

# THE VIG

@THEVIGAZ

THEVIG.US

ALL DAY MENU

## STARTERS

- HOUSEMADE GUAC & SALSA  
warm tortilla chips ..... 14
- SMOKED QUESO CON CHILE  
warm tortilla chips ..... 12  
ADD CHORIZO ..... 2
- TUNA TARTARE\*  
yuzu-soy sauce, avocado, cilantro,  
togarashi, crispy black rice,  
seeded lavosh ..... 19
- CRISP CALAMARI  
pickled onions, shishito peppers,  
chipotle aioli, charred lemon ..... 16

- NOBLE PRETZEL  
queso, house mustard ..... 11
- CHEF'S BOARD  
prosciutto, olli calabrese,  
olli finocchiona, seahive cheddar,  
smoky bleu cheese, brie, french pickles,  
fruit paste, house mustard, apples,  
grapes, grilled noble bread ..... 24
- PORK BELLY BANH MI SLIDERS  
grilled pork belly, soy glaze,  
sriracha aioli, pickled cucumber salad,  
soft roll ..... 16

- CLASSIC HUMMUS  
roasted garlic, fresh vegetables,  
olives, seeded lavosh ..... 14
- CRISP CAULIFLOWER  
chipotle aioli, crispy onions ..... 11
- BLISTERED SHISHITO PEPPERS  
chili-garlic soy ..... 12
- GRILLED CHICKEN WINGS  
buffalo, sweet chili, or bbq, celery,  
carrots, bleu cheese dressing ..... 16

## SOUP & GREENS

- POZOLE  
red chili spiced mexican soup with pork, hominy,  
cilantro, avocado, radish, red onions, cabbage... 15
- VIG SALAD  
mixed greens, apples, dried pomegranate, goat  
cheese, pistachios, pomegranate vinaigrette ... 14
- STEAK SALAD\*  
grilled new york steak, baby kale, frisee, pickled  
grapes, almonds, smoked bleu cheese,  
fried onions, roasted shallot vinaigrette ..... 24
- GRILLED CHICKEN CHOPPED  
romaine lettuce, black beans, roasted corn,  
watermelon radish, cherry tomatoes, cotija  
cheese, pepitas, tortilla strips, avocado,  
avocado ranch ..... 19
- BRUSSELS SPROUTS SALAD  
roasted sprouts, roasted squash, baby kale, bacon,  
candied cashews, parmesan,  
honey-balsamic vinaigrette ..... 15
- ADD ONS:  
BLACK BEAN PATTY... 6  
GRILLED CHICKEN... 7  
PAN SEARED SALMON\*10  
SAUTEED SHRIMP .. 10  
NEW YORK STEAK\* ... 14

## SANDWICHES

WE USE NOBLE BREAD. CHOICE OF: FRIES, SWEET FRIES OR SALAD

- GENUINE CHEESEBURGER\*  
harris ranch burger, american cheese, pickles, caramelized onions, lettuce, tomato,  
vig sauce, soft roll ..... 19  
VEGGIE PATTY ..... 16
- FRENCH DIP  
herb roasted angus prime rib, horseradish cream, soft hoagie roll, au jus ..... 24
- HOT HONEY CHICKEN  
spicy honey, cheddar cheese, pickles, vinegar slaw, white bbq sauce..... 19
- TURKEY PASTRAMI  
boar's head pastrami turkey, gruyere cheese, creamy slaw, vig sauce,  
pickles, pretzel roll ..... 19  
GLUTEN FREE BUN AVAILABLE FOR \$1 OR MAKE IT A LETTUCE WRAP

## ENTREES

- FISH & CHIPS  
beer battered rockfish, crispy fries, creamy slaw, jalapeno tartar sauce ..... 22
- SEARED ICELANDIC SALMON\*  
butternut squash, roasted cauliflower, wilted kale, lemon-sage brown butter .... 28
- MAC & CHEESE  
white cheddar cheese sauce ..... 16  
ADD CHICKEN OR ROASTED PORK ..... 7
- RIGATONI BOLOGNESE  
house made rigatoni, beef & pork sauce, parmesan, whipped ricotta ..... 26  
GF PASTA AVAILABLE BY REQUEST
- NEW YORK STEAK FRITES\*  
parmesan fries, chimichurri butter, side salad ..... 28
- HERB ROASTED CHICKEN BREAST **AFTER 5PM**  
brined skin on all natural chicken, roasted red potatoes, roasted brussels sprouts  
& carrots, lemon herb butter ..... 24
- CRAB & SHRIMP ENCHILADAS **AFTER 5PM**  
crab, shrimp, spinach, blue corn tortilla, pepper jack cheese, black beans,  
green chili cream, guacamole, pickled onions ..... 27
- PRIME RIB **SUNDAYS AFTER 5PM**  
14 oz herb crusted argentine angus ribeye, roasted red potatoes  
roasted brussels sprouts, served with au jus & creamy horseradish ..... 38

