



STARTERS

PI BAR CHIPS

Potato chips, chives, house seasoning, Pi bar dip

BASKET OF SEASONED FRIES

PORCINI MUSHROOM ARANCINI

Risotto, Parmigiano Reggiano, mozzarella, herbs, Pi bar cream sauce, sweet pepper, lemon aioli

FRIED COCONUT PRAWNS

Sweet mango chili dipping sauce

GIANT PRETZEL

Fat tire beer cheese

OYSTERS

Chef's choice of local or imported oysters served with a tequila lime mignonette

1/2 Dozen | 1 Dozen

PI BAR SALADS

CALIFORNIA CAESAR

Romaine, caesar dressing, sliced avocado, bacon, house-seasoned crouton, Parmigiano Reggiano

PEAR, CITRUS & ARUGULA

House-made champagne vinaigrette, candied pecans, Pt. Reyes blue cheese, Beurre d' Anjou pear, dark balsamic glaze

STRAWBERRY, APPLE & POPPYSEED

Honey lemon poppyseed dressing, broccoli slaw, spring lettuce, golden raisins, apple, strawberry, feta cheese and toasted almonds

PI BAR HOUSE SALAD

Spring greens, house buttermilk ranch dressing, cherry tomato, cucumber, black olives, croutons

Add to any salad:

Chicken | Steak

BONE IN WINGS OR BONELESS WINGS

1 lb Bone-In | 1/2 lb Boneless
1 lb Boneless

TOSSED:

Traditional spicy buffalo
Extra hot buffalo | Mango habanero
Sweet thai chili | Korean bbq style | Habanero

DRY RUBS:

Traditional red hot
Lime Pepper | Garlic parmesan

*Choice of 1 sauce or dry rubs for wings and tenders
Extra Ranch

SANDWICHES & BURGERS

served with fries

PI BAR CHEESEBURGER *

Harris Ranch beef patty™, smoked gouda cheese, arugula, tomato, lemon pepper aioli, brioche bun, house-seasoned fries

BBQ CHICKEN TENDER SANDWICH

Sweet Korean-style BBQ sauce, chipotle aioli, house-made coleslaw, brioche bun

STRIPLOIN STEAK SANDWICH

Half-pound Angus beef N.Y. artisan roll, Pi bar mayo, arugula, tomato, red onion, house chimichurri sauce

PI BAR PIZZA SELECTION

FIG AND BURRATA

Parmesan, burrata, fig, arugula, bacon, olive oil, balsamic

MARGHERITA

Hand crushed ciliegine tomato, buffalo mozzarella, basil

PI BAR PEPPERONI

Cup & char pepperoni, hot honey, mozzarella

PI BAR MEAT LOVERS

Pepperoni, Italian sausage, ham and smoked honey bacon, sliced jalapenos, red onion, mozzarella

PI BAR COMBO

Pepperoni, sausage, mushrooms, sweet red bell pepper, pepperoncini, olives, scallion

CHICKEN TIKKA

Chicken, purple cauliflower, onion, cilantro, Fresno chilis, tikka ranch

GARDEN VEGETABLE

Garlic roasted cauliflower, cremini mushrooms, zucchini, grape tomato, sweet red bell pepper, arugula, and balsamic glaze

DESSERTS

2 servings per dish

CHOCOLATE CHIP COOKIE

Vanilla ice cream, strawberry compote, chocolate sauce, and raspberry sauce

MACADAMIA COOKIE

Vanilla ice cream, caramel sauce, and candied macadamia nuts

CHOCOLATE MOUSSE CAKE

Raspberry sauce fruit compote
creme anglaise

*Cake-Cutting fee per person

SODAS & JUICES

Coke products

REDBULL Regular or Sugar free

* Served raw or undercooked, or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

* 18% auto gratuity to parties of 7 or more.

PI BAR SIGNATURE COCKTAILS

Large Cocktail Rock

FINE & FANCY

White Chocolate & Coconut Infused
Evan Williams Bourbon with Salted Caramel
& Vetiver Essence

SUNSET ROAD

Gin with Lychee, Tangerine, Apricot Brandy
& Pineapple Amaro

TOUCH ME

Hibiscus Infused Tequila & Narano Orange
with Prickly Pear, Raspberry, Lime,
& Cranberry Air

PISCO TO DISCO

Cappuro Pisco & Rhine Hall Mango with
Coconut, Cucumber & Lime

ELECTRIC GARDEN

Sherry Fino & Capurro Pisco with Kiwi
& Pandan

MAKE ME FAMOUS

Kaffir Lime Infused Gin with Yuzu Lime
& Vanilla (*served tableside*)

GOT MILK?

