PAN SEARED DIVER SCALLOPS
ricotta gnudi, creamed corn
house bacon, corn dust
28

GRILLED FILET MIGNON
braised cipollini onion
crisp potato cake, red wine jus
37

OCTOBER COMMUNITY HANDLE
SNACKS 3 for 13
[ HALF PRICE DURING HAPPY HOUR ]
SALT & VINEGAR POTATO CHIPS 6
GIANT CORN NUTS SALTY & SPICY 5
MARINATED OLIVES 5
SPICED PORK RINDS WITH CHOLULA 5
MARINATED LOCAL GOAT CHEESE CURDS 6
STARTERS
NOBLE PRETZEL
with jalapeno queso & beer mustard 7
HUMMUS PLATE
marinated olives, olive oil, fresh vegetables, grilled country bread 12
CHIPS & DIPS 13
warm tortilla chips with house-made guacamole, ladera salsa & jalapeno queso. add cheddar 2
BLISTERED SHISHITO PEPPERS
chili-garlic-soy 9
CHICKEN WINGS 14
buffalo, sweet chili or salt & vinegar with bleu cheese dressing, celery & carrots
NACHOS 12
cheddar, queso, black beans, olives, jalapenos, green onions, tomatoes, salsa, crema, guacamole add grilled chicken or green chili pork 6
CHEFS BOARD
selection of meats & cheeses, grilled Noble bread, pickles, fruit paste, beer mustard 20
FRITTO MISTO
fried calamari, wild shrimp, pickled onions, shishito peppers with chipotle aioli 15
SIZZLING BACON
6 ounces of house-made Durac bacon with maple syrup, sherry vinegar, grilled country bread 15
AHÍ TUNA seared on HIMALAYAN SALT yuzu-soy sauce, pickled onions, jicama wrap 15
WILD MEXICAN SHRIMP COCKTAIL
poached Mexican shrimp, clamato, tomatoes, cilantro, cucumber, avocado, corn chips 15
SIDE STREET
6
SWEET POTATO FRIES
FRITES ST. FRIES
GARLIC GREEN BEANS
SPICY BROCCOLINI
MAPLE & BACON BRUSSELS SPROUTS
KID’S MENU
7
SLIDERS W/ FRENCH FRIES
CHICKEN STRIPS
breaded and fried with french fries
SALAD
romaine, cherry tomatoes, croutons, ranch dressing
MAC & CHEESE
HAPPY HOUR FOOD MON-FRI 3PM-6PM
PORK TACOS
with green chili salsa (2) 5
GENUINE CHEESE SLIDERS
beef sliders, cheddar cheese, pickles, VIG sauce (2) 6
BLISTERED SHISHITO PEPPERS
chili-garlic-soy 5
CHEFS BOARD & A BOTTLE 28

MAIN STREET
FISH & CHIPS
crispy halibut, jalapeno tartar sauce, Frites St. fries 17
POZOLE
red chili spiced mexican soup with pork, hominy, cilantro, avocado, radish, red onions, cabbage 12
MAC & CHEESE
caviar-pasta, three cheese sauce, herb bread crumbs 12
BEER BRAISED MUSSELS
Frites St. Fries, chORIZO, cilantro, roasted poblano, grilled country bread 17
CEDAR GRILLED SALMON*
red wine glazed, garlic green beans, quinoa pilaf 21
CHICKEN UNDER A BRICK
grilled natural chicken breast, fingerling potatoes, cipollini onions, broccoli, roasted tomatoes, arugula pesto 19
SONORAN PASTA CO. BUCATINI
Wild Shrimp Co. shrimp, cherry tomatoes, garlic, balsamic, pepper flakes, parmesan 21 GF available
STEAK FRIES*
marinated flat iron steak, chimichurri, Frites St. fries, arugula, cotija 20