## TACOS

- 3 TACOS WITH LOCAL TORTILLAS,  
CABBAGE, PICKLED ONIONS, CREMA & COTIJA.  
SERVED WITH BLACK BEANS
- WILD ARGENTINE SHRIMP  
with habanero salsa ..... 20
- ROASTED PORK  
with green chili salsa ..... 17
- BLACKENED ROCKFISH\*  
with tomatillo-avocado salsa ..... 19
- VEGGIE  
roasted corn, peppers, black beans & potato  
with tomatillo-avocado salsa ..... 15

## KIDS

- SLIDERS & FRIES ..... 10
- CHICKEN STRIPS breaded & fried, served with french fries ..... 10
- MAC AND CHEESE ..... 10
- SALAD romaine, cherry tomatoes, ranch dressing ..... 10

## DESSERT

- HOT FUDGE SUNDAE vanilla gelato, peanuts, whipped cream ..... 10
- BUTTERSCOTCH BREAD PUDDING vanilla gelato, caramel sauce ..... 10
- PIE SNOB APPLE PIE vanilla gelato ..... 10

\*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A GRATUITY OF 18% IS INCLUDED FOR PARTIES OF 8 OR MORE

ARCADIA · FILLMORE · VMR · VNC · VMM

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## STARTERS

- JUMBO CINNAMON ROLL**  
with cream cheese frosting ..... 10
- AVOCADO TOAST**  
grilled multi-grain bread, smashed  
avocado, cherry tomatoes, arugula .. 14  
ADD EGG ..... 2  
ADD SMOKED SALMON\* ..... 8
- TUNA TARTARE\***  
yuzu-soy sauce, avocado, cilantro,  
togarashi, crispy black rice,  
seeded lavosh..... 19
- HOUSEMADE GUAC & SALSA**  
warm tortilla chips ..... 14

- CLASSIC HUMMUS**  
roasted garlic, olives, fresh vegetables,  
seeded lavosh..... 14
- CRISP CAULIFLOWER**  
chipotle aioli, crispy onions ..... 13
- SMOKED QUESO CON CHILE**  
warm tortilla chips ..... 12  
ADD CHORIZO ..... 2

- BLISTERED SHISHITO PEPPERS**  
chili-garlic soy..... 12
- GRILLED CHICKEN WINGS**  
buffalo, sweet chili, or BBQ, celery,  
carrots, bleu cheese dressing ..... 16
- CRISP CALAMARI**  
pickled onions, shishito peppers,  
chipotle aioli, charred lemon ..... 16

## SOUP & GREENS

- POZOLE**  
red chili spiced mexican soup with pork, hominy,  
cilantro, avocado, radish, red onions, cabbage.. 15
  - VIG SALAD**  
mixed greens, apples, dried pomegranate, goat  
cheese, pistachios, pomegranate vinaigrette.... 14
  - STEAK SALAD\***  
grilled stripsteak, baby kale, frisee, pickled grapes,  
almonds, smoked bleu cheese,  
fried onions, roasted shallot vinaigrette ..... 24
  - GRILLED CHICKEN CHOPPED**  
romaine lettuce, black beans, roasted corn,  
watermelon radish, cherry tomatoes, cotija  
cheese, pepitas, tortilla strips, avocado,  
avocado ranch ..... 19
  - BRUSSELS SPROUTS SALAD**  
roasted sprouts, roasted squash, baby kale,  
bacon, candied cashews, parmesan,  
honey-balsamic vinaigrette ..... 15
- ADD ONS:**
- BLACK BEAN PATTY... 6
  - GRILLED CHICKEN.... 7
  - SAUTEED SHRIMP .. 10
  - PAN SEARED SALMON\*10
  - NEW YORK STEAK\* ... 14

## TACOS

- 3 TACOS WITH LOCAL TORTILLAS,  
CABBAGE, PICKLED ONIONS, CREMA &  
COTIJA. SERVED WITH BLACK BEANS
- WILD ARGENTINE SHRIMP**  
with habanero salsa ..... 20
- ROASTED PORK**  
with green chili salsa ..... 17
- BLACKENED ROCKFISH\***  
with tomatillo-avocado salsa ..... 19
- VEGGIE**  
roasted corn, peppers, black beans & potato  
with tomatillo-avocado salsa ..... 15

