



SERRANO
VISTA
CAFE

LUNCH & DINNER

SHAREABLES

QUESABIRRIA 18

Chile marinated steak, tres quesos, onions, and cilantro topped with sour cream & guacamole sided by birria dip
Sub grilled chicken

GARLIC OR CAJUN FRIES v 7

French fries, garlic, butter, herbs, parmesan
or dry-rubbed Cajun seasoning

FRIED CALAMARI 17

Pepper relish, roasted garlic rémoulade, parsley

ARTICHOKE DIP v 12

Spinach, bechamel, tomato, feta cheese, tortilla chips,
micro basil

POKE NACHOS* 19

Ahi tuna, avocado, wontons, onion, sriracha mayo, Asian BBQ,
scallion, furikake, macadamia nuts

HUMMUS & TABBOULEH v 12

Chickpeas, bulgur wheat, feta, tomato, mint, naan bread,
olive oil, smoked paprika

CHICKEN WINGS 18

Blue cheese dressing or ranch, carrots & celery
Sauces: buffalo, Asian BBQ, or lemon pepper dry rub

CHICKEN TENDERS & FRIES 16

BBQ sauce, ranch

GARDEN VARIETIES

Salad Protein Additions

Gardein Chick'n vG +7 / chicken +7
sirloin +10 / shrimp +8 /
6-oz. salmon* +10 / roasted sesame tofu +5

MEDITERRANEAN SALAD v, GF 15

Tomato, cucumber, red onion, bell pepper, kalamata olives,
feta cheese, mixed greens & romaine lettuce, red wine-oregano
vinaigrette

CLASSIC CAESAR* 16

Romaine lettuce, shaved parmigiana, Caesar dressing, anchovy,
rustic croutons

SPICY THAI SALAD vG 15

Corn, cucumbers, napa cabbage, basil, chopped peanuts,
cilantro, arugula, romaine, spicy peanut dressing

OVEN ROASTED BEET SALAD vG 15

Roasted red and gold beets, frisée, onions, farro, golden raisin
White balsamic vinaigrette

VISTA SIDE SALAD v 6

Mixed greens, cucumber, cherry tomato, red onion,
julienne carrot, pepperoncini, choice of dressing

SOUPS

CHICKEN NOODLE 8

SOUP OF THE DAY 8

CLAM CHOWDER FRIDAYS 9

Bread bowl 12

FROM THE WOK

INDIAN CURRY CHICKEN & VEGETABLES

印度咖喱雞和蔬菜 17

Bell peppers, onions, cilantro, coconut-curry sauce,
jasmine rice, scallion

VEGETABLE FRIED RICE 蔬菜炒飯 14

Onion, carrot, green peas, green onion, corn, scrambled egg
add protein
sirloin +10, shrimp +8, chicken +7

SHRIMP PAD THAI 泰式炒河粉蝦 21

Shrimp, onion, green bell pepper, red bell pepper, bean sprout,
green onion, cilantro, scrambled egg, chopped peanuts and micro
cilantro
Sub chicken 19 or vegetable v 17

CHICKEN AND BROCCOLI 西蘭花炒雞片 18

Oyster mushroom-soy sauce, steamed jasmine rice, scallion

FLATBREADS

Stone-Cooked, 12"

MARGHERITA v 15

Basil, mozzarella, parmigiana, San Marzano tomato

9TH ISLAND 15

Smokey ham, bacon, red onions, Maui gold pineapple

PEPPERONI 16

Pepperoni, mozzarella, pecorino, San Marzano tomato

GRAIN & PASTA

BLACKENED SALMON BOWL* 19

Avocado, bulgur wheat, cucumber, dried cranberries, chickpeas,
cherry tomatoes, feta, red wine vinaigrette

ALFREDO v 15

Mezze penne pasta, broccoli, mushrooms, parmigiana cream
Add blackened chicken +7

CHICKEN PARMESAN 18

Lightly breaded chicken, provolone, spaghetti, marinara,
Parmesan

v VEGETARIAN | vG VEGAN | GF GLUTEN-FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.

