

THE VIG

McDOWELL MOUNTAIN

READY SET
SUMMER
\$5 TITO'S  **& ROSÉ**
 **ALL SUMMER**
LONG **JUNE THROUGH AUGUST**
@ ALL GENUINE CONCEPTS LOCATIONS

LEND A HELPING HANDLE
**COMMUNITY
HANDLE**
DURING AUGUST

**\$2 from every pint of
Wrenhouse Spellbinder sold
at any Genuine Concepts
location will be donated to
Working Dogs Rescue.**



VIGNATURE COCKTAILS 13

BOURBON TWO WAYS

Old Fashioned, old forester, simple syrup, angostura bitters

Sazerac, old forester, absinthe rinse, simple syrup, peychaud & angostura bitters

COUG CUP

deep eddy lemon vodka, elderflower liqueur, strawberry puree, lemon juice, sparkling wine

THE VIG MANHATTAN

four roses bourbon, carpano sweet vermouth, angostura bitters, milk stout reduction, black walnut bitters

DAILY MULE

daily featured spirit, angostura bitters, goslings ginger beer, lime juice, copper mug

DESERT DOVE

olmeca altos reposado tequila, grapefruit juice, lime juice, simple syrup, q mixers grapefruit soda

GENUINE 75

tanqueray gin, seasonal macerated fruit, lemon juice, simple syrup, sparkling wine

THE BITTY* 10

captain morgan spiced rum, coke, ice and lime

**portion of sales will be donated to maintenance of McDowell Mountain hiking & biking trails*

BENNETT & BUBBLES

tito's handmade vodka, rhubarb bitters, hibiscus syrup, lemon, sparkling wine

BLOOD ORANGE MARGARITA

tepozan organic blanco tequila, blood orange shrubs, smoked bitters, lime juice, simple syrup

FLYING HIGH CADILLAC MARGARITA 15

casamigos reposado tequila, grand marnier, lime juice, agave nectar

In memoriam of Eric — Who lived flying high. You will be forever in our hearts.

WINE

RED

	7oz	btl
Argyle / Pinot Noir / Willamette Valley, OR	16	52
Belle Glos Balade / Pinot Noir / Russian River Valley CA	19	63
Joseph Carr / Cabernet / Paso Robles, CA	15	49
Unshackled by Prisoner / Cabernet / Napa Valley, CA	18	59
Prisoner / Red Blend / Napa Valley, CA	25	83
Lote 44 / Malbec / Mendoza, ARG	13	42
Peirano Estate / Old Vine Zinfandel / Lodi, CA	13	42
House Red ask server for current vintner and varietals	10	32
Groth / Cabernet / Oakville, CA		120
Caymus / Cabernet / Napa Valley, CA		175

WHITE

	7oz	btl
Fernlands / Sauvignon Blanc / Marlborough, NZE	13	424
Horse Heaven Hills / Sauvignon Blanc / Columbia Valley, WA	14	6
Louis Jadot / Chardonnay / Burgundy, FR	13	42
Sonoma Cutrer / Chardonnay / Russian River Valley, CA	15	49
Candoni / Pinot Grigio / Lombardy, ITA	13	42
Bieler Père Et Fils / Rosé / Provence, FR	13	42
Rombauer / Chardonnay / Napa Valley, CA	23	78
House White / Rose ask server for current vintner and varietals	10	32

SPARKLING

Schramsberg Blanc De Blanc / Napa County, CA	50
Campo Viejo / Brut Cava / SPA	32
Enrico / Prosecco / ITA	12
Rotari / Brut Rose / Trentino, ITA	12

BEER

DRAFT

Mother Road Tower Station / IPA / 7.3% abv	7
The Shop Church Music / Hazy IPA / 6.7% abv	7
Papago Orange Blossom / Wheat / 5% abv	7
Huss Genuine Sunshine / Lager / 5.7% abv *	7
Grand Canyon Amber / Ale / 5.4% abv	7
Huss Scottsdale Blonde / Kolsch / 4.7% abv	7
Huss AZ Light / Lager / 4.7% abv	7
Four Peaks Kilt Lifter / Scottish Ale / 6% abv	7
Genuine Sincère / Farmhouse Ale / 7% abv	7
State 48 / Pilsner / 4.5% abv	7
AZ Rotating Handle ask server for details	7
Community Handle** ask server for details	7

* Exclusive to Genuine Concepts locations — A must try!

