



SHAREABLES

QUESABIRRIA 19

Chile-marinated steak, tres quesos, onion & cilantro topped with sour cream & guacamole, side of birria dip, sub grilled chicken no charge

GARLIC OR CAJUN FRIES V 8

French fries, garlic, butter, herbs, parmesan or dry-rub Cajun seasoning

QUESO FUNDIDO 14

Oaxaca cheese, pico de gallo, cilantro, corn tortilla chips or flour tortillas, add chorizo +2

CHICKEN WINGS 19

Blue cheese or ranch dressing, carrots & celery Sauces: Buffalo, Asian BBQ or lemon pepper dry rub, flats only +2

CHICKEN TENDERS & FRIES 17

BBQ sauce, ranch

FROM THE WOK

SPAM & PORTUGUESE SAUSAGE FRIED RICE 19

Peas, carrots, green onion, furikake, soy, sriracha mayo Topped with one egg* your way

VEGETABLE FRIED RICE 蔬菜炒飯 14

Onion, carrot, green peas, green onion, corn, scrambled egg add sirloin* +10, shrimp +8 or chicken +7

SHRIMP PAD THAI 泰式炒河粉蝦 22

Shrimp, onion, green bell pepper, red bell pepper, bean sprout, green onion, cilantro, scrambled egg, chopped peanuts cilantro microgreens sub chicken 20 or vegetable V 18

CHOW MEIN 炒麵 13

Egg noodles, white onion, snow peas, water chestnuts, carrots, red bell pepper, hoisin sauce add sirloin* +10, shrimp +8 or chicken +7

MAIN

CHICKEN PARMESAN 19

Lightly breaded chicken, provolone, spaghetti, marinara, parmesan, garlic bread

GRILLED RIBEYE STEAK* GF 39

Baked potato, salsa verde, add loaded potato +2.5, roasted jalapeño & onion +2 add caramelized onions +2, Add sautéed mushrooms +2 or chipotle butter +2

BIRRIA AREPA 17

Masa fry bread, braised beef, shredded lettuce, pico de gallo, guacamole, cheddar jack cheese, jalapeño dressing, crema, sub blackened chicken no charge

9TH ISLAND CHICKEN 18

Spiced Huli Huli chicken breast, furikake jasmine rice mango and pineapple relish, edamame, bell pepper

BREAKFAST

SERRANO VISTA BREAKFAST* GF 18

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

LOCO MOCO* 20

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

MEAT & CHEESE OMELET* GF 19

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

ALCOHOLIC

BEER

Bud Light 6

Coors Light 6

Corona Extra 7

Modelo Especial 7

Heineken 7

Heineken 0.0 6

Stella Artois 7

READY TO DRINK

Nütrl Vodka Seltzer

Watermelon 6

Jack & Coke 8

On the Rocks

Cosmopolitan or Margarita 10

Zing Zang Bloody Mary 9

DRAFT

Golden Road Mango Cart Wheat 9

Michelob Ultra 7

Elysian Space Dust IPA 9

Pacifico 9

LATE NIGHT

11PM - 6AM

GARDEN VARIETIES

Salad Protein Additions

Gardein Chick'n VG +7 | chicken +7 | sirloin* +10 | shrimp +8
6-oz salmon* +10 | roasted sesame tofu +5

CLASSIC CAESAR SALAD* 17

Romaine lettuce, shaved Parmigiano-Reggiano, Caesar dressing, anchovy rustic croutons

SPICY THAI SALAD VG 16

Corn, cucumber, Napa cabbage, basil, cilantro, chopped peanuts arugula, romaine, spicy peanut dressing

SANDWICHES

ALL SANDWICHES SERVED WITH LOCAL PICKLES & HOUSE FRIES OR KETTLE CHIPS. SUB SWEET POTATO, CAJUN OR GARLIC FRIES +2

CLASSIC CLUB 18

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

PASTRAMI REUBEN 17

Pastrami, sauerkraut, melted Swiss cheese, Thousand Island dressing, marbled rye

SV WAGYU BURGER* 20

½-lb Wagyu patty, cheddar cheese, red onion, thick-cut tomato, green leaf lettuce, spicy A.1. mayo, brioche, sub chicken or turkey patty no charge | Impossible burger patty +2 add applewood-smoked bacon +4, egg* +2 or avocado +4

CHICKEN RANCH CLUB MELT 18

Avocado, applewood-smoked bacon, tomato, pepper jack cheese, ranch, toasted sourdough

MAUI PORK SANDWICH 17

Pulled pork, Japanese bbq sauce, grilled pineapple, cabbage slaw furikake bun, sided by house French fries & mac salad

DESSERT

RED VELVET RASPBERRY CHEESECAKE 9

Red velvet cake, raspberry jam, whipped cream

LAYERED CHOCOLATE CAKE VG 9

Chocolate frosting, raspberries

LEMON TIRAMISU 9

Ladyfingers, yuzu lemon mascarpone, white chocolate

PEANUT BUTTER CUP PIE 10

Peanut butter mousse, chocolate ganache, whipped cream chocolate crust

OG ROOT BEER FLOAT 9

Snake River root beer, three scoops of vanilla ice cream

ICE CREAM: SINGLE 3 OR DOUBLE 5

Vanilla, chocolate or salted caramel

NON-ALCOHOLIC

COFFEE 4.5

ESPRESSO 5.5

CAPPUCCINO 6.5

Mocha, caramel or vanilla

TEAVANA HOT TEA 4.5

Chamomile blush, hibiscus, classic chai, modern Earl Grey or harmonic mint

TEAVANA ICED BLACK TEA 5.5

JUICE 4.5 SMALL, 6.5 LARGE
Orange, grapefruit, apple or cranberry



MILK 4.5 SMALL, 6.5 LARGE
2%, whole, oat, soy, coconut or almond

FOUNTAIN BEVERAGE 5.5
Proudly Serving Coca-Cola Products



TOPO CHICO SPARKLING WATER 5

RED BULL, RED BULL SUGAR-FREE OR RED BULL EDITION 5.5
Blueberry, tropical or watermelon



SCAN FOR DAILY SPECIAL OFFERINGS

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.