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A GRATUITY OF 18% IS INCLUDED FOR PARTIES OF 8 OR MORE

## BRUNCH

- STEAK & EGGS\***  
grilled stripsteak, chimichurri,  
VIG potatoes, scrambled eggs,  
grilled country bread..... 26
- BISCUITS & GRAVY**  
turkey sausage gravy, scrambled eggs,  
buttermilk biscuit, VIG potatoes ..... 16
- BUTTERMILK PANCAKES**  
blueberry compote,  
vanilla whipped cream ..... 12
- CHILAQUILES**  
scrambled eggs, crisp corn tortillas,  
white cheddar, green chili pork,  
jalapeno crema ..... 16
- BREAKFAST SANDWICH**  
choice of turkey sausage or smoked  
bacon, fried egg, american cheese,  
sriracha aioli, VIG potatoes, soft roll. 16

- STUFFED FRENCH TOAST**  
spiced cream stuffed brioche, candied  
pecans, caramel sauce ..... 14
- CLASSIC BREAKFAST**  
two eggs any style, VIG potatoes,  
grilled country bread, choice of: bacon,  
turkey sausage..... 15
- CHORIZO BURRITO**  
housemade chorizo, scrambled eggs,  
onion, vig potatoes, cheddar cheese,  
green chilis ..... 14
- HARVEST VEGGIE QUICHE**  
onion, roasted tomato, green chili,  
cheddar cheese, arugula salad ..... 14
- PORK BELLY BENEDICT**  
grilled pork belly, wilted kale, poached  
egg, chipotle hollandaise, royal muffin,  
VIG potatoes ..... 18

## SANDWICHES

- GENUINE CHEESEBURGER\***  
harris ranch custom burger, american  
cheese, pickles, caramelized onions,  
lettuce, tomato, vig sauce, soft roll.... 19  
veggie patty..... 16
- FRENCH DIP**  
herb roasted angus prime rib,  
horseradish cream, soft hoagie roll,  
au jus..... 24

- WE USE NOBLE BREAD, CHOICE OF:  
FRIES, SWEET FRIES OR SALAD
- HOT HONEY CHICKEN**  
spicy honey, cheddar cheese, pickles,  
vinegar slaw, white bbq sauce ..... 19
- TURKEY PASTRAMI**  
boar's head pastrami turkey, gruyere  
cheese, creamy slaw, vig sauce, pickles,  
pretzel roll..... 19

GLUTEN FREE BUN AVAILABLE FOR \$1 OR MAKE IT A LETTUCE WRAP

## BRUNCH DRINKS

- BUILD YOUR OWN MIMOSA GLASS** glass of house sparkling, choice of  
juice: orange, grapefruit, cranberry, pineapple, blood orange, peach ..... 12
- BUILD YOUR OWN MIMOSA BOTTLE** bottle of house sparkling, choice of  
3 juices: orange, grapefruit, cranberry, pineapple, blood orange, peach ..... 32
- VIG BLOODY MARY** vodka, housemade mix, banana pepper, celery, lime,  
olive ..... 10
- SMOKY BAKON MARY** bakon vodka, smoked bloody mary mix,  
crispy bacon, meat stick, smoked sea salt..... 13
- MARIA VERDE** tepozan tequila, ancho reyes verde, green mary mix,  
pickled vegetables ..... 12
- VIG MARGARITA** tequila, triple sec, agave, lime juice ..... 10
- VIG CHELADA** cerveza, housemade bloody mary mix, chili lime salt, lime ... 10
- COLD BREW OLD FASHIONED** old forester, rocc cold brew, walnut  
bitters, orange bitters, maple syrup ..... 13
- EARLY BIRD** deep eddy grapefruit vodka, elderflower liqueur, rosemary simple  
syrup, lemon, grapefruit juice..... 13

# BRUNCH BRUNCH BR

## VIGNATURE COCKTAILS

**CHEEKY LIL DEVIL**  
ghost chili infused tequila, triple sec, peach puree, fresh lime, sugar rim ..... 14  
ALSO AVAILABLE WITHOUT SPICE