** A portion of sales will be donated to a local non-profit organization

CANNED

Modern Times Fruitlands / Sour	7
Michelob Ultra / Lager	5
Coors Light / Lager	5
Dos XX Lager	6
Stella Artois / Belgian Pilsner	6
Firestone 805 / Blonde Ale	6
Lagunitas / IPA	6
Angry Orchard / Hard Cider	6
Huss Orange Blossom / Wheat	6
Blue Moon / Belgian White	6
Deschutes Black Butte / Porter	6
Clausthaler N/A / Lager	6
White Claw / Hard Seltzer	6
Topo Chico / Hard Seltzer	6

HAPPY HOUR DRINKS

MONDAY-FRIDAY | 3PM-6PM

2 OFF Well Mixed Drinks,
VIGNature Cocktails & all Beer
(excludes Community Handle)

House Wine — Red, White or Rose	7
Lote 44 Malbec & Peirano Zinfandel	10
Fernlands Sauv Blanc, Louis Jadot Chard	10

OTHER BEVERAGES *straws available upon request*

**COKE, DIET COKE,
GINGER ALE, ICED TEA,
SPRITE** (free refills) 4

**ARNOLD PALMER, LEMONADE,
CRANBERRY JUICE,
COFFEE, HOT TEA** 4

**PUREZZA SPARKLING,
GOSLINGS GINGER BEER
WATER, FIJI** 4

**CULT COLD BREW (9.5OZ
CAN), RED BULL, SUGAR
FREE RED BULL** 5

LUNCH SERVED 11AM-3PM | MONDAY-FRIDAY

SHAREABLES

GRILLED MEXICAN SHRIMP

roasted tomato-horseradish sauce, charred lemon 18

CHIPS & DIPS

warm tortilla chips with house-made guacamole, Ladera salsa & queso 14
add chorizo 2

CRISP CALAMARI

fried calamari, pickled onions, shishito peppers with chipotle aioli & charred lemon 15

HIMALAYAN SALT SEARED AHI TUNA*

yuzu-soy sauce, pickled onions, jicama wrap 16

CHEFS BOARD

selection of meats & cheeses, pickles, fruit paste, beer mustard, grilled Noble bread 22

NOBLE PRETZEL

with queso & beer mustard 9

HUMMUS PLATE

marinated olives, olive oil, fresh vegetables, grilled country bread 13

TRUFFLE PARMESAN FRIES

truffle goat cheese dip 12

CHICKEN WINGS

buffalo, sweet chili or salt & vinegar with blue cheese dressing, celery & carrots 16

NACHOS

cheddar, queso, black beans, olives, jalapeños, green onions, tomatoes, salsa, crema, guacamole 14
add grilled chicken or roasted pork 7

BLISTERED

SHISHITO PEPPERS

chili-garlic-soy 11

MAPLE & BACON

BRUSSELS SPROUTS 12

SPICY FRIED CAULIFLOWER

chili-crunch, smoky blue cheese dressing 13

SWEET POTATO FRIES

with curry dip 8

GARLIC GREEN BEANS

with romesco & marcona almonds 11

SPICY BROCCOLINI

with black pepper feta 13

GREENS

ADD TO ANY SALAD:

BLACK BEAN PATTY 6, GRILLED CHICKEN 7
GRILLED SALMON*, SAUTEED MEXICAN SHRIMP 10
FLAT IRON STEAK* 14

ICEBERG WEDGE SALAD

cherry tomatoes, smoky blue cheese, crispy onions, grilled house bacon, avocado, blue cheese dressing 14

