

SHAREABLES

QUESABIRRIA 19 Chile-marinated steak, tres quesos, onions, and cilantro topped with sour cream & guacamole, side of birria dip

Sub grilled chicken

GARLIC OR CAJUN FRIES V 8 French fries, garlic, butter, herbs, parmesan or dry-rubbed Cajun seasoning

ARTICHOKE DIP V 13 Spinach, béchamel, tomato, feta cheese, tortilla chips, basil microgreens

CHICKEN WINGS 19 Blue cheese or ranch dressing, carrots & celery Sauces: Buffalo, Asian BBQ, or lemon pepper dry rub

CHICKEN TENDERS & FRIES 17 BBQ sauce, ranch

TUNA POKE* 20 Ahi tuna, avocado, onion, sriracha mayo, Asian BBQ, scallion furikake, jasmine rice, shrimp chips

GARDEN VARIETIES

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

CLASSIC CAESAR SALAD* 17

Romaine lettuce, shaved Parmigiano-Reggiano, Caesar dressing, anchovy rustic croutons

SPICY THAI SALAD VG 16

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

SANDWICHES

Served with local pickles and house fries or kettle chips Sub sweet potato fries +2

CLASSIC CLUB 18 Roasted turkey, butter lettuce, applewood-smoked bacon, tomato mayo, sourdough

PASTRAMI REUBEN17Pastrami, sauerkraut, melted Swiss, Thousand Island dressing, marbled rye

SV WAGYU BURGER* 20

FROM THE WOK

VEGETABLE FRIED RICE 蔬菜炒飯 14

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

SHRIMP PAD THAI 泰式炒河粉蝦 22

Shrimp, onion, green bell pepper, red bell pepper, bean sprout green onion, cilantro, scrambled egg, chopped peanuts cilantro microgreens Sub chicken 20 or vegetable V 18

MAIN

CHICKEN PARMESAN 19

Lightly breaded chicken, provolone, spaghetti, marinara, parmesan garlic bread

GRILLED RIBEYE STEAK* 39

Baked potato, salsa verde Sub loaded potato +2.5

LATE NIGHT BREAKFAST

SERRANO VISTA BREAKFAST* GF 18

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

LOCO MOCO* 20 <u>1/2-lb. Wagyu bee</u>f patty, jasmine rice, brown gravy, two eggs any style

MEAT & CHEESE OMELET* GF 19 Applewood-smoked bacon, breakfast sausage, ham, cheddar cheese

ST TROID BORGER ZV

¹/₂-lb Wagyu patty, cheddar cheese, red onion, thick-cut tomato, green leaf lettuce spicy A.1. mayo, brioche Sub chicken breast or turkey patty | Impossible burger patty +2 Add applewood-smoked bacon +4, egg * +2 or avocado +4

STEAK SANDWICH* 25

Grilled sirloin, onion rings, tomato, shredded romaine, buttermilk blue cheese, chipotle-French onion spread, onion-cheese ciabatta

CHICKEN RANCH CLUB MELT 18

Avocado, applewood-smoked bacon, tomato, pepper jack cheese, ranch toasted sourdough

DESSERT

PASSION FRUIT COCONUT PANNA COTTA 11 Vanilla cookie

LAYERED CHOCOLATE CAKE VG 9 Chocolate frosting, raspberries

BANANA-STRAWBERRY CHEESECAKE 10 Mixed berry sauce

14 "KARAT" GOLD SUNDAE 12

Tall sundae glass 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

OG ROOT BEER FLOAT 9

Snake River root beer, three scoops of vanilla ice cream

ICE CREAM: SINGLE 3, DOUBLE 5 Vanilla, chocolate or salted caramel



SCAN FOR DAILY SPECIAL OFFERINGS

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-FREE



11PM - 6AM

*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.