

# THE VIG

ARCADIA

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## SNACKS 3 for 13

[ HALF PRICE DURING HAPPY HOUR ]

**NOBLE PRETZEL & BEER MUSTARD 6**

**SALT & VINEGAR POTATO CHIPS 6**

**GIANT CORN NUTS SALTY & SPICY 5**

**MARINATED OLIVES 5**

**SPICED PORK RINDS WITH CHOLULA 5**

**LOCAL GOAT CHEESE CURDS 6**

## STARTERS

**HUMMUS PLATE**

marinated olives, olive oil, fresh vegetables, grilled country bread **12**

**CHIPS & DIPS 13**

warm tortilla chips with house-made guacamole, Ladera salsa & jalapeño queso **ADD CHORIZO 2**

**BLISTERED SHISHITO PEPPERS**

chili-garlic-soy **9**

**CHICKEN WINGS**

Buffalo, sweet chili, or salt & vinegar with bleu cheese dressing, celery & carrots **6 FOR 9 OR 12 FOR 17**

**NACHOS 12**

cheddar, queso, black beans, olives, jalapeños, green onions, tomatoes, salsa, crema, guacamole **ADD GRILLED CHICKEN OR GREEN CHILI PORK 6**

**CHEFS BOARD**

selection of meats & cheeses, grilled Noble bread, pickles, fruit paste, beer mustard **19**

**FRITTO MISTO**

calamari, wild shrimp, pickled onions, shishito peppers, chipotle aioli **14**

**SIZZLING BACON**

house bacon, maple syrup, sherry vinegar, grilled country bread **15**

**HIMALAYAN SALT SEARED TUNA**

yuzu-soy sauce, pickled onions, jicama wrap **15**

**LADERA'S COCTEL DE CAMARONES**

wild mexican shrimp, clamato, tomatoes, cilantro, cucumber, avocado, corn chips **15**

## SIDE STREET 6

**SWEET POTATO FRIES**

**FRITES ST. FRIES**

**GARLIC GREEN BEANS**

**SPICY BROCCOLINI**

**MAPLE & BACON BRUSSELS SPROUTS**

## KID'S MENU 7

**SLIDERS W/ FRENCH FRIES**

**CHICKEN STRIPS**

breaded and fried with french fries

**SALAD**

romaine, cherry tomatoes, croutons, ranch dressing

**MAC & CHEESE**

**HAPPY HOUR FOOD**

MON-FRI  
3PM-6PM

**PORK TACOS**

with green chili salsa (2) **5**

**GENUINE CHEESE SLIDERS**

beef sliders, cheddar cheese, pickles, VIG sauce (2) **6**

**BLISTERED SHISHITO PEPPERS**

Chili-garlic-soy **5**

**CHEFS BOARD & A BOTTLE 28**

## MAIN STREET

**FISH & CHIPS**

crispy halibut, jalapeno tartar sauce, Frites St. fries, mushy peas **16**

**POZOLE**

red chili spiced mexican soup with pork, hominy, cilantro, avocado, radish, red onions, cabbage **12**

**MAC & CHEESE**

cavatappi pasta, three cheese sauce, herb bread crumbs **12**

add chicken or green chili pork **6**

**BEER BRAISED MUSSELS**

Frites St. Fries, chorizo, cilantro, roasted poblano, grilled country bread **16**

**CEDAR GRILLED SALMON\***

red wine glazed, garlic green beans, quinoa pilaf **20**

**CHICKEN UNDER A BRICK**

grilled natural chicken breast, fingerling potatoes, cipollini onions, broccolini, roasted tomatoes, arugula pesto **18**

**SONORAN PASTA CO. BUCATINI**

Wild Shrimp Co. shrimp, cherry tomatoes, garlic, basil, oregano, pepper flakes, parmesan **20 GF AVAILABLE**

**STEAK FRITES\***

marinated flat iron steak, chimichurri, Frites St. fries, arugula, cotija **19**

## SANDWICHES

we use Noble Bread for our sandwiches **GLUTEN FREE BUN AVAILABLE 1**  
or make it a lettuce wrap served with your choice of **FRITES ST. FRIES** or **SIDE SALAD**