VIG SALAD

arugula, kale, apples, strawberries, candied pecans, Crow's Dairy goat cheese, lemon-poppy seed dressing. 12

SOUTHWEST CHOPPED

romaine lettuce, black beans, roasted corn, watermelon radish, cherry tomatoes, cotija cheese, pepitas, tortilla strips, avocado, avocado ranch 15

SEARED TUNA SALAD*

baby romaine, green beans, pickled onions, cherry tomatoes, fingerling potatoes, olives, hard boiled egg, sherry vinaigrette 21

CAESAR*

baby romaine lettuce, crispy parmesan, parmesan crouton, roasted garlic dressing 13

SUPER SALAD

kale, quinoa, blueberries, pistachios, sweet potatoes, dried cherries, apples, apple cider vinaigrette 15

MAIN DISHES

FISH & CHIPS

beer battered rockfish, jalapeno tartar sauce, french fries 17

TRUFFLE MAC & CHEESE

cavatappi pasta, three cheese sauce, herb bread crumbs 16
add chicken or pork 7

GRILLED SALMON*

quinoa, apple mostarda, bacon brussels sprouts, black pepper red wine reduction 26

STEAK FRITES*

marinated flat iron steak, chimichurri, parmesan fries, arugula, cotija 26

CHICKEN UNDER A BRICK

grilled natural chicken breast, garlic green beans, romesco sauce, crispy fingerling potatoes 25

WILD SHRIMP CO. SCAMPI

Sonoran Pasta Company bucatini noodles, cherry tomatoes, garlic, basil, oregano, pepper flakes, parmesan 24 *GF available*

SANDWICHES

WE USE NOBLE BREAD FOR OUR SANDWICHES, GLUTEN FREE BUN AVAILABLE 1 OR MAKE IT A LETTUCE WRAP
SERVED WITH YOUR CHOICE OF: FRIES, SWEET FRIES OR SIDE SALAD

VIG BURGER*

Rovey Dairy Wagyu beef, cheddar cheese, avocado, caramelized onions, pickled jalapeno, house bacon, VIG sauce 19 add egg 2

GENUINE CHEESEBURGER*

Rovey Dairy Wagyu beef, cheddar cheese, pickles, caramelized onions, lettuce, tomato, VIG sauce 18

VEGGIE BURGER

spicy black bean patty, cheddar cheese, pickles, caramelized onions, lettuce, tomato, VIG sauce 14

HOT CRISPY CHICKEN

buffalo sauce, cheddar cheese, pickled jalapenos, chipotle aioli, slaw 17
sub grilled chicken

TURKEY CLUB

house smoked turkey & Duroc bacon, tomatoes, iceberg lettuce, avocado, garlic aioli, country bread 17

GRILLED HAM & CHEESE

gruyere cheese, smoked ham, challah bread 14

SOUP

POZOLE

red chili spiced mexican soup with pork, hominy, cilantro, avocado, radish, red onions, cabbage 14

TOMATO BISQUE

basil oil, cheese crouton 8
make it a grilled ham & cheese combo 16

STREET TACOS

3 TACOS WITH LOCAL TORTILLAS, CABBAGE, PICKLED ONIONS, CREMA & COTIJA

WILD MEXICAN SHRIMP

with habanero salsa 17

ROASTED PORK

with green chili salsa 13

BLACKENED ROCKFISH

with tomatillo-avocado salsa 15

BLACK BEAN VEGGIE

with tomatillo-avocado salsa 12

KID'S MENU

8 EACH

SLIDERS & FRIES

CHICKEN STRIPS

breaded & fried with french fries

MAC & CHEESE

SALAD

romaine, cherry tomatoes, croutons, ranch dressing

SWEET STREET

WARM BROWNIE SUNDAE

cocoa nib chocolate brownie, chocolate gelato, chocolate sauce, peanuts & whipped cream 10

