

THE VIG

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STARTERS

- HOUSEMADE GUAC & SALSA**
warm tortilla chips 14
- SMOKED QUESO CON CHILE**
warm tortilla chips 12
ADD CHORIZO 2
- SALT SEARED TUNA***
yuzu-soy sauce, pickled onions,
wonton chips 19
- CRISP CALAMARI**
pickled onions, shishito peppers,
chipotle aioli, charred lemon 16
- CRISP RED ONION RINGS**
white bbq sauce 12

- NOBLE PRETZEL**
queso, house mustard 11
- CHEF'S BOARD**
parma prosciutto, olli calabrese,
olli finocchiona, seahive cheddar,
smoky bleu cheese, brie, french pickles,
fruit paste, house mustard, apples,
grapes, grilled noble bread 24
- WHITE BEAN HUMMUS**
roasted tomato pesto, pine nuts, olives,
black pepper feta, fresh vegetables,
seeded lavosh 16

- BLISTERED SHISHITO PEPPERS**
chili-garlic soy 12
- SPICY FRIED CAULIFLOWER**
chili-crunch, chili aioli,
smoky bleu cheese 14
- SHRIMP & CRAB CEVICHE***
lime poached shrimp, blue crab,
cucumber, red onion, radish, avocado,
pepitas, pomegranate, corn chips ... 19
- GRILLED CHICKEN WINGS**
buffalo, sweet chili, or BBQ, celery,
carrots, bleu cheese dressing 16

SOUP & GREENS

- ADD TO ANY SALAD:
BLACK BEAN PATTY 6 GRILLED CHICKEN 7
GRILLED SALMON* OR SAUTEED SHRIMP 10
HANGER STEAK* 14
- POZOLE**
red chili spiced mexican soup with pork, hominy,
cilantro, avocado, radish, red onions, cabbage.. 15
- ARUGULA SALAD**
arugula, frisee, cherry tomatoes, oranges,
pistachios, fried capers, citrus vinaigrette,
parmesan 8 / 14
- BRUSSELS SPROUTS SALAD**
roasted sprouts, baby kale, house bacon,
roasted squash, candied pecans, parmesan,
roasted shallot vinaigrette 15

- GRILLED CHICKEN CHOPPED**
romaine lettuce, black beans, roasted corn,
watermelon radish, cherry tomatoes, cotija
cheese, pepitas, tortilla strips, avocado,
avocado ranch 19
- BLACKENED TUNA SALAD***
romaine, pickled onions, green beans, cherry
tomatoes, potatoes, olives, hard boiled egg,
chili lime vinaigrette 22

TACOS

- 3 TACOS WITH LOCAL TORTILLAS,
CABBAGE, PICKLED ONIONS, CREMA &
COTIJA. SERVED WITH BLACK BEANS
- WILD MEXICAN SHRIMP**
with habanero salsa 20
- ROASTED PORK**
with green chili salsa 17
- BLACKENED MAHI MAHI***
with tomatillo-avocado salsa 19
- CRISPY CAULIFLOWER**
with habanero salsa 15

*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.

ENTREES

- CRAB & SHRIMP ENCHILADAS**
crab, shrimp, spinach, blue corn tortilla,
pepper jack cheese, black beans,
green chili cream, guacamole,
pickled onions 27
- HERB ROASTED CHICKEN BREAST**
fried potatoes, carrots, green beans,
cipollini onions, lemon-herb butter. 25
- SMOKED MAC & CHEESE**
cavatappi pasta, smoked cheddar
cheese sauce, roasted green chilis... 16
ADD CHICKEN OR ROASTED PORK 7
- GRILLED HANGER STEAK***
marinated hanger steak, chimichurri,
fried potatoes, grilled jalapeno,
onions 29
- GRILLED CHILEAN SALMON***
cauliflower puree, roasted squash,
brussels sprouts, quinoa,
pomegranate red wine sauce 27
- HOUSEMADE RIGATONI**
grilled chicken, chipotle cream, basil,
roasted peppers, cherry tomato,
garlic 23
SUBSTITUTE SHRIMP 27
GF AVAILABLE

SANDWICHES

- GENUINE CHEESEBURGER***
rovey dairy wagyu beef, cheddar
cheese, pickles, caramelized onions,
lettuce, tomato, vig sauce 19
veggie patty 16
- GRILLED MAHI MAHI***
tartar sauce, vinegar slaw, avocado,
ciabatta roll 21

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

BRAISED BEEF DIP
toasted country bread, cheddar,
pepper jack cheese, roasted green chili,
sauteed onions, chili broth 20

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

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
- WARM COOKIE SKILLET chocolate chip cookie, salted caramel gelato,
chocolate & caramel sauce 10
- APPLE PIE vanilla gelato 10

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

FROM THE KITCHEN

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STARTERS

- JUMBO CINNAMON ROLL**
with cream cheese frosting 10
- AVOCADO TOAST**
grilled country bread, smashed
avocado, cherry tomatoes, arugula .. 14
ADD EGG 2
ADD SMOKED SALMON* 8
- SIZZLING BACON**
6oz of housemade duroc bacon with
maple syrup, sherry vinegar,
grilled country bread 16
- HOUSEMADE GUAC & SALSA**
warm tortilla chips 14