**LAVENDER HAZE**  
deep eddy lemon vodka, triple sec, lemon juice, lavender syrup ..... 12

**BLACKBERRY SMASH**  
jameson whiskey, blackberry puree, lemon juice, mint, sprite ..... 12

**MAKE IT REIGN**  
empress gin, creme de violette, fresh lemon, simple syrup, fee foam ..... 14

**OLD FASHIONED 2.0**  
four roses bourbon, house-made earl grey tea syrup, nectar px sherry, apricot brandy, angostura bitters ..... 14

**WHERE THERE'S SMOKE...**  
vida mezcal, spicy agave, chocolate bitters. 14

**FLYING HIGH CADILLAC MARGARITA**  
el tequileno gran reserva reposado tequila, grand marnier, fresh lime, agave nectar ..... 16  
IN MEMORIAM OF ERIC - WHO LIVED FLYING HIGH. YOU WILL BE FOREVER IN OUR HEARTS.

**THE COUG CUP**  
deep eddy lemon vodka, bols elderflower, strawberry puree, lemon juice, sparkling wine ..... 14

**BANANAHATTAN**  
rittenhouse rye, montenegro amaro, banana liquor, sweet vermouth, angostura bitters ... 14

**STRAWBERRY FIELDS**  
bacardi rum, strawberry puree, banana liquor, orgeat, lemon juice ..... 14

**DAILY MULE**  
daily featured spirit, angostura bitters, big marble organic ginger beer, lime juice ..... 14

**BENNET & BUBBLES**  
tito's handmade vodka, hibiscus syrup, fresh lemon, rhubarb bitters, sparkling wine ..... 14

**THE BITTY\*\*\***  
captain morgan spiced rum, coke, lime ..... 12

## OTHER DRINKS

- SODAS ..... 4
- ICED TEA, LEMONADE ..... 4
- HOT TEA, COFFEE ..... 4
- PROPER HIBISCUS ..... 7
- FIJI ..... 4
- ROCC COLD BREW ..... 5

\*EXCLUSIVE TO GENUINE CONCEPTS LOCATIONS... A MUST TRY  
\*\*A PORTION OF ALL SALES WILL BE DONATED TO A LOCAL NON PROFIT ORGANIZATION  
\*\*\*A PORTION OF SALES WILL BE DONATED TO MAINTENANCE OF MCDOWELL MOUNTAIN HIKING & BIKING TRAILS

## WINE

IT'S NOT GOOD TO KEEP THINGS BOTTLED UP



### sparkling

HOUSE SPARKLING .....	12	32
ROTARI PROSECCO ROSE SPLIT .....	14	N/A
ST. HILAIRE BLANC DE BLANCS, FRANCE .....	N/A	48
MOUTARD COTES DES BAR, CHAMPAGNE, FRANCE .....	N/A	99

### white

RUBY DONNA MOSCATO, PUGLIA, ITALY .....	11	39
CONVIVIAL PINOT GRIGIO, ITALY .....	12	39
MER SOLEIL CHARDONNAY, MONTEREY, CA .....	14	49
FERNLANDS SAUVIGNON BLANC, MARLBOROUGH, NZE.....	13	43
LEFTCOAST WHITE PINOT NOIR, WILLAMETTE VALLEY, OR IS	15	55
HOUSE WHITE .....	10	32
MARCEL COUTURIER POUILLY FUISSE, BURGUNDY, FR..	N/A	84

### rosé

HOUSE ROSE .....	10	32
LES HAUTS PLATEAUX ROSE, PROVENCE, ITALY.....	N/A	44

### red

PALI PINOT NOIR, SONOMA, CA .....	14	54
GROUNDWORK CABERNET, PASO ROBLES, CA .....	15	56
LOSCANO MALBEC, MENDOZA, ARGENTINA .....	13	49
ELIZABETH ROSE RED BLEND, NAPA VALLEY, CA .....	15	57
HOUSE RED.....	10	32
BELLE GLOS BALADE PINOT NOIR, S. RITA HILLS, CA ..	N/A	70
B. WISE TRIOS CABERNET, MOON MOUNTAIN, CA .....	N/A	99
GHOST BLOCK CABERNET, NAPA VALLEY, CA .....	N/A	122

## BEER DRAFT

HUSS GENUINE SUNSHINE* LAGER 5.7%.....	7.5
HUSS SCOTTSDALE BLONDE KOLSCH, 4.7%.....	7.5
THE SHOP CHURCH MUSIC HAZY IPA, 6.7%.....	7.5
MOTHER ROAD TOWER STATION IPA, 7.3%.....	7.5
MOTHER ROAD DAILY DRIVER PALE ALE 4.8%.....	7
FOUR PEAKS WOW WHEAT ALE 5%.....	7
MICHELOB ULTRA LIGHT ALE, 4.2%.....	6
AZ ROTATING HANDLES .....	ASK SERVER
COMMUNITY HANDLE** .....	ASK SERVER