BUTTERSCOTCH BREAD PUDDING

vanilla gelato, caramel sauce 10

WARM COOKIE SKILLET

salted chocolate chip cookie, salted caramel gelato, chocolate & caramel sauce 10

GRATEFUL SPOON GELATO

three scoops of locally made gelato 6

*THESE ITEMS MAY BE COOKED TO ORDER AND MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS | A GRATUITY OF 18% IS INCLUDED FOR PARTIES OF 8 OR MORE MAR22



PROP 326

HAPPY HOUR | MONDAY - FRIDAY | 3PM - 6PM

BAR SNACKS

3 for 9

**GIANT SPICY
CORN NUTS**

**MARINATED
OLIVES**

**SALT & VINEGAR
POPCORN**

**MARINATED LOCAL
GOAT CHEESE CURDS**

CHIPS & SALSA 4
add queso 2

PORK or CHICKEN TACOS
with green chili salsa (2) 6

GENUINE CHEESE SLIDERS*
beef sliders, cheddar cheese,
onions, pickles, VIG sauce (2) 6

CHEFS BOARD & A BOTTLE
selection of meats & cheeses, beer mustard, pickles, fruit paste, grilled noble bread 28

NOBLE PRETZEL
with queso & beer mustard 6

**BLISTERED
SHISHITO PEPPERS**
chili-garlic-soy 6

HUMMUS PLATE
marinated olives, olive oil,
fresh vegetables, grilled country bread 9

WINE 7
**House Red,
White, Rosé**

BEER 5
All Draft Beer
excludes community handle

WELL 5
LIQUOR

VIGNATURE COCKTAILS 9

BOURBON TWO WAYS
Old Fashioned, old forester,
simple syrup, angostura bitters
Sazerac, old forester,
absinthe rinse, simple syrup,
psychaud & angostura bitters

COUG CUP
deep eddy lemon vodka,
elderflower liqueur,
strawberry puree,
lemon juice, sparkling wine

GENUINE 75
tanqueray gin, lemon juice,
seasonal macerated fruit,
simple syrup, sparkling wine

DAILY MULE
daily featured spirit,
goslings ginger beer,
angostura bitters,
lime juice, copper mug

DESERT DOVE
olmeca altos reposado tequila,
simple syrup, lime juice,
q mixers grapefruit soda,
grapefruit juice

THE VIG MANHATTAN
four roses bourbon,
angostura bitters,
carpano sweet vermouth,
milk stout reduction,
black walnut bitters

BENNETT & BUBBLES
tito's handmade vodka,
rhubarb bitters, hibiscus syrup,
lemon, sparkling wine

BLOOD ORANGE MARGARITA
tepozan organic blanco tequila,
blood orange shrubs, smoked bitters,
lime juice, simple syrup

**FLYING HIGH
CADILLAC MARGARITA** 12
casamigos reposado tequila,
lime juice, grand marnier,
agave nectar

In memoriam of Eric. Who lived flying high. You will be forever in our hearts

DINNER SERVED 5PM-CLOSE

SHAREABLES

CHIPS & DIPS

warm tortilla chips with house-made guacamole, Ladera salsa & queso 14
add chorizo 2

HIMALAYAN SALT SEARED AHI TUNA*
yuzu-soy sauce, pickled onions, jicama wrap 16

CRISP CALAMARI

fried calamari, pickled onions, shishito peppers with chipotle aioli & charred lemon 15

GRILLED MEXICAN SHRIMP

roasted tomato-horseradish sauce, charred lemon 18

SIZZLING BACON

6 ounces of house-made Duroc bacon with maple syrup, sherry vinegar, grilled country bread 16

NOBLE PRETZEL

with queso & beer mustard 9

CHEFS BOARD

selection of meats & cheeses, pickles, fruit paste, beer mustard, grilled Noble bread 22

