

THE VIG

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ALL DAY MENU

STARTERS

- HOUSEMADE GUAC & SALSA
warm tortilla chips 14
- SMOKED QUESO CON CHILE
warm tortilla chips 12
ADD CHORIZO 2
- TUNA TARTARE*
yuzu-soy sauce, avocado, cilantro,
togarashi, crispy black rice,
seeded lavosh 19
- CRISP CALAMARI
pickled onions, shishito peppers,
chipotle aioli, charred lemon 16

- NOBLE PRETZEL
queso, house mustard 11
- CHEF'S BOARD
prosciutto, olli calabrese,
olli finocchiona, seahive cheddar,
smoky bleu cheese, brie, french pickles,
fruit paste, house mustard, apples,
grapes, grilled noble bread 24
- PORK BELLY BANH MI SLIDERS
grilled pork belly, soy glaze,
sriracha aioli, pickled cucumber salad,
soft roll 16

- CLASSIC HUMMUS
roasted garlic, fresh vegetables,
olives, seeded lavosh 14
- CRISP CAULIFLOWER
chipotle aioli, crispy onions 11
- BLISTERED SHISHITO PEPPERS
chili-garlic soy 12
- GRILLED CHICKEN WINGS
buffalo, sweet chili, or bbq, celery,
carrots, bleu cheese dressing 16

SOUP & GREENS

- POZOLE
red chili spiced mexican soup with pork, hominy,
cilantro, avocado, radish, red onions, cabbage... 15
- VIG SALAD
mixed greens, apples, dried pomegranate, goat
cheese, pistachios, pomegranate vinaigrette ... 14
- STEAK SALAD*
grilled new york steak, baby kale, frisee, pickled
grapes, almonds, smoked bleu cheese,
fried onions, roasted shallot vinaigrette 24
- GRILLED CHICKEN CHOPPED
romaine lettuce, black beans, roasted corn,
watermelon radish, cherry tomatoes, cotija
cheese, pepitas, tortilla strips, avocado,
avocado ranch 19
- BRUSSELS SPROUTS SALAD
roasted sprouts, roasted squash, baby kale, bacon,
candied cashews, parmesan,
honey-balsamic vinaigrette 15

- ADD ONS:**
- BLACK BEAN PATTY... 6
 - GRILLED CHICKEN.... 7
 - SAUTEED SHRIMP .. 10
 - PAN SEARED SALMON*10
 - NEW YORK STEAK* ... 14

TACOS

- 3 TACOS WITH LOCAL TORTILLAS,
CABBAGE, PICKLED ONIONS, CREMA & COTIJA.
SERVED WITH BLACK BEANS
- WILD ARGENTINE SHRIMP
with habanero salsa 20
- ROASTED PORK
with green chili salsa 17
- BLACKENED ROCKFISH*
with tomatillo-avocado salsa 19
- VEGGIE
roasted corn, peppers, black beans & potato
with tomatillo-avocado salsa 15

KIDS

- SLIDERS & FRIES 10
- CHICKEN STRIPS
breaded & fried, served with french fries 10
- MAC AND CHEESE 10
- SALAD
romaine, cherry tomatoes, ranch dressing 10

A gratuity of 18% is included for parties of 8 or more

PARK WEST

SANDWICHES

WE USE NOBLE BREAD. CHOICE OF: FRIES, SWEET FRIES OR SALAD

- GENUINE CHEESEBURGER*
harris ranch burger, american cheese, pickles, caramelized onions, lettuce, tomato,
vig sauce, soft roll 19
VEGGIE PATTY 16
- FRENCH DIP
herb roasted Angus prime rib, horseradish cream, soft hoagie roll, au jus 24
- HOT HONEY CHICKEN
spicy honey, cheddar cheese, pickles, vinegar slaw, white bbq sauce 19
- TURKEY PASTRAMI
boar's head pastrami turkey, gruyere cheese, creamy slaw, vig sauce,
pickles, pretzel roll 19
GLUTEN FREE BUN AVAILABLE FOR \$1 OR MAKE IT A LETTUCE WRAP

