



SHAREABLE

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-rub Cajun seasoning

TUNA POKE* 20

Ahi tuna, avocado, onion, sriracha mayo Asian BBQ, scallion, furikake jasmine rice, shrimp chips

SVC NACHOS 17

Tortilla chips, triple cheese, beef picadillo jalapeños, pico de gallo, guacamole sour cream, cilantro add chicken +4 or steak* +6, no meat 15

ARTICHOKE DIP V 13

Spinach, béchamel, tomato, feta cheese tortilla chips, basil microgreens

HUMMUS & TABBOULEH V 13

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

CHICKEN WINGS 19

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

CHICKEN TENDERS & FRIES 17

BBQ sauce, ranch

ONION RINGS 12

Chipotle-French dip

FOUR-PIECE GARLIC BREAD 4

GARDEN VARIETIES

Salad Protein Additions

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

SPICY THAI SALAD VG 16

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

MEDITERRANEAN SALAD V, GF 16

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

VISTA SIDE SALAD V 7

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

MEXICAN CHOPPED SALAD 18

BBQ chicken, tomato, cucumber, roasted corn tortilla strips, cilantro-jalapeño ranch dressing

CLASSIC CAESAR SALAD* 17

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

SOUPS

CHICKEN NOODLE 9

CLAM CHOWDER FRIDAYS 10

with bread bowl +3

SOUP OF THE DAY 8

FROM THE WOK

INDIAN CURRY CHICKEN & VEGETABLES

印度咖喱雞和蔬葉 18

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

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 and cilantro microgreens sub chicken 20 or vegetable V 18

VEGETABLE FRIED RICE 蔬葉炒飯 14

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

FLATBREADS

Stone-cooked, 12"

MARGHERITA V 16

Basil, mozzarella, Parmigiano-Reggiano, San Marzano tomato

PEPPERONI 17

Pepperoni, mozzarella, pecorino, San Marzano tomato

GRAIN & PASTA

ALFREDO V 16

Mezze penne pasta, broccoli, mushrooms Parmigiano-Reggiano cream, garlic bread add blackened chicken +7

BLACKENED SALMON BOWL 20

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

CHICKEN PARMESAN 19

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

SERVED FROM
11AM - MIDNIGHT

LUNCH AND DINNER

SCAN QR CODE
FOR MORE
SPECIAL OFFERINGS



SANDWICHES

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

CLASSIC CLUB 18

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

PASTRAMI REUBEN 17

Pastrami, sauerkraut, melted Swiss cheese
Thousand Island dressing, marbled rye

PATTY MELT* 20

½-lb. Wagyu patty, caramelized onions
Thousand Island dressing, Swiss cheese
marbled rye

SV WAGYU BURGER* 20

½-lb. Wagyu patty, cheddar cheese
thick-cut tomato, red onion, green leaf lettuce
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

FISHERMAN'S WRAP 19

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

CHICKEN RANCH CLUB MELT 18

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

STEAK SANDWICH* 25

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

MAINS

BLACKENED MAHI-MAHI TACOS* GF 18

Corn tortilla, Napa cabbage slaw, guacamole
pico de gallo, smoked chili-lime sour cream, tortilla chips
Sub fish with blackened jackfruit V

CHICKEN FLAUTAS 17

Shredded chicken, flour tortillas, pico de gallo, guacamole
sour cream, shredded romaine, Cotija cheese

GRILLED RIBEYE STEAK* 39

Baked potato, salsa verde
add loaded potato +2.5

SWEET AND SOUR PORK CHOPS 23

Grilled chops smothered in bell peppers
onion, sweet and sour sauce, steamed rice

ALL-DAY BREAKFAST

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

VEGGIE OMELET* V, GF 18

Mushroom, onion, bell pepper
spinach, broccoli

MEAT & CHEESE OMELET* GF 19

Applewood-smoked bacon
breakfast sausage, ham
cheddar cheese

SERRANO VISTA BREAKFAST* GF 18

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

CRUSHED AVOCADO TOAST* V 17

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

LOCO MOCO* 20

½-lb. Wagyu beef patty, jasmine rice
brown gravy, two eggs any style

DESSERT

PASSION FRUIT COCONUT PANNA COTTA 11

Vanilla cookie

BANANA-STRAWBERRY CHEESECAKE 10

Mixed berry sauce

LAYERED CHOCOLATE CAKE VG 9

Chocolate frosting, raspberries

RASPBERRY CHOCOLATE MOUSSE 9

Chocolate 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 OR DOUBLE 5

Vanilla, chocolate or salted caramel

ALCOHOLIC BEVERAGES

DRAFT

Golden Road Mango Cart Wheat 9
Michelob Ultra 7
Elysian Space Dust IPA 9
Pacifico 9

BEER

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

CANNED

Jack & Coke 8
Crown Royal Apple or Crown Royal Peach Tea 8
Nütrl Vodka Seltzer Watermelon
or Lemonade 6

NON-ALCOHOLIC

COFFEE 4.5

ESPRESSO 5.5

CAPPUCCINO 6.5

Mocha, caramel or vanilla

MILK 4.5

Oat, soy, coconut or almond

TEAVANA HOT TEA 4.5

Chamomile blush, hibiscus, classic chai
modern Earl Grey or harmonic mint

TEAVANA ICED TEA 5.5

Black or passion

FOUNTAIN BEVERAGE 5.5

RED BULL, RED BULL SUGARFREE OR RED BULL EDITION 5.5

Blueberry, tropical or watermelon

JUICE 4.5

Orange, grapefruit or apple

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.

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