SANDWICHES
we use Noble Bread for our sandwiches gluten free bun available 1
or make it a lettuce wrap, served with your choice of frites st. fries or side salad
PORK BELLY BLT
VIG’s house smoked bacon, iceberg lettuce, tomatoes, garlic aioli, french roll 15
GENUINE CHEESEBURGER*
Rovey Dairy Wagyu beef, cheddar cheese, pickles, balsamic onions, lettuce, tomato, VIG sauce 15
LAMB BURGER
local lamb, pita, goat cheese dressing, feta, pickled onions, lettuce, tomato, olives 16
TURKEY “REUBEN”
house smoked all natural Diestel turkey, Gruyere cheese, creamy slaw, VIG sauce, marble rye roll 14
VIG BURGER*
Rovey Diary Wagyu beef, cheddar cheese, avocado, balsamic onions, pickled jalapeno, house bacon, VIG sauce 17 add egg 2
VEGGIE BURGER
NextVeg patty, GF bun, smashed avocado, pickles, balsamic onions, lettuce, tomato 14
HOT CRISPY CHICKEN
buffalo sauce, cheddar cheese, pickles, garlic aioli creamy slaw 15 sub grilled chicken

GREEN STREET
ADD TO ANY SALAD:
grilled chicken, sauteed mexican shrimp, nextveg veggie patty 6
grilled salmon*, flat iron steak* 10
BABY ICEBERG WEDGE
smoky bleu cheese, grilled bacon, cherry tomatoes, crispy onions, blue cheese dressing 13
ARUGULA
oven roasted tomatoes, mozzarella, citrus vinaigrette 11
SOUTHWEST CHOPPED
romaine lettuce, black beans, roasted corn, watermelon radish, cherry tomatoes, cotija cheese, pepitas, tortilla strips, avocado, avocado ranch 14

STREET TACOS
3 tacos with local tortillas, cabbage, pickled onions, crema & cotija
WILD MEXICAN SHRIMP* with habanero salsa 15
SLOW ROASTED PORK with green chili salsa 13
BUTTERSCOTCH BREAD PUDDING
vanilla gelato, whiskey-maple glaze 10
GRELATEFUL SPOON GELATO
three scoops of locally made gelato 6

SWEET STREET
SEASONAL RICOTTA CHEESECAKE
graham cracker crust, seasonal fruit 9
7 LAYER CHOCOLATE CAKE
vanilla bean gelato, chocolate sauce 9
BLACKENED HALIBUT* with tomatillo-avocado salsa 15
NEXVEG SW VEGGIE with tomatillo-avocado salsa 12

WARM BROWNIE SUNDAE
vanilla bean, belgian chocolate & seasonal gelato, salted peanut brownie, caramel, chocolate & strawberry sauce with chocolate dipped banana 10

*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
SNACKS  3 for 13
NOBLE PRETZEL & BEER MUSTARD  6
SALT & VINEGAR POTATO CHIPS  6
GIANT CORN NUTS SALTY & SPICY  5
MARINATED OLIVES  5
SPICED PORK RINDS WITH CHOLULA  5
LOCAL GOAT CHEESE CURDS  6

STARTERS
CINNAMON SKILLET
house-made mini cinnamon rolls with cream cheese frosting  10

AVOCADO TOAST
grilled country bread, smashed avocado, cherry tomatoes, arugula  ADD EGG  2

SIZZLING BACON
house bacon, maple syrup, sherry vinegar, grilled country bread  15

HIMALAYAN SALT SEALED TUNA
yuzy-soy sauce, pickled onions, jicama wrap  15

HOUSE SMOKED SALMON
Vig potatoes, roasted tomatoes, crisp capers, lemon cream cheese, pickled onions, arugula  ADD EGG  2

LADERA’S COCTEL DE CAMARONES
wild mexican shrimp, clamato, tomatoes, jicama, cucumber, corn chips  15

HUMMUS
marinated olives, olive oil, fresh vegetables, grilled country bread  12

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

BLISTERED SHISHITO PEPPERS
chili-garlic-soy  9

CHICKEN WINGS
buffalo, sweet chili or salt & vinegar with bleu cheese dressing, celery & carrots  FOR 6  OR  12 FOR 17

FRITTO MISTO
calamari, wild shrimp, pickled onions, shishito peppers, chipotle aioli  16

