

SHAREABLES

BRUSSELS SPROUTS 11

Applewood bacon, hoisin sauce, scallion

FRIED CALAMARI 17

Pepper relish, roasted garlic rémoulade, parsley

POKE NACHOS* 19

Ahi tuna, wontons, onion, sriracha mayo, Asian BBQ, scallion, wonton, furikake

POUTINE FRIES* 14

Cheese curds, mozzarella, peppercorn gravy, poached 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
Sauces: buffalo, Asian BBQ, lemon pepper dry rub, or dracarys 🔥🔥

CHICKEN TENDERS & FRIES 15

BBQ sauce, ranch

GARDEN & BOWL VARIETIES

FALL KALE v 15

Granny smith apples, dried cranberries, almonds, roasted butternut squash, goat cheese ginger-sesame vinaigrette

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 SALAD vg 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 Protein Additions

Gardein Chick'n vg +7 / Chicken +7 /
4-oz. Flat Iron Steak* +10 / Shrimp +8 /
6-oz. 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

INDIAN CURRY CHICKEN & VEGETABLES 16

Bell peppers, cilantro, coconut- curry sauce, jasmine rice, cilantro, scallion

BBQ BEEF BRISKET FRIED RICE 17

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

SHRIMP PAD THAI 20

Shrimp, onion, green bell pepper, red bell pepper, bean sprouts, green onion, cilantro, chopped peanuts, micro cilantro
Sub chicken 18 or veg etable v 16

FLATBREADS

Stone-Cooked, 12"

MARGHERITA v 15

Basil, mozzarella, parmigiana, San Marzano tomato

BBQ SHRIMP PIZZA 17

Asian BBQ, wok bell peppers, green onions, cilantro

PEPPERONI 16

Pepperoni, mozzarella, pecorino, San Marzano tomato

GRAIN & PASTA

MUSHROOM RISOTTO 13

Cremini & shimeji mushrooms, fine herbs, scallion, chicken broth, parmesan cheese, crispy basil
Add protein: chicken +7, salmon*+10, 4-oz. flat iron* +10

ALFREDO v 14

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

CHICKEN PARMIGIANA 22

Tomato sauce, mozzarella, parmigiana, 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

VEGAS HOT CHICKEN 16

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

AREGENTINIAN STEAK DIP* 19

Chimichurri, caramelized onions, jalapeno, Swiss cheese, chimichurri aioli, French batard bread, au jus

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

DRUNKEN MEATLOAF 16

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

PORTOBELLO MUSHROOM & SQUASH VG 14

Roasted spaghetti & butternut squash, marinated mushroom, balsamic, wok roasted tomatoes

FISH N CHIPS 18

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

CHICKEN AND THE EGG* 23

Roasted airline chicken breast, shimeji mushroom, mushroom broth, poached egg, spiced bliss potatoes

BLACKENED MAHI TACOS* 17

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

GRILLED RIB EYE STEAK* 34

Baked potato, salsa verde
Add loaded potato +2.5

ALL-DAY BREAKFAST

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

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* 17

Mushroom, onion, bell pepper, spinach, broccoli

LOCO MOCO* 18

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

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

DESSERT

COCONUT MERINGUE PIE 10

Caramelized Italian meringue, toasted coconut

APPLE CRISP 11

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

TIRAMISU 10

Espresso, lady fingers, mascarpone, chocolate

LEMONGRASS CRÈME BRULEE 9

Caramelized sugar

CHOCOLATE CREAM TART 10

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



SERRANO VISTA
CAFE

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.