HUMMUS PLATE

marinated olives, olive oil, fresh vegetables, grilled country bread 13

TRUFFLE PARMESAN FRIES

truffle goat cheese dip 12

TRUFFLE MAC & CHEESE

cavatappi pasta, three cheese sauce, herb bread crumbs 16
add grilled chicken or roasted pork 7

BLISTERED

SHISHITO PEPPERS
chili-garlic-soy 11

MAPLE & BACON BRUSSELS SPROUTS 12

SPICY FRIED CAULIFLOWER

chili-crunch, smoky blue cheese dressing 13

SWEET POTATO FRIES

with curry dip 8

GARLIC GREEN BEANS

with romesco & marcona almonds 11

SPICY BROCCOLINI

with black pepper feta 13

GREENS

ADD TO ANY SALAD:
BLACK BEAN PATTY 6
GRILLED CHICKEN 7

GRILLED SALMON* or SAUTEED MEXICAN SHRIMP 10
FLAT IRON STEAK* 14

ICEBERG WEDGE SALAD

cherry tomatoes, smoky blue cheese, crispy onions, grilled house bacon, avocado blue cheese dressing 14

VIG SALAD

arugula, kale, apples, strawberries, candied pecans, Crow's Dairy goat cheese, lemon-poppy seed dressing. 12

SOUTHWEST CHOPPED

romaine lettuce, black beans, roasted corn, watermelon radish, cherry tomatoes, cotija cheese, pepitas, tortilla strips, avocado, avocado ranch 15

SEARED TUNA SALAD*

baby romaine, green beans, pickled onions, cherry tomatoes, fingerling potatoes, olives, hard boiled egg, sherry vinaigrette 21

CAESAR*

baby romaine lettuce, crispy parmesan, parmesan crouton, roasted garlic dressing 13

SUPER SALAD

kale, quinoa, blueberries, pistachios, sweet potatoes, dried cherries, apples, apple cider vinaigrette 15

MAIN DISHES

STEAK & TATERS*

crispy parmesan fingerlings, chimichurri, arugula

CHOOSE YOUR STEAK:

ANGUS FLATIRON 26

ARGENTINE STRIPLOIN 38

STRIPED SEA BASS*

forbidden rice pilaf, broccolini, pickled onion, peppers, citrus vinaigrette 34

RED WINE BRAISED BEEF SHORT RIBS

creamy goat cheese polenta, roasted carrots, gremolata salad 34

GRILLED SALMON*

quinoa, apple mostarda, bacon brussels sprouts, black pepper red wine reduction 26

CHICKEN UNDER A BRICK

grilled natural chicken breast, garlic green beans, romesco sauce, crispy fingerling potatoes 25

WILD SHRIMP CO. SCAMPI

Sonoran Pasta Company bucatini noodles, cherry tomatoes, garlic, basil, oregano, pepper flakes, parmesan 24
GF available

SANDWICHES

WE USE NOBLE BREAD FOR OUR SANDWICHES, GLUTEN FREE BUN AVAILABLE 1 OR MAKE IT A LETTUCE WRAP
SERVED WITH YOUR CHOICE OF: FRIES, SWEET FRIES OR SIDE SALAD

GENUINE CHEESEBURGER*

Rovey Dairy Wagyu beef, cheddar cheese, pickles, caramelized onions, lettuce, tomato, VIG sauce 18

HOT CRISPY CHICKEN

buffalo sauce, cheddar cheese, pickled jalapenos, chipotle aioli, slaw 17
sub grilled chicken

VEGGIE BURGER

spicy black bean patty, cheddar cheese, pickles, caramelized onions, lettuce, tomato VIG sauce 14

TURKEY CLUB

house smoked turkey & Duroc bacon, tomatoes, iceberg lettuce, avocado, garlic aioli, country bread 17

SOUP

POZOLE

red chili spiced mexican soup with pork, hominy, cilantro, avocado, radish, red onions, cabbage 14

