

## SHAREABLES

### FRIED CALAMARI 17

Pepper relish, roasted garlic rémoulade, parsley

### AHI TUNA POKE\* 18

Sesame-chili soy dressing, avocado, macadamia nuts, red onion, cucumber, radish, furikake, micro cilantro, wonton chips

### POUTINE FRIES\* 14

Cheese curds, mozzarella, peppercorn gravy, over-easy egg, scallions

### HUMMUS & TABBOULEH 12

Chickpeas, bulgur wheat, feta, tomato, mint, naan bread, olive oil, smoked paprika

### QUESO FUNDIDO 14

Chorizo, three-blend cheese, pico de gallo, Cotija, tortilla chips

### CHICKEN WINGS 17

Blue cheese dressing or ranch, carrots & celery, Buffalo, Asian BBQ or lemon pepper dry rub

### CHICKEN TENDERS & FRIES 15

BBQ sauce, ranch

## GARDEN & BOWL VARIETIES

### BLACKENED SALMON BOWL\* 19

Avocado, bulgur wheat, cucumber, dried cranberries, chickpeas, grape tomatoes, feta, red wine vinaigrette

### GEM CAESAR\* 16

Little gem lettuce, shaved Parmesan, Caesar dressing, anchovy, rustic croutons

### SPICY THAI 15

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

### CHEF CLUB SALAD 19

Romaine, grilled chicken, ham, cheddar, grape tomatoes, cucumbers, peppers, applewood-smoked bacon, avocado, sliced eggs, croutons, smoked chili ranch dressing

#### Salad Additions

Gardein Chick'n (vg) +7, Chicken +7,  
4oz Flat Iron Steak\* +10, Shrimp +8,  
6oz Salmon\* +10, Roasted Sesame Tofu +5

## SOUPS

### CHICKEN NOODLE 8

### SOUP OF THE DAY 8

Just ask!



SERRANO  
VISTA  
CAFE

## LUNCH & DINNER

### FROM THE WOK

### BBQ BEEF BRISKET FRIED RICE 16

BBQ beef brisket, onion, carrot, green bean, green onion

### CHICKEN WITH BROCCOLI 18

Chicken breast, broccoli with oyster sauce, jasmine rice

### SHRIMP PAD THAI 20

Shrimp, onion, green bell pepper, red bell pepper, bean sprouts, green onion, cilantro, chopped peanuts, micro cilantro

## FLATBREADS

Stone-Cooked, 12"

### MARGHERITA v 15

San Marzano tomato, basil, mozzarella, Parmesan

### GRILLED VEGETABLE v 16

San Marzano tomato, goat cheese, grilled zucchini, eggplant, arugula, roasted peppers

### PEPPERONI 17

San Marzano tomato, pepperoni, mozzarella, basil, pecorino

## PASTA

### SHRIMP & ORZO SCAMPI 19

Baby tomato, scallion, basil, citrus

### ALFREDO 14

Mezze penne pasta, broccoli, mushrooms, parmesan cream  
Add 6oz blackened chicken +7

### CHICKEN PARMIGIANA 22

Tomato sauce, mozzarella, parmesan, basil, spaghetti

v VEGETARIAN | vg VEGAN

\*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.

## SANDWICHES

All sandwiches served with house fries or kettle chips, local pickles  
Substitute sweet potato fries +2

### CLASSIC CLUB 17

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

### PASTRAMI REUBEN 16

Pastrami, sauerkraut, melted swiss, 1000 island dressing, marbled rye

### PHO'RENCH DIP\* 19

Shaved prime rib, hoisin, sriracha mayo, Thai basil, pickled carrots & cucumber, bean sprouts, cilantro, mint, french roll, side of pho broth, **Contains Shellfish**

### VEGAS HOT CHICKEN 16

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

### SV WAGYU BURGER\* 18

½ lb 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

### FLAT IRON STEAK & FRITES\* 25

Argentinian chimichurri sauce, phat steak fries

### BLACKENED MAHI TACOS\* 17

Napa cabbage slaw, guacamole, pico de gallo, smoked chili-lime sour cream

**Sub blackened jackfruit for fish (v)**

### GRILLED RIB EYE STEAK\* 34

Baked potato, salsa verde

**Sub loaded potato +2.5**

### CAULIFLOWER TIKKI MASALA **VG** 16

Heirloom cauliflower, lentil-basmati rice, micro cilantro

### GUATEMALAN ROASTED CHICKEN 23

Half bird, herb mashed potatoes, squash & baby carrots, natural jus

## ALL-DAY BREAKFAST

### SERRANO VISTA BREAKFAST\* 17

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

### MEAT & CHEESE OMELET 18

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

### VEGGIE OMELET 16

Mushroom, onion, bell pepper, spinach, broccoli

### LOCO MOCO\* 18

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

## DESSERT

### COCONUT MERINGUE PIE 10

Caramelized Italian meringue, toasted coconut

### APPLE CRISP 11

Organic date sugar-oatmeal topping, whiskey caramel sauce, vanilla ice cream

### OLD FASHIONED PINK SNOWBALL CAKE 12

Chocolate sponge, marshmallow crème filling, coconut coating

### NEAPOLITAN CREAM PUFF TRIO 10

Valrhona chocolate, classic vanilla, ruby raspberry

### CHOCOLATE CREAM TART 10

Chocolate cookie crust, chocolate mousse, whipped cream, chocolate-dipped Oreo

## FLOATS

Custom Ice Cream Float 9, Make it Boozy +6

### THE NORM

Indian Wells Root Beer, vanilla ice cream

### CHERRY CHOCOLATE COKE

Coca-cola, Hershey's Syrup, chocolate ice cream, Luxardo Maraschino cherries

### ORANGESICLE

Craft orange soda, vanilla ice cream and orange sorbet, candied rim



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