

# VILLAGE INN

## STARTERS

**Edamame 10.95**  
Salt, Ponzu sauce, roasted garlic

**Crispy Calamari 18.95**  
Seasoned calamari rings & tentacles served with our Thai chili dipping sauce

**VI Nachos 18.95**  
Tortilla chips, black beans, jack & cheddar cheese, avocado, jalapeño, olives, sour cream, pico de gallo, chicken 6, pulled pork 6, filet 8

**Ahi Poke 18.95**  
Onion, poke sauce, avocado, sesame seeds, served with house-made tortilla chips

**Wing It 17.95**  
Choice of bone-in or boneless chicken wings, celery, carrots choice of house-made buffalo, BBQ or Thai chili sauce

**Fajita Quesadilla 17.95**  
Grilled chicken, caramelized onion, roasted bell peppers, jack cheese

**Jalapeño Poppers 15.95**  
Fresh jalapeños, cranberry, cream cheese, wrapped in applewood smoked bacon

**Toasted Bruschetta 15.95**  
Crostini, Tuscan tomatoes, garlic, fresh basil, arugula, balsamic glaze

**Margherita Flatbread 17.95**  
Fresh tomato, mozzarella, basil vinaigrette

3 street tacos, add chips & Salsa 3

**Short Rib Tacos 15.95**  
Jalapeño sauce, pickled onion, cilantro

**Baja Tacos 15.95**  
Crispy Alaskan cod, slaw, salsa, chipotle aioli, savory tortilla

## TACOS

## SOUPS & SALAD

Add chicken 6, shrimp 6, filet 8

**New England Clam Chowder**  
Traditional Style: cup 10.95/bowl 12.95

**Original House-Made Chili**  
Ground beef, scallions, cheddar cheese, sour cream cup 9.95/bowl 11.95

**Classic Caesar Salad 17.95**  
Romaine, tomato, aged parmesan, house-made caesar dressing, fresh croutons

**Baked Brie Salad 19.95**  
Spring mix, caramelized walnuts, cranberries, mixed seasonal fruit, house-made citrus vinaigrette

**The Wedge 20.95**  
Chopped bacon, blue cheese crumbles, red onion, cherry tomato, house-made blue cheese dressing

**BBQ Chicken Salad 23.95**  
House made BBQ, ranch, shredded cheese, house-made croutons, sweet corn, romaine lettuce, pico de gallo

**GF Flank Steak Salad 23.95**  
Grilled vegetables, tomato, blue cheese crumbles, house-made balsamic vinaigrette

**Fresh Burrata Salad 17.95**  
Burrata cheese, pesto, balsamic reduction, arugula, heirloom tomatoes, served with garlic bread

**Arugula Salmon Salad 24.95**  
Seared salmon, pistachios, goat cheese, strawberries, vadouvan vinaigrette

## BURGERS

Served with french fries or house salad. Upgrade to sweet potato fries for 2

**Village Burger 21.95**  
8 oz. Angus beef, aged cheddar, applewood smoked bacon, arugula, house spread

**Wagyu Sliders 18.95**  
Wagyu beef, brioche bun, sharp white cheddar, cornichon, lettuce, tomato, house made spread

**Blue Burger 23.95**  
8 oz. Angus beef, blue cheese crumbles, caramelized onion, tomato, lettuce, house spread

**Black Bean Burger 21.95**  
Pepperjack, lettuce, tomato, onion,

**Braised Beef Short Rib 34.95**  
Slow braised beef short ribs, garlic mashed potatoes, asparagus topped with cabernet glaze & onion strings

**Tuscan Chicken 23.95**  
Artichoke, Tuscan tomatoes & fresh spinach tossed in house-made lemon butter sauce, served with garlic mashed potatoes & asparagus

**Blackened Salmon 29.95**  
House-made cajun seasoning, mixed vegetable medley, citrus butter rice

**Filet Mignon 40.95**  
6 oz. filet, garlic mashed potatoes, sautéed green beans, topped with a cabernet glaze

**Fish & Chips 22.95**  
Battered cod, house-made tarter sauce, served with french fries

## SPECIALTIES

## SANDWICHES

Served with french fries or house salad. Upgrade to sweet potato fries for 2

**Free Range Chicken Sandwich 21.95**  
Tempura chicken, brioche bun, spicy fresno chili vinegar coleslaw, honey mustard

**Prime Rib 23.95**  
Shaved prime rib, caramelized onion, Swiss cheese, toasted french roll, served with au jus

**Two-Stacked Turkey Club 21.95**  
Thinly sliced turkey breast, applewood smoked bacon, tomato, romaine lettuce, lemon garlic aioli, toasted wheat bread