**PORK BELLY BLT**

VIG's house smoked bacon, iceberg lettuce, tomatoes, garlic aioli, french roll **15**

**GENUINE CHEESEBURGER\***

Rovey Dairy Wagyu beef, cheddar cheese, pickles, balsamic onions, lettuce, tomato, VIG sauce **14**

**LAMB BURGER**

local lamb, pita, goat cheese dressing, feta, pickled onions, lettuce, tomato, olives **15**

**TURKEY REUBEN**

house smoked pastrami turkey, Gruyere cheese, creamy slaw, VIG sauce, marble rye roll **14**

**VIG BURGER\***

Rovey Dairy Wagyu beef, cheddar cheese, avocado, balsamic onions, pickled jalapeno, house bacon, VIG sauce **16 ADD EGG 2**

**VEGGIE BURGER**

NexVeg patty, GF bun, smashed avocado, pickles, balsamic onions, lettuce, tomato **14**

**HOT CRISPY CHICKEN**

Buffalo sauce, cheddar cheese, pickles, creamy slaw **15 SUB GRILLED CHICKEN**

## GREEN STREET

**ADD TO ANY SALAD:**

**GRILLED CHICKEN, SAUTEED SHRIMP, NEXVEG VEGGIE PATTY 6**

**GRILLED SALMON\*, FLAT IRON STEAK\* 9**

**BABY ICEBERG WEDGE**

smoky bleu cheese, grilled bacon, cherry tomatoes, crispy onions, blue cheese dressing **12**

**ARUGULA**

oven roasted tomatoes, mozzarella, citrus vinaigrette **11**

**SOUTHWEST CHOPPED**

romaine lettuce, black beans, roasted corn, watermelon radish, cherry tomatoes, cotija cheese, pepitas, tortilla strips, avocado, avocado ranch **14**

**GREEK SALAD**

arugula, romaine, Crow's Dairy Feta, cherry tomatoes, olives, peppers, pickled onions, cucumbers, oregano vinaigrette **13**

**CAESAR**

baby gem lettuce, crispy parmesan, parmesan crouton, roasted garlic dressing **11**

**SUPER SALAD**

baby kale, quinoa, blueberries, pecans, dried cherries, apples, apple cider vinaigrette **14**

## STREET TACOS

3 tacos with local tortillas, cabbage, pickled onions, crema & cotija

**WILD MEXICAN SHRIMP\***

with habanero salsa **14**

**SLOW ROASTED PORK**

with green chili salsa **13**

**BLACKENED HALIBUT\***

with tomatillo-avocado salsa **14**

**NEXVEG SW VEGGIE**

with tomatillo-avocado salsa **12**

## SWEET STREET

**RICOTTA CHEESECAKE**

graham cracker crust, seasonal fruit **9**

**7 LAYER CHOCOLATE CAKE**

vanilla bean gelato, chocolate sauce **9**

**BUTTERSCOTCH BREAD PUDDING**

vanilla gelato, whiskey-maple glaze **10**

**GRATEFUL SPOON GELATO**

three scoops of locally made gelato **6**

**WARM BROWNIE SUNDAE**

vanilla bean, belgian chocolate & seasonal gelato, salted peanut brownie, caramel, chocolate & strawberry sauce with chocolate dipped banana **10**

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
A GRATUITY OF 18% IS INCLUDED FOR PARTIES OF 8 OR MORE

# BRUNCH

SAT & SUNDAY • 10AM-2PM



## SNACKS 3 for 13

- NOBLE PRETZEL & BEER MUSTARD 6**
- SALT & VINEGAR POTATO CHIPS 6**
- GIANT CORN NUTS SALTY & SPICY 5**
- MARINATED OLIVES 5**
- SPICED PORK RINDS WITH CHOLULA 5**
- LOCAL GOAT CHEESE CURDS 6**

## STARTERS

- CINNAMON SKILLET**  
house-made mini cinnamon rolls  
with cream cheese frosting **10**
- AVOCADO TOAST**  
grilled country bread,  
smashed avocado,  
cherry tomatoes, arugula **10**  
ADD EGG 2
- SIZZLING BACON**  
house bacon, maple syrup,  
sherry vinegar,  
grilled country bread **15**
- HIMALAYAN SALT SEARED TUNA**  
yuzu-soy sauce, pickled onions, jicama wrap **15**

