



SERRANO  
VISTA  
CAFE

# LUNCH & DINNER

## SHAREABLES

**QUESABIRRIA 18**  
Chile marinated steak, tres quesos, onions, and cilantro topped with sour cream & guacamole sided by birria dip  
Sub grilled chicken

**GARLIC OR CAJUN FRIES v 7**  
French fries, garlic, butter, herbs, parmesan  
or dry-rubbed Cajun seasoning

**FRIED CALAMARI 17**  
Pepper relish, roasted garlic rémoulade, parsley

**ARTICHOKE DIP v 12**  
Spinach, bechamel, tomato, feta cheese, tortilla chips,  
micro basil

**POKE NACHOS\* 19**  
Ahi tuna, avocado, wontons, onion, sriracha mayo, Asian BBQ,  
scallion, furikake, macadamia nuts

**HUMMUS & TABBOULEH v 12**  
Chickpeas, bulgur wheat, feta, tomato, mint, naan bread,  
olive oil, smoked paprika

**CHICKEN WINGS 18**  
Blue cheese dressing or ranch, carrots & celery  
Sauces: buffalo, Asian BBQ, or lemon pepper dry rub

**CHICKEN TENDERS & FRIES 16**  
BBQ sauce, ranch

## GARDEN VARIETIES

**Salad Protein Additions**  
Gardein Chick'n **vg** +7 / chicken +7  
sirloin +10 / shrimp +8 /  
6-oz. salmon\* +10 / roasted sesame tofu +5

**MEDITERRANEAN SALAD v, GF 15**  
Tomato, cucumber, red onion, bell pepper, kalamata olives,  
feta cheese, mixed greens & romaine lettuce, red wine-oregano  
vinaigrette

**CLASSIC CAESAR\* 16**  
Romaine lettuce, shaved parmigiana, Caesar dressing, anchovy,  
rustic croutons

**SPICY THAI SALAD vg 15**  
Corn, cucumbers, napa cabbage, basil, chopped peanuts,  
cilantro, arugula, romaine, spicy peanut dressing

**OVEN ROASTED BEET SALAD vg 15**  
Roasted red and gold beets, frisée, onions, farro, golden raisin  
White balsamic vinaigrette

**VISTA SIDE SALAD v 6**  
Mixed greens, cucumber, cherry tomato, red onion,  
julienne carrot, pepperoncini, choice of dressing

## SOUPS

**CHICKEN NOODLE 8**

**SOUP OF THE DAY 8**

**CLAM CHOWDER FRIDAYS 9**  
Bread bowl 12

## FROM THE WOK

**INDIAN CURRY CHICKEN & VEGETABLES**  
印度咖喱雞和蔬菜 17  
Bell peppers, onions, cilantro, coconut-curry sauce,  
jasmine rice, scallion

**VEGETABLE FRIED RICE 蔬菜炒飯 14**  
Onion, carrot, green peas, green onion, corn, scrambled egg  
add protein  
sirloin +10, shrimp +8, chicken +7

**SHRIMP PAD THAI 泰式炒河粉蝦 21**  
Shrimp, onion, green bell pepper, red bell pepper, bean sprout,  
green onion, cilantro, scrambled egg, chopped peanuts and micro  
cilantro  
Sub chicken 19 or vegetable **v 17**

**CHICKEN AND BROCCOLI 西蘭花炒雞片 18**  
Oyster mushroom-soy sauce, steamed jasmine rice, scallion

## FLATBREADS

Stone-Cooked, 12"

**MARGHERITA v 15**  
Basil, mozzarella, parmigiana, San Marzano tomato

**9TH ISLAND 15**  
Smokey ham, bacon, red onions, Maui gold pineapple

**PEPPERONI 16**  
Pepperoni, mozzarella, pecorino, San Marzano tomato

## GRAIN & PASTA

**BLACKENED SALMON BOWL\* 19**  
Avocado, bulgur wheat, cucumber, dried cranberries, chickpeas,  
cherry tomatoes, feta, red wine vinaigrette

**ALFREDO v 15**  
Mezze penne pasta, broccoli, mushrooms, parmigiana cream  
Add blackened chicken +7

**CHICKEN PARMESAN 18**  
Lightly breaded chicken, provolone, spaghetti, marinara,  
Parmesan

**v** VEGETARIAN | **vg** VEGAN | **GF** GLUTEN-FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.

MARCH2024





SERRANO  
VISTA  
CAFE

# LUNCH & DINNER

## SANDWICHES

All sandwiches served with local pickles and house fries or kettle chips.  
Sub sweet potato fries +2 Add garlic to fries +2