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BRUNCH

- STEAK & EGGS***
grilled hanger steak, chimichurri,
vig potatoes, scrambled eggs,
noble bread 26
- EGGS BENEDICT***
royale muffin, smoked ham,
poached eggs, hollandaise sauce,
vig potatoes 17
- BUTTERMILK PANCAKES**
blueberry compote,
vanilla whipped cream 12
- CHILAQUILES**
scrambled eggs, crisp corn tortillas,
white cheddar, green chili pork,
jalapeno crema 16
- NUTELLA BANANA FRENCH TOAST**
battered challah bread, nutella, banana
compote, crispy bacon 13
- 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
- BRAISED BEEF HASH**
braised beef, peppers, onions,
potatoes, scrambled eggs,
country bread 17

SANDWICHES

- GENUINE CHEESEBURGER***
rovey dairy wagyu beef, cheddar
cheese, pickles, caramelized onions,
lettuce, tomato, vig sauce 19
veggie patty 16
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tartar sauce, vinegar slaw, avocado,
ciabatta roll 21
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pepper jack cheese, roasted green chili,
sauteed onions, chili broth 20

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BRUNCH DRINKS

- BUILD YOUR OWN MIMOSA** cranberry, grapefruit, orange, or pineapple .. 9
- VIG BLOODY MARY** vodka, housemade mix, banana pepper, celery, lime,
olive, beef stick 10
- 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, black walnut bitters,
cult cold brew, simple syrup, az sunshine bitters 13
- KICKSTART** cutwater horchata vodka, crater lake hazelnut, amaro delle sirene,
cold brew, mas mole bitters 13
- EARLY BIRD** deep eddy grapefruit vodka, elderflower liqueur, rosemary simple
syrup, lemon, grapefruit juice 13

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BRUNCH BRUNCH BR

VIGNATURE COCKTAILS

- CHEEKY LIL DEVIL**
chili infused blanco tequila, triple sec, peach puree, fresh lime, sugar rim 14
ALSO AVAILABLE WITHOUT SPICE
- MAKE IT REIGN**
empress gin, creme de violette, fresh lemon, simple syrup, fee foam..... 14
- OLD FASHIONED 2.0**
rittenhouse rye, housemade earl grey tea syrup, nectar px sherry, apricot brandy, angostura bitters 14
- FEELING FRISKY**
haku vodka, effen yuzu citrus, melon liqueur, fresh grapefruit, fresh lime, simple syrup..... 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.
- CLAIRVOYANT**
absolute watermelon vodka, strega liqueur, pomegranate syrup, housemade watermelon ginger lemon syrup, sparkling water 14
- VIG MANHATTAN**
four roses bourbon, housemade stout reduction, sweet vermouth, black walnut bitters 14
- TOP SHELF LIVIN'**
tepozan anejo, grand marnier 100, dubonnet rouge, demerara syrup, gold flaked orange peel 25
- DAILY MULE**
daily featured spirit, angostura bitters, goslings ginger beer, lime juice 14
- BENNET & BUBBLES**
tito's handmade vodka, hibiscus syrup, fresh lemon, rhubarb bitters, sparkling wine 14
- N/A DISTILLATE SPIRITS**
- NOT TODAY**
cleanco rum alternative, demerara syrup, fresh lime, old fashioned bitters 10
- TIDES ARE TURNING**
cleanco gin alternative, cranberry juice, saline, fresh lime, simple syrup, cardamom bitters 10
- GINGER BREAD MAN**
lyres american malt, fresh lemon, cinnamon syrup, ginger puree, plum bitters, sparkling water 10
- AMALFI SPRITZ**
lyres amalfi spritz 10

OTHER DRINKS

- SODAS 4
ICED TEA, LEMONADE 4
HOT TEA, COFFEE 4
PUREZZA SPARKLING, FIJI 4
CULT COLD BREW 5
RED BULL 5

WINE

IT'S NOT GOOD TO KEEP THINGS BOTTLED UP



white

- LA PERLINA MOSCATO, VENETO, ITL..... 12 39
FERNLANDS SAUVIGNON BLANC, MARLBOROUGH, NZE..... 13 43
JUSTIN SAUVIGNON BLANC, CENTRAL COAST, CA 15 50
LOUIS JADOT CHARDONNAY, BURGUNDY, FR..... 14 46
SONOMA CUTRER CHARDONNAY, NAPA VALLEY, CA 16 53
ROMBAUER CHARDONNAY, NAPA VALLEY, CA 26 86
RAMON BILBAO ALBARINO, RIAS BAIXAS, ESP 14 46
CANDONI PINOT GRIGIO, LOMBARDY, ITL..... 13 43
BIELER PERE ET FILS ROSE, PROVENCE, FR 13 43
HOUSE WHITE OR ROSE ASK SERVER FOR DETAILS..... 10 33

