

BRUNCH

Offered Sat & Sun 10am-2pm

MMM MM BURRITO
Harris Ranch carne asada, pico de gallo, pinto beans, eggs, beer cheese, chipotle aioli, and fries *20*

WAKE UP PIZZA
Chicken apple sausage hash, bacon, country gravy, sunny side up egg, scallion *29*

PARFAIT
Honey roasted granola layered with vanilla yogurt, blueberries, strawberries, house raspberry sauce *12*

BAGEL + LOX
Toasted everything bagel, lemon dill cream cheese, salmon lox, thin sliced cucumber, capers and shaved red onion. Served with mixed fruit *22*
Add: Chicken Apple Sausage +4 or Bacon +3

CHILAQUILES
Marinated steak, 2 sunny side up eggs, house made chips, green sauce, cotija *26*

NASHVILLE CHICKEN & WAFFLES
Nashville tenders, Belgian waffles, hot honey, pecan butter, whipped cream, strawberries, powdered sugar *19*

PI BAR OMELETTE
3 eggs, mushrooms, bell peppers, spinach, red onion, cheddar cheese, bruschetta mix, pickled fresno chilis. Served with sourdough toast & country style potatoes *19*

HEIRLOOM BRUSCHETTA AVOCADO TOAST
Sourdough toast, avocado, topped with house made bruschetta, balsamic glaze, microgreens *18*

PI BAR BEIGNETS
Trio of baked beignets, raspberry and chocolate sauce, powdered sugar & whipped cream *14*

STARTERS

HEIRLOOM BURRATA
Crostini, burrata, yellow frisée, basil oil balsamic glaze, pesto mayo *21*

PORCINI MUSHROOM ARANCINI
Risotto, Parmigiano Reggiano, mozzarella, herbs, Pi Bar cream sauce, sweet pepper, lemon aioli *18*

FRIED COCONUT PRAWNS
Sweet mango chili dipping sauce *16*

GIANT PRETZEL
Fat Tire beer cheese *16*

CALAMARI
Calamari fritto with arrabbiata sauce and lemon wedges *23*

PI BAR SALADS

Add to any salad
CHICKEN 8 | STEAK 12

CALIFORNIA CAESAR
Romaine lettuce, sliced avocado, bacon, house-seasoned croutons, Parmigiano Reggiano, Caesar dressing *19*

PI BAR HOUSE SALAD
Spring greens, cherry tomato, carrot, cucumber, black olives, crispy onion strings, house-seasoned croutons, buttermilk ranch dressing *16*

LOADED BUFFALO SKINS
Chicken, bacon, cheddar, green onion, blue cheese, buffalo ranch drizzle *12*

TABLE NACHOS
Pulled pork, pico de gallo, sour cream, hatch chili queso, cotija, house-made chips *22*

VEGGIE HUMMUS BOARD
House made roasted red pepper hummus, purple cauliflower, carrot, sugar snap peas, sweet pepper, cucumber, naan *26*

OYSTERS*
Chef's choice of local or imported oysters served with a tequila lime mignonette
½ dozen *24* | 1 Dozen *48*

PI BAR CHIPS OR FRIES *9*

SPINACH BLUEBERRY
Baby spinach, blueberries, blood oranges, baby kale, marinated chickpeas, red onion, focaccia crostini, Tuscan dressing *19*

TUSCAN KALE
Kalamata olives, cucumbers, cherry tomatoes, baby kale, marinated chickpeas, red onion, focaccia crostini, Tuscan dressing *19*



BONE-IN OR BONELESS WINGS

1 lb Bone-In 19 | ½ lb Boneless 18

TOSSÉD:
TRADITIONAL SPICY BUFFALO
EXTRA HOT BUFFALO
MANGO HABANERO
SWEET THAI CHILI
KOREAN BBQ STYLE
SPICY BBQ

DRY RUBS:
TRADITIONAL RED HOT
LIME PEPPER
GARLIC PARMESAN

**Choice of 1 sauce or dry rub*

Side Ranch +0.75 or Blue Cheese +1

DESSERTS *18*
2 servings per dish



CHOCOLATE CHIP COOKIE
Vanilla ice cream, strawberry compote, chocolate sauce, raspberry sauce

LEMON COOKIE
Blueberry pearls, mascarpone whip, lemon zest

SEASONAL FRUIT COBBLER
Inquire with server

DRINK YOUR CHEESECAKE *21+ 15*
Vanilla vodka, butter syrup, cream cheese topping

BEVERAGES

COKE PRODUCTS *3.75*
REDBULL
Regular or Sugar free *6*

KIDS MENU

PEPPERONI OR CHEESE PIZZA *12*
CHICKEN TENDERS & FRIES *12*
MILK OR CHOCOLATE MILK *4*
APPLE JUICE *3*

Food Allergy Warning: *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.