Ahus Midvinter Aquavit & Vermouth with
Coconut Lime & Prickly Pear Raspberry

CREAMS & DREAMS*

Palomo Mezcal with Satsuma, Passionfruit,
Lemon & Vanilla

GOLDEN MANTRA

Marti White Rum, Creme de Banana,
& Amaretto with Pineapple & Lime

DEEP CUT

Evan Williams Bourbon & Sherry Fino
with Vanilla & Ginger Foam

MYSTERY MAN

Clarified Vodka, Kalani, & Frangelico
with Ube, Coconut, & Vanilla

BITTERSWEET SYMPHONY

Choice of House Spirit with Mr. Black Coffee
Liqueur, Fresh Trail Coffee Cold Brew,
& Salted Caramel

**Contains Egg White*

CLASSIC COCKTAILS

OLD FASHIONED

Buffalo Trace Bourbon, Fee
Brother's & Regan's Orange
Bitters

MANHATTAN

Rittenhouse Bonded Rye,
Yzaguirre Rojo Vermouth, &
Aromatic Bitters

MOSCOW MULE

Wheatley Vodka, Fever Tree
Ginger Beer, & Lime

NEGRONI

Farmer's Gin, Yzaguirre Rojo
Vermouth, & Campari

BEE'S KNEES

Barr Hill Gin with Honey &
Lemon

PI BAR SPRITZ

Mommanpop Blood Orange
Aperitivo with Napa Valley
Sparkling Wine

BLOODY MARY

Choice of House Vodka or
Tequila

PAPER PLANE

Yellowstone Bourbon, Amaro
Nonino, Aperol, & Lemon

RASPBERRY LEMON DROP

Wheatley Vodka, Chambord,
& Lemon

SAZERAC

Sazerac Rye Whiskey,
Peychaud's Bitters, & Absinthe
Served Neat (Large Rock)

TEQUILA SUNRISE

Puro Potro Tequila Blanco
with Orange & Grenadine

MARGARITA

(Sub Mezcal Optional)
Arette Reposado, Cointreau,
Agave, & Lime
Make it spicy!
Cadillac

MOJITO

Diplomatico Planas Silver Rum
with Mint, Lime & Soda Water

MICHELADA

Choice of Domestic or Import
Draft with Chamoy & Tajin Rim

WHISKEY SOUR

Maker's Mark Bourbon with
Fresh Lemon & Simple Syrup
Add Egg White
New York Sour

MARTINI

Choice of Vodka or Gin with
Carpano Dry Vermouth
Make it Dirty
Make it a Vesper
(Vodka, Gin, & Lillet Blanc)

LAST WARD

Grey Whale Gin, Luxardo
Maraschino, Green Chartreuse,
& Lime

NAKED & FAMOUS

Palomo Mezcal, Yellow
Chartreuse, Aperol, & Lime

MAI TAI

Flor de Cana 4 Year Rum, Dry
Curacao, Orgeat, Lime, & Mint

MIMOSA

Choice of Orange, Pineapple,
Grapefruit, or Pineapple Juice

BROMOSA

Draft Lager & OJ

MOCKTAILS

LOVER'S FUN

Ritual Non-Alcoholic Gin with Prickly Pear
Raspberry & Lemon

CLEAN CUTTER

Pineapple, Lime, Coconut, & Soda

NON-ALCOHOLIC

Lagunitas Hoppy Refresher

Athletic Brewing Lite

Athletic Brewing Run Wild IPA

Heineken 0.0

Budweiser

BEER ON DRAFT (16oz)

Modelo Especial

Coors Light

Miller Lite

Lagunita IPA

Firestone 805

Michelob Ultra

IT'S FUGAZI

Lemon Juice, Lychee, Tangerine, Orange,
& Non-Alcoholic Champagne

BOTTLED BEER (12oz)

Corona Extra

Modelo Negra

Budweiser

Bud Light

Heineken

Sierra Nevada Pale Ale

Peroni

Guinness Draught Nitro

Stella Artois

North Coast Scrimshaw

Pacifico Clara

Lost Coast Tangerine Wheat

White Claw (Black Cherry, Raspberry,
Lime, Pineapple)

Corkage fee

WIFI user: Pibar Guests password: woodbridge

For Rotating Draft Beer, Check us Out on Untapped (QR Code), or Ask Your Server!

Food Allergy Warning: Please be advised items on this menu may contain or come in contact with: milk, eggs, gluten so nuts and fish

**Contains Egg White*

