar with fresh lemon and lime juices. 16.00
MOSCOW MULE
Tito’s Handmade vodka, ginger beer and fresh lime juice. 16.00

DAIQUIRI
Bacardi Superior rum, simple syrup and fresh lime juice. 14.00
BLOOD & SAND
Johnnie Walker Black Label Scotch, Heering cherry liqueur and orange juice. 15.00

SAZERAC
High West Double Rye! whiskey, Absinthe, sugar and a dash of Peychaud’s and Angostura bitters. 14.00

SIDECAR
Hennessy V.S Cognac, Cointreau liqueur and fresh lemon juice garnished with a sugar rim. 16.00

WHISKEY SOUR
Jack Daniel’s Tennessee Whiskey, simple syrup and fresh lemon juice. 15.00

PALOMA
Casa Noble Crystal tequila, grapefruit soda and fresh lime juice. 14.00
DRAFT

Elysian Stella Artois  8.00
Blue Moon Blue Moon  8.00
Samuel Adams Seasonal Samuel Adams
Seasonal  8.00
Yuengling  8.00
TangeRica IPA  8.00
Havana Lager  8.00
<table>
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<td>Bud Light</td>
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<td>Amstel Light</td>
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<td>Buckler</td>
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CANVAS BRUT BLANC DE BLANCS, ITALY
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.  g $11.00 b $38.00

THE SEEKER RIESLING, MOSEL, GERMANY
Citrus, stone fruits and pineapple with a mineral-infused finish.  g $11.00 b $38.00

CANVAS PINOT GRIGIO, VENETO, ITALY
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.  g $11.00 b $40.00

MURPHY-GOODE THE FUMÉ SAUVIGNON BLANC, NORTH COAST
Fresh aromas and vivid citrus flavors with pleasant notes of citrus and green fruit throughout.  
g $12.00 b $42.00

RODNEY STRONG CHARDONNAY, SONOMA COAST
Toasty vanilla and spice complexities with an elegant fullness and creamy texture on the palate.  
g $12.00 b $45.00

CANVAS CHARDONNAY, CALIFORNIA
Freshness and richness of pure fruit woven beautifully with subtle toasty oak.  g $11.00 b $40.00

THE HESS COLLECTION CHARDONNAY, NAPA VALLEY
Aromas and flavors of apple, white pear and a slight touch of tropical fruits, accented by aromas of honeysuckle.  g $14.00 b $65.00

M. CHAPOUTIER “BELLERUCHE” ROSÉ, CÔTES-DU-RHÔNE, FRANCE
Aromas of red berries and citrus complemented by notes of stone fruit and citrus peel.  g $12.00 b $42.00
**CANVAS PINOT NOIR, CALIFORNIA**
Aromas of vivid red fruit with hints of spice that complement the lithe texture.  
g 11.00  b 40.00

**MACMURRAY RANCH PINOT NOIR, CENTRAL COAST**
Bright and fresh with crisp acidity and dense cherry fruit, showing notes of earth and spice.  
g 15.00  b 68.00

**CANVAS MERLOT, CALIFORNIA**
Pure Merlot fruit and subtle toasty spice combined with rich, ripe tannins.  
g 11.00  b 40.00

**CHARLES & CHARLES CABERNET BLEND, WASHINGTON**
Plum, black currant and dark chocolate nose with a plush, velvety smooth mouthfeel.  
g 13.00  b 48.00

**SIMI ALEXANDER VALLEY CABERNET SAUVIGNON, SONOMA COUNTY**
Dark fruit aromas of blackberry, plum and black cherry, leading into complex notes of cocoa, cassis, pepper and cedar.  
g 15.00  b 68.00

**DRUMHELLER CABERNET SAUVIGNON, COLUMBIA VALLEY**
A bright floral nose leads to flavors of cola and red cherries with a delicate texture and an intense yet silky finish.  
g 12.00  b 43.00

**CANVAS CABERNET SAUVIGNON, CALIFORNIA**
Subtle hints of oak and spice married with lively tannins.  
g 11.00  b 40.00

**CATENA MALBEC, MENDOZA, ARGENTINA**
Deep aromas of ripe red and dark fruits are joined by delicate violet and lavender notes, with traces of vanilla and mocha.  
g 15.00  b 69.00
DON GENARO
Malbec, Argentina  g 12.00  b 44.00

PASCUAL TOSO
Malbec, Argentina  g 11.00  b 47.00

LOUIS M. MARTINI
Cabernet Sauvignon, Napa Valley California  g 13.00  b 51.00

HESS TREO RED BLEND
Bordeaux-Style Red, California  g 12.00  b 48.00

MARKHAM
Merlot Napa  g 16.00  b 70.00

SONOMA CUTRER
Chardonnay, Sonoma Coast, California  g 16.00  b 62.00

FRANCISCAN
Chardonnay, Napa Valley, California  g 13.00  b 48.00

SANTA MARGHERITA
Pinot Grigio, Valdadige, Veneto, Italy  g 15.00  b 59.00

CANTINA DI CASTEGGIO
Muscato, Italy  g 11.00  b 44.00

CA’ DI RAJO, PROSECCO
Doc Treviso  g 12.00  b 40.00

CHATEAU STE. MICHELLE
Riesling, Washington  g 12.00  b 48.00