ENTREES

- FISH & CHIPS
beer battered rockfish, crispy fries, creamy slaw,
jalapeno tartar sauce 22
- SEARED ICELANDIC SALMON*
butternut squash, roasted cauliflower, wilted kale,
lemon-sage brown butter 28
- MAC & CHEESE
white cheddar cheese sauce 16
ADD CHICKEN OR ROASTED PORK 7
- RIGATONI BOLOGNESE
house made rigatoni, beef & pork sauce, parmesan, whipped ricotta .. 26
GF PASTA AVAILABLE BY REQUEST
- NEW YORK STEAK FRITES*
parmesan fries, chimichurri butter, side salad 28
- CRAB & SHRIMP ENCHILADAS
crab, shrimp, spinach, blue corn tortilla, pepper jack cheese,
black beans, green chili cream, guacamole, pickled onions 27

ROTISSERIE MENU AFTER 5PM

- PRIME RIB
14oz herb crusted Argentine angus
ribeye served with au jus & creamy
horseradish 38
- HALF CHICKEN
brined & herb roasted natural chicken
served with choice of one sauce: lemon
butter, chimichurri, romesco 26
- SIDES CHOOSE TWO
ROASTED RED POTATOES
MASHED POTATOES
MAC AND CHEESE
ROASTED BRUSSELS SPROUTS
BUTTERNUT SQUASH

DESSERT

- HOT FUDGE SUNDAE vanilla gelato, peanuts, whipped cream 10
- BUTTERSCOTCH BREAD PUDDING vanilla gelato, caramel sauce 10
- PIE SNOB APPLE PIE vanilla gelato 10

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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STARTERS

- JUMBO CINNAMON ROLL**
with cream cheese frosting 10
- AVOCADO TOAST**
grilled multi-grain bread, smashed
avocado, cherry tomatoes, arugula .. 14
ADD EGG 2
ADD SMOKED SALMON* 8
- TUNA TARTARE***
yuzu-soy sauce, avocado, cilantro,
togarashi, crispy black rice,
seeded lavosh..... 19
- HOUSEMADE GUAC & SALSA**
warm tortilla chips 14

- CLASSIC HUMMUS**
roasted garlic, olives, fresh vegetables,
seeded lavosh..... 14
- CRISP CAULIFLOWER**
chipotle aioli, crispy onions 13
- SMOKED QUESO CON CHILE**
warm tortilla chips 12
ADD CHORIZO 2

- BLISTERED SHISHITO PEPPERS**
chili-garlic soy..... 12
- GRILLED CHICKEN WINGS**
buffalo, sweet chili, or BBQ, celery,
carrots, bleu cheese dressing 16
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pickled onions, shishito peppers,
chipotle aioli, charred lemon 16

SOUP & GREENS

- POZOLE**
red chili spiced mexican soup with pork, hominy,
cilantro, avocado, radish, red onions, cabbage.. 15
- VIG SALAD**
mixed greens, apples, dried pomegranate, goat
cheese, pistachios, pomegranate vinaigrette.... 14
- STEAK SALAD***
grilled stripsteak, baby kale, frisee, pickled grapes,
almonds, smoked bleu cheese,
fried onions, roasted shallot vinaigrette 24
- GRILLED CHICKEN CHOPPED**
romaine lettuce, black beans, roasted corn,
watermelon radish, cherry tomatoes, cotija
cheese, pepitas, tortilla strips, avocado,
avocado ranch 19
- BRUSSELS SPROUTS SALAD**
roasted sprouts, roasted squash, baby kale,
bacon, candied cashews, parmesan,
honey-balsamic vinaigrette 15
- ADD ONS:**
BLACK BEAN PATTY... 6
GRILLED CHICKEN.... 7
SAUTEED SHRIMP .. 10
PAN SEARED SALMON*10
NEW YORK STEAK* ... 14