SIDES  6
SWEET POTATOES FRIES
FRITES STEAK FRIES
SPICY BROCCOLINI
MAPLE & BACON BRUSSELS SPROUTS
GARLIC GREEN BEANS

POZOLE
red chili spiced mexican soup with pork, hominy, cilantro, avocado, radish, red onions, cabbage  12

STEAK & EGGS
flat iron steak, chimichurri, Vig potatoes, scrambled eggs, noble bread  19

BENEDICT RANCHEROS
crisp tortilla, black beans, chorizo, chipotle hollandaise, Vig potatoes  13

PUMPKIN SOUFFLE PANCAKES
cream cheese filling, cinnamon whipped cream, candied pecans  12

CHILAQUILES
scrambled eggs, crisp corn tortillas, green chili pork, Ladera salsa, white cheddar, jalapeno crema  13

LADERA FRENCH TOAST
toasted coconut, jajeta caramel, cookie streusel, bacon  12

CHORIZO BURRITO
homemade chorizo, scrambled eggs, Vig potatoes, cheddar cheese, green chilis, onion  12

HARVEST VEGGIE QUICHE
onion, roasted tomato, green chili, cheddar cheese, arugula salad  12

SANDWICHES
we use Noble Bread for our sandwiches  GLUTEN FREE BUN AVAILABLE  1
or make it a lettuce wrap served with your choice of FRITES ST. FRIES or SIDE SALAD

PORK BELLY BLT
Vig's house smoked bacon, iceberg lettuce, tomatoes, garlic aioli, french roll  15 ADD EGG  2

GENUINE CHEESEBURGER*
Rovey Dairy Wagyu beef, cheddar cheese, pickles, balsamic onions, lettuce, tomato, Vig sauce  14

TURKEY REUBEN
house smoked pastrami turkey, Gruyere cheese, creamy slaw, Vig sauce, marble rye roll  14

VEGGIE BURGER
NexVeg patty, GF bun, smashed avocado, pickles, balsamic onions, lettuce, tomato  14

SALADS
ADD TO ANY SALAD:
GRILLED CHICKEN, SAUTEED SHRIMP  6
GRILLED SALMON*, FLAT IRON STEAK*  9

CAESAR
baby gem lettuce, crispy parmesan, parmesan crouton, roasted garlic dressing  11

SUPER SALAD
baby kale, quinoa, blueberries, pecans, dry cherries, apples, apple cider vinaigrette  14

SOUTHWEST CHOPPED
tomatillo-avocado salsa, ground chicken or steak, black beans, corn, crispy corn tortilla strips, mesquite grilled onions, crispy parmesan, radicchio  12

ARUGULA
oven roasted tomatoes, mozzarella, citrus vinaigrette  11

STREET TACOS
3 tacos with local tortillas, cabbage, pickled onions, crema & cotija

HALIBUT
blackened with tomatillo-avocado salsa  14

ROASTED PORK
with green chili salsa  12

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

VIG BLOODY MARY
vodka, house made bloody mary mix, bacon, banana pepper, celery, lime, olive  8

BEACHCOMBER
suerte blanco tequila, giffard banana, lime, pineapple juice, coconut water  8

VIG MARGARITA
tequila, triple sec, agave, lime juice  9

COLD BREW OLD FASHIONED
4 roses bourbon, figgy pudding bitters, az sunshine bitters, high brew coffee cold brew  12

KICK START
catwater horchata vodka, crator lake hazelnut, amaro delle sirene, cold brew, mas mole bitters  10

EARLY BIRD
dark oldy grapefruit vodka, elderflower liqueur, rosemary simple syrup, lemon, grapefruit juice  8

VIG CHELADA
cerveza, house made bloody mary mix, chili lime salt, lime  5

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DRINKS
www.theVIG.us

BOURBON TWO WAYS
Old Fashioned, buffalo trace, simple syrup, angostura bitters 12
Sazerac, buffalo trace, absinthe, simple syrup, peychaud & angostura bitters 12

COUG CUP
deep eddy lemon vodka, bols elderflower, strawberry puree, lemon juice, sparkling wine 11

THE VIG MANHATTAN
four roses yellow, carpano sweet vermouth, angostura bitters, milk stout reduction, black walnut bitters 13