MARCH2024



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SANDWICHES

All sandwiches served with local pickles and house fries or kettle chips.
Sub sweet potato fries +2 Add garlic to fries +2

CLASSIC CLUB 17

Roasted turkey, lettuce, applewood-smoked bacon, tomato, mayo, sourdough

PASTRAMI REUBEN 16

Pastrami, sauerkraut, melted Swiss cheese, thousand island dressing, marbled rye

VEGAS HOT CHICKEN 16

Fried chicken breast, black pepper slaw, fire pickles, brioche

PATTY MELT* 19

1/2-lb. Wagyu patty, caramelized onions, thousand island dressing, Swiss cheese, marbled rye

FISHERMANS WRAP 18

House tempura cod, cilantro coleslaw, pickled red onion, sriracha mayo, grilled flour tortilla

ARGENTINIAN STEAK DIP* 19

Chimichurri, caramelized onions, jalapeno, Swiss cheese, chimichurri aioli, ciabatta, au jus

SV WAGYU BURGER* 19

1/2-lb. Wagyu patty, cheddar cheese, thick-cut tomato, green leaf lettuce, red onion, spicy A.1. mayo, brioche.
Sub chicken breast or turkey patty, no charge
Sub Impossible burger +2
Add applewood-smoked bacon +4, egg +2, avocado +4

MAINS

FISH N CHIPS 18

Furikake tempura, curry-dusted wedge fries, SV tartar sauce

DRUNKEN MEATLOAF 17

Applewood bacon, caramelized onion, mashed potatoes, rainbow carrots, roasted squash, red wine gravy

BLACKENED MAHI TACOS* GF 17

Corn tortilla, napa cabbage slaw, guacamole, pico de gallo, smoked chili-lime sour cream, tortilla chips
Sub fish for blackened jackfruit v

CRISPY MARSALA CHICKEN 20

Breaded & boneless breast, mashed potatoes, marsala gravy, zucchini

GRILLED RIB-EYE STEAK* 38

Baked potato, salsa verde. Add loaded potato +2.5

DESSERT

CAFECITO TART 10

Espresso cream, coffee sauce

COOKIES & CREAM CHEESECAKE 10

Oreo crust, vanilla sauce

LAYERED CHOCOLATE CAKE VG 9

Chocolate frosting, raspberries

MIXED BERRY SHORT CAKE 9

Layers of vanilla sponge cake, macerated berries, whipped cream

14 "KARAT" GOLD SUNDAE 12

Tall glass sundae filled with salted caramel and vanilla ice cream drizzled with caramel, topped with pecan carrot cake, chocolate gold coins, diamond rock candy and gold leaf

ALL-DAY BREAKFAST

Omelets served with country potatoes & toast
Substitute egg whites +2

SERRANO VISTA BREAKFAST* GF 17

Three eggs any style, applewood-smoked bacon, pork sausage links, country potatoes, toast

MEAT & CHEESE OMELET* GF 18

Applewood-smoked bacon, breakfast sausage, ham, cheddar cheese

VEGGIE OMELET* V, GF 17

Mushroom, onion, bell pepper, spinach, broccoli

CRUSHED AVOCADO TOAST* V 16

Roasted vine tomatoes, radish, crisp za'atar chickpeas, feta, shallot, micro basil, farm bread
Add smoked salmon* 6, add poached egg* 3

LOCO MOCO* 19

1/2-lb. Wagyu beef patty, jasmine rice, brown gravy, two eggs any style

NON-ALCOHOLIC BEVERAGES

Coffee 4
Espresso 5
Cappuccino (mocha, caramel, vanilla) 6
Teavana Iced Tea (black or passion) 5
Teavana Hot Tea (chamomile blush, hibiscus, classic chai, modern earl grey, harmonic mint) 4
Fountain Beverages 5
Red Bull, Sugar-Free Red Bull & Red Bull Editions (blueberry, tropical, watermelon) 5
Country Time Assorted Lemonade Flavors 4
Juices (orange, grapefruit, apple) 4
Milk 4



ALCOHOLIC BEVERAGES

BEER

Bud Light 6
Coors Light 6
Corona Extra 7
Modelo 7
Heineken 7
Heineken-0.0 6
Stella Artois 7

CANNED

Aperol Spritz 10
Bud Light Black Cherry Seltzer 8
Crown Apple or Crown Peach 8
Nutrl Watermelon 8
Jack & Coke 8

DRAFT

Golden Road Mango Cart 9
Michelob Ultra 7
Hop Valley Space Dust 9
Pacifico 9

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