TACOS

- 3 TACOS WITH LOCAL TORTILLAS,
CABBAGE, PICKLED ONIONS, CREMA &
COTIJA. SERVED WITH BLACK BEANS
- WILD ARGENTINE SHRIMP**
with habanero salsa 20
- ROASTED PORK**
with green chili salsa 17
- BLACKENED ROCKFISH***
with tomatillo-avocado salsa 19
- VEGGIE**
roasted corn, peppers, black beans & potato
with tomatillo-avocado salsa 15

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A GRATUITY OF 18% IS INCLUDED FOR PARTIES OF 8 OR MORE

BRUNCH

- STEAK & EGGS***
grilled stripsteak, chimichurri,
VIG potatoes, scrambled eggs,
grilled country bread..... 26
- BISCUITS & GRAVY**
turkey sausage gravy, scrambled eggs,
buttermilk biscuit, VIG potatoes 16
- BUTTERMILK PANCAKES**
blueberry compote,
vanilla whipped cream 12
- CHILAQUILES**
scrambled eggs, crisp corn tortillas,
white cheddar, green chili pork,
jalapeno crema 16
- BREAKFAST SANDWICH**
choice of turkey sausage or smoked
bacon, fried egg, american cheese,
sriracha aioli, VIG potatoes, soft roll. 16

- STUFFED FRENCH TOAST**
spiced cream stuffed brioche, candied
pecans, caramel sauce 14
- CLASSIC BREAKFAST**
two eggs any style, VIG potatoes,
grilled country bread, choice of: bacon,
turkey sausage..... 15
- 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
- PORK BELLY BENEDICT**
grilled pork belly, wilted kale, poached
egg, chipotle hollandaise, royal muffin,
VIG potatoes 18

SANDWICHES

- GENUINE CHEESEBURGER***
harris ranch custom burger, american
cheese, pickles, caramelized onions,
lettuce, tomato, vig sauce, soft roll.... 19
veggie patty..... 16
- FRENCH DIP**
herb roasted angus prime rib,
horseradish cream, soft hoagie roll,
au jus..... 24

- WE USE NOBLE BREAD, CHOICE OF:
FRIES, SWEET FRIES OR SALAD
- HOT HONEY CHICKEN**
spicy honey, cheddar cheese, pickles,
vinegar slaw, white bbq sauce 19
- TURKEY PASTRAMI**
boar's head pastrami turkey, gruyere
cheese, creamy slaw, vig sauce, pickles,
pretzel roll..... 19

GLUTEN FREE BUN AVAILABLE FOR \$1 OR MAKE IT A LETTUCE WRAP

BRUNCH DRINKS

- BUILD YOUR OWN MIMOSA GLASS** glass of house sparkling, choice of
juice: orange, grapefruit, cranberry, pineapple, blood orange, peach 12
- BUILD YOUR OWN MIMOSA BOTTLE** bottle of house sparkling, choice of
3 juices: orange, grapefruit, cranberry, pineapple, blood orange, peach 32
- VIG BLOODY MARY** vodka, housemade mix, banana pepper, celery, lime,
olive 10
- SMOKY BAKON MARY** bakon vodka, smoked bloody mary mix,
crispy bacon, meat stick, smoked sea salt..... 13
- MARIA VERDE** tepozan tequila, ancho reyes verde, green mary mix,
pickled vegetables 12
- VIG MARGARITA** tequila, triple sec, agave, lime juice 10
- VIG CHELADA** cerveza, housemade bloody mary mix, chili lime salt, lime ... 10
- COLD BREW OLD FASHIONED** old forester, rocc cold brew, walnut
bitters, orange bitters, maple syrup 13
- EARLY BIRD** deep eddy grapefruit vodka, elderflower liqueur, rosemary simple
syrup, lemon, grapefruit juice..... 13