## BOTTLES & CANS

COORS LIGHT LAGER .....	6
DOS XX LAGER.....	6
STELLA ARTOIS BELGIAN PILSNER.....	6
PAPAGO ORANGE BLOSSOM WHEAT.....	6
BLUE MOON BELGIAN WHITE.....	6
LAGUNITAS IPA.....	6
MODERN TIMES FRUITLANDS 16 oz. SOUR .....	6
DESCHUTES BLACK BUTTE PORTER.....	6
ANGRY ORCHARD HARD CIDER .....	6
WHITE CLAW HARD SELTZER.....	6
HIGH NOON HARD SELTZER.....	6
HEINEKEN O.O NON ALCOHOLIC BEER .....	6

# ★ ★ ★ THE JUICE ★ ★ ★

HAPPY HOUR MONDAY - FRIDAY 3PM TO 6PM

## BITES

- NACHOS**  
cheddar, black beans, olives, jalapenos, green onions, tomatoes,  
salsa, crema, guacamole ..... 14
- PORK OR CHICKEN TACOS**  
two tacos with green chili salsa ..... 6
- GENUINE CHEESE SLIDERS\***  
two beef sliders, american cheese, onions, pickles, vig sauce ..... 6
- NOBLE PRETZEL**  
with queso & house mustard ..... 6
- BLISTERED SHISHITO PEPPERS**  
chili-garlic-soy ..... 6
- CHEF'S BOARD & BOTTLE**  
parma prosciutto, olli calabrese, olli finocchiona, seahive cheddar,  
smoky bleu cheese, brie, french pickles, fruit paste, house mustard,  
apples, grapes, grilled noble bread ..... 32

## DRINKS

- |                           |                                      |             |
|---------------------------|--------------------------------------|-------------|
| <b>WINE 7</b>             | <b>BEER 5</b>                        | <b>WELL</b> |
| HOUSE RED,<br>WHITE, ROSE | ALL DRAFT BEER<br>EXCLUDES COMMUNITY | LIQUOR 5    |

## VIGNATURE COCKTAILS

**CHEEKY LIL DEVIL**  
ghost chili infused tequila, triple  
sec, peach puree, fresh lime,  
sugar rim ..... 10  
ALSO AVAILABLE WITHOUT SPICE

**BLACKBERRY SMASH**  
jameson whiskey, blackberry puree,  
lemon juice, mint, sprite ..... 8

**THE BITTY\*\*\***  
captain morgan spiced rum, coke,  
ice and lime ..... 8

**MAKE IT REIGN**  
empress gin, creme de violette,  
lemon, simple syrup, fee foam ... 10

**STRAWBERRY FIELDS**  
bacardi rum, strawberry puree,  
banana liquor, orgeat, lemon ..... 10

**FLYING HIGH**  
**CADILLAC MARGARITA**  
el tequileno gran reserva reposado  
tequila, grand marnier, fresh lime,  
agave nectar ..... 12

IN MEMORIAM OF ERIC - WHO LIVED  
FLYING HIGH. YOU WILL BE FOREVER IN  
OUR HEARTS.

**THE COUG CUP**  
deep eddy lemon vodka, bols  
elderflower, strawberry puree,  
lemon juice, sparkling wine ..... 14

**LAVENDER HAZE**  
deep eddy lemon vodka, triple sec,  
lemon juice, lavender syrup ..... 8

**BANANAHATTAN**  
rittenhouse rye, montenegro amaro,  
banana liquor, sweet vermouth,  
angostura bitters ..... 10

**DAILY MULE**  
daily featured spirit, angostura  
bitters, big marble organic ginger  
beer, lime juice ..... 10

**BENNET & BUBBLES**  
tito's handmade vodka, hibiscus  
syrup, fresh lemon, rhubarb bitters,  
sparkling wine ..... 10

**OLD FASHIONED 2.0**  
four roses bourbon, house-made earl  
grey tea syrup, nectar px sherry,  
apricot brandy, angostura bitters .. 10

\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

\*\*\*A PORTION OF SALES WILL BE DONATED TO MAINTENANCE OF MCDOWELL MOUNTAIN  
HIKING & BIKING TRAILS