**Pulled Pork Sandwich 21.95**  
Crispy onions, coleslaw, cilantro, house-made BBQ-ranch

**Short Rib Grilled Cheese 23.95**  
Sourdough, cheddar, caramelized onion, balsamic glaze

**Blackened Salmon Sandwich 24.95**  
Avocado, tomato, field greens, crispy onion, roasted lemon-garlic aioli

## SHAREABLE SIDES 6

French Fries • Sweet Potato Fries • Garlic Mashed Potatoes • Olive Oil Vegetables • Sautéed Asparagus • Citrus Butter Rice

Add ice cream 2

**Chocolate Chip Cookie 12**  
House-made chocolate chip cookie, served with vanilla ice cream topped with chocolate syrup

**NY Traditional Cheesecake 12**  
Topped with raspberry glaze

## SWEETS



Spicy



Vegetarian

GF Gluten Free



House Favorite

\$3 Charge for split plates

Text 'THEVI' TO 353535 to get special offers and information about events, Follow us: on Instagram @vibalboaisland on Facebook @vnewportbeach  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



# LIBATIONS 15

# VILLAGE INN

# WINE LIST

## VI Bloody Mary

Hand prepared mix with 40 ingredients, Ketel One, garnished with celery & lemon

## Darkside Mojito

Don Q Limon, blackberries, blueberries, lime, mint, agave, ginger ale

## Endless Summer

Jalapeño infused Espolon Blanco Tequila, strawberries, fresh lime, agave

## Newport Martini

Ketel One Peach & Orange Blossom, elderflower, fresh lime, served up topped with Prosecco

## VI Old Fashioned

Makers Mark, bitters, simple syrup, muddled orange, Luxardo cherry

## Moscow Mule

Ketel One Vodka, fresh lime, ginger beer, served in a copper mug

## Classic Margarita

Reposado Tequila, Orange Liqueur, fresh lime juice, agave

## Frozen Azul Margarita

Don Julio Blanco, margarita mix, Blue Curacao

## Frozen Strawberry Lemonade

Ketel One, strawberry puree, lemonade

## Balboa Buzz

Reposado Tequila, blackberry liqueur, agave, fresh lime

## RED

Pinot Noir, Parducci, Mendocino County *Glass 11 Bottle 41*

Inception Pinot Noir, Central Coast *Glass 16 Bottle 61*

Red Blend, Dreaming Tree, California *Glass 16 Bottle 61*

Merlot, Markham, Napa Valley *Glass 18 Bottle 69*

Zinfandel, XYZin, "10 Year Old Vines", California *Glass 15 Bottle 57*

Cabernet Sauvignon, Josh Cellars *Glass 11 Bottle 41*

Cabernet Sauvignon, Charles Krug, Napa Valley *Glass 18 Bottle 69*

Cabernet Sauvignon, Stags Leap, Artemis *Bottle 110*

## WHITE

Rose, Whispering Angel, Provence *Glass 15 Bottle 57*

Pinot Grigio, Ruffino *Glass 11 Bottle 41*

Pinot Grigio, Santa Margherita, Alto Ridge *Glass 17 Bottle 65*

Sauvignon Blanc, Joel Gott, Napa Valley, *Glass 11 Bottle 41*

Sauvignon Blanc, Kim Crawford, New Zealand *Glass 15 Bottle 57*

Chardonnay, La Crema, Monterey *Glass 11 Bottle 41*

Chardonnay, Davis Bynum, Russian River Valley *Glass 16 Bottle 61*

Chardonnay, Jordan, Alexander Valley *Glass 19 Bottle 73*

Chardonnay, Cakebread, Napa Valley *Bottle 80*

## SPARKLING

Brut, Opera Prima *Glass 11 Bottle 41*

Prosecco, Carletto, California *Glass 15 Bottle 57*

Brut, Gloria Ferrer, Carneros *Glass 14 Bottle 53*

Brut, Veuve Cliquot, Yellow Label, France *Bottle 93*

# BEER

## ON THE TAP

Park Ave Blonde, Stone IPA, Stone Hazy IPA, 805 Blonde, Blue Moon, Stella Artois, Guinness, Modelo Especial, Left Coast Orange County IPA, **16oz. 10.00 22oz. 13.00**

Bud Light **16oz. 9.00 22oz. 11.00**

## BOTTLED

Budweiser, Coors Light, Miller Lite, Michelob Ultra, Heineken Non-Alcoholic **5.95**

Corona, Stella Artois, Angry Orchard, **7.95**

White Claws (Rotating Flavors) **7.00**



# OTHER

## BEVERAGES

Orange, grapefruit, cranberry, pineapple, tomato juice **3.99**

Bottled Still or Sparkling Water **2.99**

Red Bull or Sugar Free Red Bull **5.29**



Text 'THEVI' TO 353535 to get special offers and information about events. Follow us: on Instagram @vibalboaisland on Facebook @vinewportbeach