BRUNCH BRUNCH BR

VIGNATURE COCKTAILS

- NITRO DOUBLE ESPRESSO MARTINI**
double espresso vodka, rocc cold brew, borghetti espresso liqueur 14
- CHEEKY LIL DEVIL**
ghost chili infused tequila, triple sec, peach puree, fresh lime, sugar rim 14
ALSO AVAILABLE WITHOUT SPICE
- LAVENDER HAZE**
deep eddy lemon vodka, triple sec, lemon juice, lavender syrup 12
- BLACKBERRY SMASH**
jameson whiskey, blackberry puree, lemon juice, mint, sprite 12
- MAKE IT REIGN**
empress gin, creme de violette, fresh lemon, simple syrup, fee foam 14
- OLD FASHIONED 2.0**
four roses bourbon, house-made earl grey tea syrup, nectar px sherry, apricot brandy, angostura bitters 14
- WHERE THERE'S SMOKE...**
vida mezcal, spicy agave, chocolate bitters. 14
- FLYING HIGH CADILLAC MARGARITA**
el tequileno gran reserva reposado tequila, grand marnier, fresh lime, agave nectar..... 16
IN MEMORIAM OF ERIC - WHO LIVED FLYING HIGH. YOU WILL BE FOREVER IN OUR HEARTS.
- THE COUG CUP**
deep eddy lemon vodka, bols elderflower, strawberry puree, lemon juice, sparkling wine..... 14
- BANANAHATTAN**
rittenhouse rye, montenegro amaro, banana liquor, sweet vermouht, angostura bitters ... 14
- STRAWBERRY FIELDS**
bacardi rum, strawberry puree, banana liquor, orgeat, lemon juice..... 14
- DAILY MULE**
daily featured spirit, angostura bitters, big marble organic ginger beer, lime juice 14
- BENNET & BUBBLES**
tito's handmade vodka, hibiscus syrup, fresh lemon, rhubarb bitters, sparkling wine 14
- THE BITTY*****
captain morgan spiced rum, coke, lime 12

OTHER DRINKS

- SODAS 4
ICED TEA, LEMONADE 4
HOT TEA, COFFEE 4
PROPER HIBISCUS 7
FIJI 4
ROCC COLD BREW 5

*EXCLUSIVE TO GENUINE CONCEPTS LOCATIONS... A MUST TRY
**A PORTION OF ALL SALES WILL BE DONATED TO A LOCAL NON PROFIT ORGANIZATION
***A PORTION OF SALES WILL BE DONATED TO MAINTENANCE OF MCDOWELL MOUNTAIN HIKING & BIKING TRAILS



WINE

IT'S NOT GOOD TO KEEP THINGS BOTTLED UP



sparkling

- HOUSE SPARKLING 12 32
ROTARI PROSECCO ROSE SPLIT 14 N/A
ST. HILAIRE BLANC DE BLANCS, FRANCE N/A 48
MOUTARD COTES DES BAR, CHAMPAGNE, FRANCE N/A 99

white

- RUBY DONNA MOSCATO, PUGLIA, ITALY 11 39
CONVIVIAL PINOT GRIGIO, ITALY 12 39
MER SOLEIL CHARDONNAY, MONTEREY, CA 14 49
FERNLANDS SAUVIGNON BLANC, MARLBOROUGH, NZE 13 43
LEFTCOAST WHITE PINOT NOIR, WILLAMETTE VALLEY, OR 15 55
HOUSE WHITE 10 32
MARCEL COUTURIER POUILLY FUISSE, BURGUNDY, FR.. N/A 84

rosé

- HOUSE ROSE 10 32
LES HAUTS PLATEAUX ROSE, PROVENCE, ITALY N/A 44

red

- PALI PINOT NOIR, SONOMA, CA 14 54
GROUNDWORK CABERNET, PASO ROBLES, CA 15 56
LOSCANO MALBEC, MENDOZA, ARGENTINA 13 49
ELIZABETH ROSE RED BLEND, NAPA VALLEY, CA 15 57
HOUSE RED 10 32
BELLE GLOS BALADE PINOT NOIR, S. RITA HILLS, CA .. N/A 70
B. WISE TRIOS CABERNET, MOON MOUNTAIN, CA N/A 99
GHOST BLOCK CABERNET, NAPA VALLEY, CA N/A 122