SANDWICHES & BURGERS

Served with fries, house chips or side salad



PI BAR CHEESEBURGER*
Harris Ranch beef patty, smoked gouda cheese, arugula, tomato, lemon pepper aioli, brioche bun *20*

STRIPLOIN STEAK SANDWICH
Half-pound Angus New York strip, arugula, tomato, red onion, house chimichurri, horseradish aioli, artisan roll *26*

MANGO HABANERO CHICKEN SANDWICH
Crispy chicken, mango habanero sauce, mango chamoy pico, lettuce *20*

GRILLED CHICKEN MARINARA
Grilled chicken, spicy marinara, fresh mozzarella, arugala, tomato, artisan roll *21*

SOUTHWESTERN CHICKEN WRAP
Grilled chicken, black bean corn salsa, onion, cucumber, habanero cheese, spinach, chipotle aioli, chipotle tortilla *21*

PI BAR PIZZA SELECTION

Gluten-Free for +6



MARGHERITA
Hand crushed ciliegine tomato, buffalo mozzarella, fresh basil and balsamic glaze *24*

PI BAR PEPPERONI
Cup & char pepperoni, hot honey, mozzarella *26*

PI BAR MEAT LOVERS
Pepperoni, Italian sausage, ham, smoked honey bacon, sliced jalapenos, red onion, mozzarella *29*

PI BAR COMBO
Pepperoni, Italian sausage, mushrooms, sweet red bell pepper, pepperoncini, olives, scallion, mozzarella *29*

CHICKEN TIKKA
Chicken, purple cauliflower, onion, cilantro, Fresno chilis, tikka ranch, mozzarella *29*

GARDEN VEGETABLE
Garlic roasted cauliflower, cremini mushrooms, zucchini, grape tomato, sweet red bell pepper, fresh arugula, mozzarella, balsamic glaze *27*

PESTO CHICKEN
Chicken, bacon, black olives, sun dried tomatoes, pesto, Parmigiano Reggiano, mozzarella *29*

FIG & BURRATA
Fig, burrata, bacon, fresh arugula, Paremesean, olive oil, mozzarella, balsamic glaze *29*

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pibarwoodbridge.com

18% Gratuity added to parties of 6 or more
**Cake-Cutting fee per person 3*

SIGNATURE COCKTAILS 15

TOUCH ME

Hibiscus infused tequila, prickly pear, raspberry, lime, Mexican orange liqueur

BLOSSOM ROUGE

Whiskey, almond liqueur, grapefruit, aromatic bitters

PLUMB & BARREL

Whiskey, plum cordial, lemon, foamer

DEEP CUT

Whiskey, vanilla, ginger foam

POM INFIERNO

Vodka, pomegranate, yellow chartreuse, lemon, carbonated to order

CREAMSICLE

Mandarin vodka, vanilla, orange, heavy cream

CEREAL KILLER

Vodka, fruit loops, Earl Grey syrup, baileys, lemon

DRINK YOUR CHEESECAKE

Vanilla vodka, butter syrup, cream cheese topping

MYSTERY MAN

Vodka, ube, hazelnut liqueur, coconut, vanilla, lemon

PI BAR ESPRESSO MARTINI

Vodka, vanilla, cacao liqueur, espresso whip

PERFECT MARTINI

Vodka, cucumber, melon, vermouth, olive oil

PEACHY

Pineapple infused vodka, peach puree, peach liqueur, lemon, champagne

TIRAMISU

Vodka, cacao, coffee, almond liqueur

LAVENDER

Empress gin, lavender, elderflower liqueur, champagne

CHAMBONG!

NEED WE SAY MORE?!