WINE

RED

Argyle / Pinot Noir / Willamette Valley, OR
Belle Glos Balade / Pinot Noir / CA
Joseph Carr / Cabernet / Paso Robles, CA
Greenwing / Cabernet / WA
Prisoner / Red Blend / Napa Valley, CA
Lote 44 / Malbec / Mendoza, ARG
Seghesio / Zinfandel / Paso Robles, CA
House Red ask server for current vintner and varietals
Groth / Cabernet / Oakville, CA
Featured Wine

WHITE

7oz
Argyle / Pinot Noir / Willamette Valley, OR
Belle Glos Balade / Pinot Noir / CA
Joseph Carr / Cabernet / Paso Robles, CA
Greenwing / Cabernet / WA
Prisoner / Red Blend / Napa Valley, CA
Lote 44 / Malbec / Mendoza, ARG
Seghesio / Zinfandel / Paso Robles, CA
House Red ask server for current vintner and varietals
Groth / Cabernet / Oakville, CA
Featured Wine

SPARKLING

bit
Schramsberg Blanc De Blanc / Napa County, CA
Campovero / Brut Cara / SPA
Enrico / Prosecco / ITA
Rotari / Brut Rose / Trentino, ITA
Veuve du Vernay / Brut / FR

OTHER BEVERAGES
straws available upon request

COKE, DIET COKE, GINGER ALE, ICED TEA, SPRITE (free refills) 3
ARNOLD PALMER, CRANBERRY JUICE, LEMONADE 3
COFFEE, HOT TEA 3.5
FUJI, Q-MIXERS GINGER BEER, SAN PELLEGRINO, VIRGIL'S ROOT BEER 4
COLD BREW (8oz CAN), RED BULL, SUGAR FREE RED BULL 5

BEER

DRAFT

The Shop Church Music IPA 6.7 7
Mother Road Tower Station IPA 7.3 7
Grand Canyon Amber Ale 5.4 7
Huss Scottsdale Blonde 4.7 7
Huss AZ Light Lager 4.7 7
Four Peaks Rotating Tap Handle
Four Peaks Kiltlifter 6 7
College Street Big Blue Van 5.4 7
State 48 Piñon 4.5 7
Phx Beer Co. Bird City Lager 4.4 7
AZ Rotating Handle

CANNED

Wren House Valley Beer 7
Modern Times Fruitlands Sour 7
Michelob Ultra 5
Coors Light 5
Dos XX Lager 6
Stella Artois 6
Firestone Blonde Ale 6
Lagunitas IPA 6
Angry Orchard Cider 6
Huss Orange Blossom 6
Blue Moon 6
San Tan Juicy Jack 6
Claustrahter N/A 6
White Claw Hard Seltzer 6

VIGNATURE COCKTAILS

BENNETT & BUBBLES
tito's handmade vodka, rhubarb bitters, hibiscus syrup, lemon, sparkling wine 11
FLYING HIGH CADILLAC MARGARITA
casamigos reposado, gran marnier, lime juice, agave nectar. 14
In memoriam of Eric, Who lived flying high.
You will be forever in our hearts

BLOOD ORANGE MARGARITA
altos reposado, blood orange shrubs, smoked bitters, lime juice, simple syrup 11

DAILY MULE
q mixers ginger beer, angostura bitters, daily featured spirit, lime juice, copper mug 10

DESSERT DOVE
harradura silver, grapefruit juice, lime juice, simple syrup, q mixers grapefruit soda 11

GENUINE 75
tanqueray 10, seasonal macerated fruit, lemon juice, simple syrup, sparkling wine 13

THE BITTY*
captain morgan spiced rum, coke, ice and lime 9
*portion of sales will be donated to maintenance of McDowell Mountain hiking & biking trails

HAPPY HOUR DRINKS
MON-FRI
11AM-6PM

2 OFF all Beer, VIGNature Cocktails & Well Mixed Drinks (not Community Handle)
House Wine — Red, White or Rose
Lote 44 Malbec & Seghesio Zinfandel
Fernlands Sauv Blanc, Louis Jadot Chard, Descendants White Blend 10

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

YOU WILL BE FOREVER IN OUR HEARTS
In memoriam of Eric.