

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

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

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

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

VIGNATURE COCKTAILS

CHEEKY LIL DEVIL
chili infused blanco tequila, triple sec, peach puree, fresh lime, sugar rim14
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 bitters14

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.

THE COUG CUP
deep eddy lemon vodka, bols elderflower, strawberry puree, lemon juice, sparkling wine.....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 juice14

BENNET & BUBBLES
tito's handmade vodka, hibiscus syrup, fresh lemon, rhubarb bitters, sparkling wine14

THE BITTY***
captain morgan spiced rum, coke, lime12

OTHER DRINKS

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



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
- 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
- ROMBAUER CHARDONNAY, NAPA VALLEY, CA N/A 86

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
- 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
- PRISONER RED BLEND, NAPA VALLEY, CA N/A 83

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

BEER DRAFT

- LUMBERYARD FIRST LIGHT LAGER, 4.2%..... 7
- THE SHOP NEONIC FRUIT SOUR SOUR ALE, 4.8%..... 7
- HUSS GENUINE SUNSHINE* LAGER 5.7%..... 7.5
- HUSS SCOTTSDALE BLONDE KOLSCH, 4.7%..... 7.5
- MOTHER ROAD DAILY DRIVER PALE ALE 4.8%..... 7
- FOUR PEAKS WOW WHEAT ALE, 5.0%..... 7
- FOUR PEAKS KILT LIFTER SCOTTISH ALE, 6%..... 7.5
- THE SHOP CHURCH MUSIC HAZY IPA, 6.7%..... 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
- FIRESTONE WALKER 805 ALE 6
- LAGUNITAS IPA..... 6
- MODERN TIMES FRUITLANDS 16 OZ. SOUR 8
- DESCHUTES BLACK BUTTE PORTER..... 6
- ANGRY ORCHARD HARD CIDER 6
- WHITE CLAW HARD SELTZER..... 6
- NUTRL VODKA SELTZER | ORANGE OR WATERMELON 6
- CLAUSTHAULER NON ALCOHOLIC..... 6

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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..... 10
- 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

- ADD TO ANY SALAD:
BLACK BEAN PATTY 6 GRILLED CHICKEN 7
PAN SEARED SALMON* 10
SAUTEED SHRIMP 10 FLAT IRON STEAK* 14
- 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

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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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** 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,
rocc 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

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

BRUNCH BRUNCH BR

★ ★ ★ 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, cheddar 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

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.

THE COUG CUP

deep eddy lemon vodka, bols elderflower, strawberry puree, lemon juice, sparkling wine 14

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