red

- NIELSON PINOT NOIR, SANTA BARBARA, CA..... 14 46
BELLE GLOS BALADE PINOT NOIR, RUSSIAN RIVER, CA.. 19 63
JUGGERNAUT HILLSIDE CAB SAUVIGNON, SONOMA, CA... 15 50
UNSHACKLED BY PRISONER CAB SAUVIGNON, NAPA... 18 59
PRISONER RED BLEND, NAPA VALLEY, CA 25 83
CAYMUS WALKING FOOL RED BLEND, SUISUN, CA..... 19 63
ANTIGAL UNO MALBEC, MENDOZA, ARGENTINA 13 43
MOLLYDOOKER THE BOXER SHIRAZ, MCLAREN, ASTL.. 19 63
HOUSE RED ASK SERVER FOR DETAILS 10 33
GROTH CABERNET SAUVIGNON, NAPA VALLEY, CA..... N/A 120
CAYMUS CABERNET SAUVIGNON, NAPA VALLEY, CA N/A 175

sparkling

- ROTARI BRUT ROSE, TRENTO, ITA 14 N/A
ENRICO PROSECCO, ITA 14 N/A
CAMPO VIEJO BRUT CAVA, SPA..... N/A 36
ROEDERER ESTATE BRUT, ANDERSON VALLEY, CA N/A 59
HOUSE CHAMPAGNE ASK SERVER FOR DETAILS 10 33

BEER DRAFT

- WRENHOUSE BIG SPILL PILS PILSNER, 4.5%..... 7
HUSS GENUINE SUNSHINE* LAGER 5.7%..... 7.5
HUSS SCOTTSDALE BLONDE KOLSCH, 4.7%..... 7.5
GRAND CANYON AMBER ALE 5.4%..... 7.5
COLLEGE ST. BIG BLUE VAN WHEAT, 5.4%..... 7
FOUR PEAKS KILT LIFTER SCOTTISH ALE, 6%..... 7.5
THE SHOP CHURCH MUSIC HAZY IPA, 6.7%..... 8
THE SHOP NEONIC ORANGE JULIUS SOUR, 5.1%..... 8
MOTHER ROAD TOWER STATION IPA, 7.3% 8
AZ ROTATING HANDLES ASK SERVER
COMMUNITY HANDLE** ASK SERVER

BOTTLES & CANS

- MICHELOB ULTRA LAGER 5
COORS LIGHT LAGER 5
DOS XX LAGER..... 6
STELLA ARTOIS BELGIAN PILSNER..... 6
BLUE MOON BELGIAN WHITE 6
PAPAGO ORANGE BLOSSOM WHEAT 6
SAN TAN JUICY JACK HAZY IPA..... 6
LAGUNITAS IPA..... 6
MODERN TIMES FRUITLANDS 16 OZ. SOUR 8
DESCHUTES BLACK BUTTE PORTER..... 6
ANGRY ORCHARD HARD CIDER 6
LONG DRINK GIN HARD SELTZER..... 8
WHITE CLAW HARD SELTZER..... 6
CLAUSTHAULER NON ALCOHOLIC..... 6

*EXCLUSIVE TO GENUINE CONCEPTS LOCATIONS... A MUST TRY
**A PORTION OF ALL SALES WILL BE DONATED TO A LOCAL NON PROFIT ORGANIZATION

★ ★ ★ PROP 326 ★ ★ ★

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, cheddar cheese, onions, pickles, vig sauce 6

NOBLE PRETZEL

with queso & house mustard 6

BLISTERED SHISHITO PEPPERS

chili-garlic-soy 6

CRISP RED ONION RINGS

white BBQ sauce 7

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

WINE 7
HOUSE RED,
WHITE, ROSE

BEER 5
ALL DRAFT BEER
EXCLUDES COMMUNITY

WELL
LIQUOR 5

VIGNATURE COCKTAILS

CHEEKY LIL DEVIL

chili infused blanco tequila, triple sec, peach puree, fresh lime, sugar rim 10

ALSO AVAILABLE WITHOUT SPICE

THE BITTY***

captain morgan spiced rum, coke, ice and lime 8

MAKE IT REIGN

empress gin, creme de violette, fresh lemon, simple syrup, fee foam 10

FEELING FRISKY

haku vodka, effen yuzu citrus, midori, fresh grapefruit, fresh lime, simple syrup 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.

CLAIRVOYANT

absolute watermelon vodka, strega liqueur, pomegranate syrup, housemade watermelon ginger lemon syrup, splash of sparkling water 10

VIG MANHATTAN

four roses bourbon, housemade stout reduction, sweet vermouth, black walnut bitters 10

DAILY MULE

daily featured spirit, angostura bitters, goslings ginger beer, lime juice, copper mug 10

BENNET & BUBBLES

tito's handmade vodka, hibiscus syrup, fresh lemon, rhubarb bitters, sparkling wine 10

OLD FASHIONED 2.0

rittenhouse rye, nectar px sherry, apricot brandy, housemade earl grey tea syrup, 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