**CLASSIC CLUB 17**

Roasted turkey, lettuce, applewood-smoked bacon, tomato, mayo, sourdough

**PASTRAMI REUBEN 16**

Pastrami, sauerkraut, melted Swiss cheese, thousand island dressing, marbled rye

**VEGAS HOT CHICKEN 16**

Fried chicken breast, black pepper slaw, fire pickles, brioche

**PATTY MELT\* 19**

1/2-lb. Wagyu patty, caramelized onions, thousand island dressing, Swiss cheese, marbled rye

**FISHERMANS WRAP 18**

House tempura cod, cilantro coleslaw, pickled red onion, sriracha mayo, grilled flour tortilla

**ARGENTINIAN STEAK DIP\* 19**

Chimichurri, caramelized onions, jalapeno, Swiss cheese, chimichurri aioli, ciabatta, au jus

**SV WAGYU BURGER\* 19**

1/2-lb. Wagyu patty, cheddar cheese, thick-cut tomato, green leaf lettuce, red onion, spicy A.1. mayo, brioche.  
Sub chicken breast or turkey patty, no charge  
Sub Impossible burger +2  
Add applewood-smoked bacon +4, egg +2, avocado +4

## MAINS

**FISH N CHIPS 18**

Furikake tempura, curry-dusted wedge fries, SV tartar sauce

**DRUNKEN MEATLOAF 17**

Applewood bacon, caramelized onion, mashed potatoes, rainbow carrots, roasted squash, red wine gravy

**BLACKENED MAHI TACOS\* GF 17**

Corn tortilla, napa cabbage slaw, guacamole, pico de gallo, smoked chili-lime sour cream, tortilla chips  
Sub fish for blackened jackfruit v

**CRISPY MARSALA CHICKEN 20**

Breaded & boneless breast, mashed potatoes, marsala gravy, zucchini

**GRILLED RIB-EYE STEAK\* 38**

Baked potato, salsa verde. Add loaded potato +2.5

## DESSERT

**CAFECITO TART 10**

Espresso cream, coffee sauce

**COOKIES & CREAM CHEESECAKE 10**

Oreo crust, vanilla sauce

**LAYERED CHOCOLATE CAKE VG 9**

Chocolate frosting, raspberries

**MIXED BERRY SHORT CAKE 9**

Layers of vanilla sponge cake, macerated berries, whipped cream

**14 "KARAT" GOLD SUNDAE 12**

Tall glass sundae filled with salted caramel and vanilla ice cream drizzled with caramel, topped with pecan carrot cake, chocolate gold coins, diamond rock candy and gold leaf

## ALL-DAY BREAKFAST

Omelets served with country potatoes & toast  
Substitute egg whites +2

**SERRANO VISTA BREAKFAST\* GF 17**

Three eggs any style, applewood-smoked bacon, pork sausage links, country potatoes, toast

**MEAT & CHEESE OMELET\* GF 18**

Applewood-smoked bacon, breakfast sausage, ham, cheddar cheese

**VEGGIE OMELET\* V, GF 17**

Mushroom, onion, bell pepper, spinach, broccoli

**CRUSHED AVOCADO TOAST\* V 16**

Roasted vine tomatoes, radish, crisp za'atar chickpeas, feta, shallot, micro basil, farm bread  
Add smoked salmon\* 6, add poached egg\* 3

**LOCO MOCO\* 19**

½-lb. Wagyu beef patty, jasmine rice, brown gravy, two eggs any style

## NON-ALCOHOLIC BEVERAGES

Coffee 4  
Espresso 5  
Cappuccino (mocha, caramel, vanilla) 6  
Teavana Iced Tea (black or passion) 5  
Teavana Hot Tea (chamomile blush, hibiscus, classic chai, modern earl grey, harmonic mint) 4  
Fountain Beverages 5  
Red Bull, Sugar-Free Red Bull & Red Bull Editions (blueberry, tropical, watermelon) 5  
Country Time Assorted Lemonade Flavors 4  
Juices (orange, grapefruit, apple) 4  
Milk 4



## ALCOHOLIC BEVERAGES

**BEER**

Bud Light 6  
Coors Light 6  
Corona Extra 7  
Modelo 7  
Heineken 7  
Heineken-0.0 6  
Stella Artois 7

**CANNED**

Aperol Spritz 10  
Bud Light Black Cherry Seltzer 8  
Crown Apple or Crown Peach 8  
Nutra Watermelon 8  
Jack & Coke 8

**DRAFT**

Golden Road Mango Cart 9  
Michelob Ultra 7  
Hop Valley Space Dust 9  
Pacifico 9

V VEGETARIAN | VG VEGAN | GF GLUTEN-FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.