BEER DRAFT

- HUSS GENUINE SUNSHINE* LAGER 5.7% 7.5
HUSS SCOTTSDALE BLONDE KOLSCH, 4.7% 7.5
THE SHOP CHURCH MUSIC HAZY IPA, 6.7% 7.5
MOTHER ROAD TOWER STATION IPA, 7.3% 7.5
MOTHER ROAD DAILY DRIVER PALE ALE 4.8% 7
FOUR PEAKS KILT LIFTER SCOTTISH ALE, 6% 7
MODELO ESPECIAL MEXICAN LAGER, 4.4% 6
FOUR PEAKS WOW WHEAT ALE, 5.0% 7
MICHELOB ULTRA LIGHT LAGER 4.2% 6
AZ ROTATING HANDLES ASK SERVER
COMMUNITY HANDLE** ASK SERVER

BOTTLES & CANS

- COORS LIGHT LAGER 6
DOS XX LAGER 6
STELLA ARTOIS BELGIAN PILSNER 6
PAPAGO ORANGE BLOSSOM WHEAT 6
BLUE MOON BELGIAN WHITE 6
LAGUNITAS IPA 6
MODERN TIMES FRUITLANDS 16 OZ. SOUR 6
DESCHUTES BLACK BUTTE PORTER 6
ANGRY ORCHARD HARD CIDER 6
WHITE CLAW HARD SELTZER 6
HIGH NOON HARD SELTZER 6
HEINEKEN 0.0 NON ALCOHOLIC BEER 6

★ ★ ★ THE JUICE ★ ★ ★

HAPPY HOUR MONDAY - FRIDAY 3PM TO 6PM

BITES

- NACHOS**
cheddar, black beans, olives, jalapenos, green onions, tomatoes, salsa, crema, guacamole 14
- PORK OR CHICKEN TACOS**
two tacos with green chili salsa 6
- GENUINE CHEESE SLIDERS***
two beef sliders, american cheese, onions, pickles, vig sauce 6
- NOBLE PRETZEL**
with queso & house mustard 6
- BLISTERED SHISHITO PEPPERS**
chili-garlic-soy 6
- CHEF'S BOARD & BOTTLE**
parma prosciutto, olli calabrese, olli finocchiona, seahive cheddar, smoky bleu cheese, brie, french pickles, fruit paste, house mustard, apples, grapes, grilled noble bread 32

DRINKS

WINE 7
HOUSE RED,
WHITE, ROSE

BEER 5
ALL DRAFT BEER
EXCLUDES COMMUNITY

WELL
LIQUOR 5

VIGNATURE COCKTAILS

CHEEKY LIL DEVIL
ghost chili infused tequila, triple sec, peach puree, fresh lime, sugar rim 10
ALSO AVAILABLE WITHOUT SPICE

BLACKBERRY SMASH
jameson whiskey, blackberry puree, lemon juice, mint, sprite 8

THE BITTY***
captain morgan spiced rum, coke, ice and lime 8

MAKE IT REIGN
empress gin, creme de violette, lemon, simple syrup, fee foam ... 10

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bacardi rum, strawberry puree, banana liquor, orgeat, lemon 10

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OLD FASHIONED 2.0
four roses bourbon, house-made earl grey tea syrup, nectar px sherry, apricot brandy, angostura bitters .. 10

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

***A PORTION OF SALES WILL BE DONATED TO MAINTENANCE OF MCDOWELL MOUNTAIN HIKING & BIKING TRAILS