TOMATO BISQUE basil oil, cheese crouton 8

STREET TACOS

3 TACOS WITH LOCAL TORTILLAS, CABBAGE, PICKLED ONIONS, CREMA & COTIJA

WILD MEXICAN SHRIMP

with habanero salsa 17

ROASTED PORK

with green chili salsa 13

BLACKENED ROCKFISH

with tomatillo-avocado salsa 15

BLACK BEAN VEGGIE

with tomatillo-avocado salsa 12

KID'S MENU

8 EACH

SLIDERS & FRIES

CHICKEN STRIPS

breaded & fried with french fries

MAC & CHEESE

SALAD

romaine, cherry tomatoes, croutons, ranch dressing

SWEET STREET

WARM BROWNIE SUNDAE

cocoa nib chocolate brownie, chocolate gelato, chocolate sauce, peanuts & whipped cream 10

BUTTERSCOTCH BREAD PUDDING

vanilla gelato, caramel sauce 10

WARM COOKIE SKILLET

salted chocolate chip cookie, salted caramel gelato, chocolate & caramel sauce 10

GRATEFUL SPOON GELATO

three scoops of locally made gelato 6

*THESE ITEMS MAY BE COOKED TO ORDER AND MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS | A GRATUITY OF 18% IS INCLUDED FOR PARTIES OF 8 OR MORE MAR22

BRUNCH 10AM-3PM | SATURDAY & SUNDAY

SNACKS

3 FOR 13

SALT & VINEGAR POPCORN 6

GIANT CORN NUTS SALTY & SPICY 6

MARINATED OLIVES 6

LOCAL GOAT CHEESE CURDS 8

STARTERS

JUMBO CINNAMON ROLL
with cream cheese frosting 10

AVOCADO TOAST
grilled country bread, smashed avocado,
cherry tomatoes, arugula 14
ADD EGG 2 ADD SMOKED SALMON 8

SIZZLING BACON
6 ounces of house-made Duroc bacon with
maple syrup, sherry vinegar, grilled country bread 16

SMOKED SALMON
Noble Bagel, roasted tomatoes,
crisp capers, lemon cream cheese,
pickled onions, arugula 16

AHI TUNA seared on HIMALAYAN SALT*
yuzu-soy sauce, pickled onions, jicama wrap 16

GRILLED MEXICAN SHRIMP
roasted tomato-horseradish sauce,
charred lemon 18

NOBLE PRETZEL
with jalapeno queso & beer mustard 9

HUMMUS
marinated olives, olive oil,
fresh vegetables, grilled country bread 13

CHIPS & DIPS
warm tortilla chips with house-made guacamole,
Ladera salsa & jalapeño queso 14
ADD CHORIZO 2

BLISTERED SHISHITO PEPPERS
chili-garlic-soy 11

CHICKEN WINGS
buffalo, sweet chili or salt & vinegar
with blue cheese dressing, celery & carrots 16

CRISP CALAMARI
fried calamari, pickled onions, shishito peppers
with chipotle aioli & charred lemon 15

TRUFFLE PARMESAN FRIES
truffle goat cheese dip 12

MAPLE & BACON BRUSSELS SPROUTS 12

SPICY FRIED CAULIFLOWER
chili-crunch, smoky blue cheese dressing 13

SWEET POTATO FRIES
with curry dip 8

POZOLE
red chili spiced mexican soup with pork,
hominy, cilantro, avocado, radish,
red onions, cabbage 14

STEAK & EGGS*
flat iron steak, chimichurri, VIG potatoes,
scrambled eggs, noble bread 25

EGGS BENEDICT*
Royale muffin, smoked ham, poached eggs,
hollandaise sauce, VIG potatoes 14

BUTTERMILK PANCAKES
blueberry compote, vanilla whipped cream 12

CROQUE MADAME*
challah, cheddar & gruyere cheese, bechamel,
smoked ham, sunny egg, VIG potatoes 15