- HOUSE SMOKED SALMON**  
VIG potatoes, roasted tomatoes,  
crisp capers, lemon cream cheese,  
pickled onions, arugula **13**

- LADERA'S COCTEL DE CAMARONES**  
wild mexican shrimp, clamato,  
tomatoes, jicama, cucumber, corn chips **15**

- HUMMUS**  
marinated olives, olive oil,  
fresh vegetables, grilled country bread **12**

- CHIPS & DIPS**  
warm tortilla chips with house-made guacamole,  
Ladera salsa & jalapeño queso **13**  
ADD CHORIZO 2

- BLISTERED SHISHITO PEPPERS**  
chili-garlic-soy **9**

- CHICKEN WINGS**  
buffalo, sweet chili or salt & vinegar  
with bleu cheese dressing, celery & carrots  
**6 FOR 9 OR 12 FOR 17**

- FRITTO MISTO**  
calamari, wild shrimp, pickled onions,  
shishito peppers, chipotle aioli **16**

## SIDES 6

- SWEET POTATOES FRIES**
- FRITES STEAK FRIES**
- SPICY BROCCOLINI**
- MAPLE & BACON BRUSSELS SPROUTS**
- GARLIC GREEN BEANS**

- POZOLE**  
red chili spiced mexican soup with pork,  
hominy, cilantro, avocado, radish,  
red onions, cabbage **12**

- STEAK & EGGS**  
flat iron steak, chimichurri, VIG potatoes,  
scrambled eggs, noble bread **19**

- BENEDICT RANCHEROS**  
crisp tortilla, black beans, chorizo,  
chipotle hollandaise, VIG potatoes **13**

- PUMPKIN SOUFFLE PANCAKES**  
cream cheese filling, cinnamon whipped cream,  
candied pecans **12**

## BRUNCH

- CHILAQUILES**  
scrambled eggs, crisp corn tortillas,  
green chili pork, Ladera salsa, white cheddar,  
jalapeno crema **13** SUB GRILLED CHICKEN

- LADERA FRENCH TOAST**  
toasted coconut, cajeta caramel,  
cookie streusel, bacon **12**

- CHORIZO BURRITO**  
housemade chorizo, scrambled eggs, VIG  
potatoes, cheddar cheese, green chilis, onion **12**

- HARVEST VEGGIE QUICHE**  
onion, roasted tomato, green chili,  
cheddar cheese, arugula salad **12**

## SANDWICHES

we use Noble Bread for our sandwiches **GLUTEN FREE BUN AVAILABLE 1**  
or make it a lettuce wrap served with your choice of **FRITES ST. FRIES** or **SIDE SALAD**

### PORK BELLY BLT

VIG's house smoked bacon, iceberg lettuce, tomatoes, garlic aioli, french roll **15** ADD EGG 2

### GENUINE CHEESEBURGER\*

Rovey Dairy Wagyu beef, cheddar cheese,  
pickles, balsamic onions, lettuce, tomato,  
VIG sauce **14**

### TURKEY REUBEN

house smoked pastrami turkey, Gruyere cheese,  
creamy slaw, VIG sauce, marble rye roll **14**

### VIG BURGER\*

Rovey Dairy Wagyu beef, cheddar cheese,  
avocado, balsamic onions, pickled jalapeno,  
house bacon, VIG sauce **16** ADD EGG 2

### VEGGIE BURGER

NexVeg patty, GF bun, smashed avocado,  
pickles, balsamic onions, lettuce, tomato **14**

## SALADS

### ADD TO ANY SALAD:

- GRILLED CHICKEN, SAUTEED SHRIMP **6**
- GRILLED SALMON\*, FLAT IRON STEAK\* **9**

### CAESAR

baby gem lettuce, crispy parmesan,  
parmesan crouton, roasted garlic dressing **11**

### SUPER SALAD

baby kale, quinoa, blueberries, pecans, dry cherries,  
apples, apple cider vinaigrette **14**

