

THE VIG

UPTOWN
www.theVIG.us



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

WHITE

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

SPARKLING

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

OTHER BEVERAGES *straws available upon request*

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

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 %
The Shop Church Music IPA	6.7 7
Mother Road Tower Station IPA	7.3 7
Grand Canyon Amber Ale	5.4 7
Huss Scottsdale Blonde	4.7 7
Four Peaks Rotating Tap Handle	7
Four Peaks Kiltlifter	6 7
College Street Big Blue Van	5.4 7
State 48 Pilsner	4.5 7
Phx Beer Co. Bird City Lager	4.4 7
Community Handle* ask server for details	7

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

CANNED

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

HAPPY HOUR DRINKS MON-FRI 11AM-6PM

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

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