GET THE PARTY STARTED! 8

MIMOSAS / BOTTOMLESS*

*(*With Purchase of Entrée Per Person)*

Strawberry basil, prickly pear-raspberry, orange, pineapple, cranberry, grapefruit, guava 8/18

PI BAR BLOODY MARY

House made Bloody Mary mix, Parmesan-infused vodka, mini cheese pizza slice, fresh basil & pizza inspired garnishes 18



SIGNATURE MARGARITAS 15

Make it a Flight! Choose 4 22

Get a Pitcher! 60

TRADITIONAL

BLACKBERRY

MANGO PEACH

STRAWBERRY

AVOCADO-CUCUMBER

+2 *Substitute Reposado Tequila*

+3 *Make it a MEZCALita!*



MOCKTAILS

LOVER'S FUN

Ritual gin, strawberry puree, lemon, foamer 13

MOCKARITA

Almave reposado, agave syrup, lime juice 11

IT'S FUGAZI

Freixenet champagne, pineapple juice, mango peach puree 13

KAVA&CHILL

Kava Haven, lemon, vanilla, and soda 15



PI BAR OLD FASHIONEDS

Make it a flight for 22!

What's your flava? Try 'em all!

FINE & FANCY

White chocolate infused whiskey, salted caramel, tobacco bitters 15

MONKEY BUSINESS

Rye whiskey, banana liqueur, aged maple syrup, chocolate & walnut bitters 15

GOLDEN COMB

Rosemary infused whiskey, elderflower liqueur, honey, aromatic bitters 15

THE TEQUILA OLD FASHIONED

Reposado tequila, grilled pineapple syrup, chili liqueur, chocolate bitters 15



NON-ALCOHOLIC

LAGUNITAS HOPPY

REFRESHER 6

ATHLETIC BREWING LITE 6

ATHLETIC BREWING RUN

WILD IPA 6

HEINEKEN 0.0 7



BEER ON DRAFT (16OZ/PITCHER)

MODELO ESPECIAL 8/24

COORS LIGHT 7/21

MILLER LITE 7/21

LAGUNITAS IPA 8/24

SIERRA NEVADA HAZY LITTLE THING 8/24

FIRESTONE 805 8/24

MICHELOB ULTRA 7/21

BLUE MOON BELGIAN WHITE 7/21

FARMER'S VALLE MEXICAN LAGER 7/21

BOTTLED BEER (12OZ)

CORONA EXTRA 7

MODELO NEGRA 7

BUD LIGHT 6

HEINEKEN 7

SIERRA NEVADA PALE ALE 7

PERONI 7

STELLA ARTOIS 7

NORTH COAST SCRIMSHAW 7

PACIFICO CLARA 7

LOST COAST TANGERINE WHEAT 7

WHITE CLAW

(Black Cherry, Raspberry) 6

CLASSIC COCKTAILS

+1 for Large Rock

OLD FASHIONED

Buffalo Trace Bourbon, aromatic & orange bitters 15

MANHATTAN

Rittenhouse Bonded Rye, sweet vermouth, & aromatic bitters 16

MOSCOW MULE

Grey Goose Vodka, Fever Tree Ginger Beer & lime 16

NEGRONI

Farmer's Gin, Campari & sweet vermouth 15

BEE'S KNEES

Barr Hill Gin with honey & lemon 15

PI BAR SPRITZ

Mommanpop Blood Orange Aperitivo with Napa Valley sparkling wine 16

PAPER PLANE

Buffalo Trace Bourbon, Amaro Nonino, Aperol & lemon 16

RASPBERRY LEMON DROP

Wheatley Vodka, Chambord & lemon 16

SAZERAC

Sazerac Rye Whiskey, Peychaud's Bitters, & absinthe. Served Neat 14

PORNSTAR MARTINI

Wheatley Vodka, passion fruit, lemon, vanilla champagne 15

FRENCH 75

Farmer's Gin, lime, simple syrup, topped with champagne 15

WHISKEY SOUR

Buffalo Trace Bourbon with fresh lemon & simple syrup 15

Add egg white +1

New York Sour +1

MOJITO

Marti Silver Rum with mint, lime & soda water 16

MARTINI

Choice of house vodka or gin with Carpano Dry Vermouth 15

Make it dirty +1

Vesper (vodka, gin, & Lillet Blanc) +4

LAST WORD

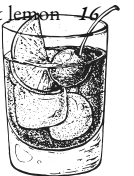
Farmer's Gin, Luxardo Maraschino, Green Chartreuse, & lime 16

NAKED & FAMOUS

Palomo Mezcal, Aperol, Yellow Chartreuse & lime 16

MAI TAI

Flor de Cana 4 Year Rum, dry curacao, orgeat, lime & mint 16



Corkage fee 25 | **WIFI user: Pibar Guests • Password: woodbridge**
For Rotating Draft Beer, Check us Out on Untapped (QR Code),
or Ask Your Server!

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