### SOUTHWEST CHOPPED

romaine lettuce, black beans, roasted corn,  
watermelon radish, cherry tomatoes, cotija  
cheese, pepitas, tortilla strips, avocado,  
avocado ranch dressing **14**

### ARUGULA

oven roasted tomatoes, mozzarella,  
citrus vinaigrette **11**

## STREET TACOS

3 tacos with local tortillas, cabbage, pickled onions, crema & cotija

### HALIBUT

blackened with tomatillo-avocado salsa **14**

### ROASTED PORK

with green chili salsa **12**

### NEXVEG VEGGIE

tomatillo-avocado salsa **12**

### BREAKFAST TACO

scrambled eggs, tomatillo-avocado salsa **12**

## BRUNCH DRINKS

### BUILD YOUR MIMOSA

YOUR CHOICE OF:  
cranberry, grapefruit, orange, pineapple **9**

### VIG BLOODY MARY

vodka, house made bloody mary mix,  
bacon, banana pepper, celery, lime, olive **8**

### BEACHCOMBER

suerte blanco tequila, giffard banana, lime,  
pineapple juice, coconut water **8**

### VIG MARGARITA

tequila, triple sec, agave, lime juice **9**

### COLD BREW OLD FASHIONED

4 roses bourbon, figgy pudding bitters, az  
sunshine bitters, high brew coffee cold brew **12**

### KICK START

cutwater horchata vodka, crater lake hazelnut, amaro  
delle sirene, cold brew, mas mole bitters **10**

### EARLY BIRD

deep eddy grapefruit vodka, elderflower liqueur,  
rosemary simple syrup, lemon, grapefruit juice **8**

### VIG CHELADA

cerveza, house made bloody mary mix,  
chili lime salt, lime **5**

# DRINKS

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## VIGNATURE COCKTAILS

### BOURBON TWO WAYS

Old Fashioned, buffalo trace, simple syrup, angostura bitters **12**  
 Sazerac, buffalo trace, absinthe, simple syrup, peychaud & angostura bitters **12**

### COUG CUP

deep eddy lemon vodka, bols elderflower, strawberry puree, lemon juice, sparkling wine **11**

### BLOOD ORANGE MARGARITA

altos reposado, blood orange shrubs, smoked bitters, lime juice, simple syrup **11**

## WINE

### RED

	7oz	btl
<b>Argyle</b> / Pinot Noir / Willamette Valley, OR	<b>16</b>	<b>52</b>
<b>Belle Glos Balade</b> / Pinot Noir / CA	<b>18</b>	<b>59</b>
<b>Joseph Carr</b> / Cabernet / Paso Robles, CA	<b>14</b>	<b>46</b>
<b>Greenwing</b> / Cabernet / WA	<b>16</b>	<b>52</b>
<b>Prisoner</b> / Red Blend / Napa Valley, CA	<b>21</b>	<b>70</b>
<b>Lote 44</b> / Malbec / Mendoza, ARG	<b>12</b>	<b>40</b>
<b>Seghesio</b> / Zinfandel / Paso Robles, CA	<b>13</b>	<b>42</b>
<b>House Red</b> ask server for current vintner and varietals	<b>9</b>	<b>22</b>
<b>Groth</b> / Cabernet / Oakville, CA	-	<b>120</b>
<b>Featured Wine</b>	-	ask for price

### WHITE

	7oz	btl
<b>Fernlands</b> / Sauvignon Blanc / Marlborough, NZE	<b>11</b>	<b>38</b>
<b>Justin</b> / Sauvignon Blanc / Central Coast, CA	<b>12</b>	<b>40</b>
<b>Lous Jadot</b> / Chardonnay / Burgundy, FR	<b>13</b>	<b>42</b>
<b>Sonoma Cutrer</b> / Chardonnay / Russian River Valley, CA	<b>15</b>	<b>49</b>
<b>Tenuta Ca'Bolani</b> / Pinot Grigio / Friuli-Venezia Giulia, ITA	<b>11</b>	<b>38</b>
<b>Bieler Pere Et Fils</b> / Rosé / Provence, FR	<b>11</b>	<b>38</b>
<b>Descendants</b> / White Blend / Wilcox, AZ	<b>13</b>	<b>42</b>
<b>Wild Child</b> / White Blend / Cottonwood, AZ	<b>14</b>	<b>46</b>
<b>House White / Rose</b> ask server for current vintner and varietals	<b>9</b>	<b>22</b>