SANDWICHES
WE USE NOBLE BREAD FOR OUR SANDWICHES, GLUTEN FREE BUN AVAILABLE 1 OR MAKE IT A LETTUCE WRAP
SERVED WITH YOUR CHOICE OF: FRIES, SWEET FRIES OR SIDE SALAD

GENUINE CHEESEBURGER*
Rovey Dairy Wagyu beef, cheddar cheese, pickles,
caramelized onions, lettuce, tomato,
VIG sauce 18

TURKEY CLUB
house smoked turkey & Duroc bacon, garlic aioli,
lettuce, tomato, avocado on country bread 17

SALADS
ADD TO ANY SALAD:
BLACK BEAN PATTY 6, GRILLED CHICKEN 7
SAUTEED MEXICAN SHRIMP, GRILLED SALMON* 10, FLAT IRON STEAK* 14

ICEBERG WEDGE SALAD
cherry tomatoes, smoky blue cheese,
crispy onions, grilled house bacon, avocado,
blue cheese dressing 15

SUPER SALAD
kale, quinoa, blueberries, pistachios,
dried cherries, apples, sweet potatoes,
apple cider vinaigrette 15

SOUTHWEST CHOPPED
romaine, black beans, roasted corn, radish,
tomatoes, cotija cheese, tortilla strips,
avocado ranch dressing, avocado, pepitas 15

BLACKENED ROCKFISH*
with tomatillo-avocado salsa 15

ROASTED PORK
with green chili salsa 13

BUILD YOUR MIMOSA
YOUR CHOICE OF:
cranberry, grapefruit, orange, pineapple 9

VIG BLOODY MARY
vodka, house made bloody mary mix,
banana pepper, celery, lime, olive, beef stick 10

VIG MARGARITA
tequila, triple sec, agave, lime juice 10

VIG CHELADA
cerveza, house made bloody mary mix,
chili lime salt, lime 7

BRUNCH

CHILAQUILES
scrambled eggs, crisp corn tortillas, white cheddar,
green chili pork, jalapeno crema 14
SUB GRILLED CHICKEN 2

NUTELLA-BANANA FRENCH TOAST
battered challah bread, nutella,
banana compote, crispy bacon 13

CHORIZO BURRITO
housemade chorizo, scrambled eggs, onion,
VIG potatoes, cheddar cheese, green chilis 14

HARVEST VEGGIE QUICHE
onion, roasted tomato, green chili,
cheddar cheese, arugula salad 14

SHORT RIB HASH*
braised short rib, peppers, onions, potatoes
poached eggs, country bread, horseradish cream 17

VIG BURGER*
Rovey Dairy Wagyu beef, cheddar cheese, avocado,
caramelized onions, pickled jalapeno,
house bacon, VIG sauce 19 ADD EGG 2

VEGGIE BURGER
spicy black bean patty, cheddar cheese, pickles,
caramelized onions, lettuce, tomato VIG sauce 14

SEARED TUNA SALAD*
gem lettuce, green beans, pickled onions,
cherry tomatoes, fingerling potatoes, olives,
hard boiled egg, sherry vinaigrette 21

STREET TACOS

3 TACOS WITH LOCAL TORTILLAS, CABBAGE, PICKLED ONIONS, CREMA & COTIJA

BLACK BEAN VEGGIE
with tomatillo-avocado salsa 12

WILD MEXICAN SHRIMP
with habanero salsa 17

BRUNCH DRINKS

COLD BREW OLD FASHIONED
Old forester, black walnut bitters,
cult cold brew, simple syrup
az sunshine bitters 13

KICK START
cutwater horchata vodka,
crater lake hazelnut, amaro delle sirene,
cold brew, mas mole bitters 13

EARLY BIRD
deep eddy grapefruit vodka,
elderflower liqueur, rosemary simple syrup,
lemon, grapefruit juice 13