### SPARKLING

	btl
<b>Schramsberg Blanc De Blanc</b> / Napa County, CA	<b>50</b>
<b>Campo Viejo</b> / Brut Cava / SPA	<b>32</b>
<b>Enrico</b> / Prosecco / ITA	<b>10</b>
<b>Rotari</b> / Brut Rose / Trentino, ITA	<b>10</b>
<b>Veuve du Vernay</b> / Brut / FR	<b>11</b>

### OTHER BEVERAGES *straws available upon request*

<b>COKE, DIET COKE, GINGER ALE, ICED TEA, SPRITE</b> (free refills)	<b>3</b>
<b>ARNOLD PALMER, CRANBERRY JUICE, LEMONADE</b>	<b>3</b>
<b>COFFEE, HOT TEA</b>	<b>3.5</b>
<b>FIJI, Q-MIXERS GINGER BEER, SAN PELLEGRINO, VIRGIL'S ROOT BEER</b>	<b>4</b>
<b>COLD BREW (8oz CAN), RED BULL, SUGAR FREE RED BULL</b>	<b>5</b>

### BENNETT & BUBBLES

tito's handmade vodka, rhubarb bitters, hibiscus syrup, lemon, sparkling wine **11**

### DESERT DOVE

herradura silver, grapefruit juice, lime juice, simple syrup, q mixers grapefruit soda **11**

### THE VIG MANHATTAN

four roses yellow, carpano sweet vermouth, angostura bitters, milk stout reduction, black walnut bitters **13**

### DAILY MULE

q mixers ginger beer, angostura bitters, daily featured spirit, lime juice, copper mug **10**

### FLYING HIGH CADILLAC MARGARITA

casamigos reposado, gran marnier, lime juice, agave nectar **14**  
*In memoriam of Eric—Who lived flying high. You will be forever in our hearts*

### GENUINE 75

tanqueray 10, seasonal macerated fruit, lemon juice, simple syrup, sparkling wine **13**

## BEER

### DRAFT

	abv %
<b>The Shop Church Music IPA</b>	6.7 <b>7</b>
<b>Mother Road Tower Station IPA</b>	7.3 <b>7</b>
<b>Grand Canyon Amber Ale</b>	5.4 <b>7</b>
<b>Four Peaks Kiltlifter</b>	6 <b>7</b>
<b>College Street Big Blue Van</b>	5.4 <b>7</b>
<b>Phx Beer Co. Bird City Lager</b>	4.4 <b>7</b>
<b>Community Handle*</b> ask server for details	<b>7</b>

*\*portion of sales will be donated to a local non-profit organization*

### CANNED

<b>Wren House Valley Beer</b>	<b>7</b>
<b>Modern Times Fruitlands Sour</b>	<b>7</b>
<b>Michelob Ultra</b>	<b>5</b>
<b>Coors Light</b>	<b>5</b>
<b>Dos XX Lager</b>	<b>6</b>
<b>Stella Artois</b>	<b>6</b>
<b>Firestone Blonde Ale</b>	<b>6</b>
<b>Lagunitas IPA</b>	<b>6</b>
<b>Angry Orchard Cider</b>	<b>6</b>
<b>Huss Orange Blossom</b>	<b>6</b>
<b>Huss Scottsdale Blonde</b>	<b>6</b>
<b>Blue Moon</b>	<b>6</b>
<b>San Tan Juicy Jack</b>	<b>6</b>
<b>Clausthaler N/A</b>	<b>6</b>
<b>White Claw Hard Seltzer</b>	<b>6</b>

## HAPPY HOUR DRINKS MON-FRI 11AM-6PM

**2 OFF all Beer, VIGNature Cocktails & Well Mixed Drinks** (not Community Handle)

<b>House Wine — Red, White or Rose</b>	<b>7</b>
<b>Lote 44 Malbec &amp; Seghesio Zinfandel</b>	<b>9</b>
<b>Fernlands Sauv Blanc, Lous Jadot Chard, Descendants White Blend</b>	<b>10</b>