VUE
EAT | DRINK | INDULGE

Dinner

CRAFTED COCKTAILS

SPICED APPLE SPRITZ 19
tito's handmade vodka, spiced apple syrup, fresh lemon juice, club soda, prosecco

FIG & SAGE COLLINS 20
hendrick's gin, lemon juice, fig & sage syrup, st~germain elderflower liqueur, club soda, sage, fig

SPICY MEZCAL PALOMA 20
del maguey mezcal, lime juice, agave, grapefruit soda, jalapeño, tajín

HARVEST OLD FASHIONED 21
woodford reserve bourbon, maple syrup, angostura bitters, black walnut bitters, expressed orange peel, brandied cherry

ESPRESSO MARTINI 21
tito's handmade vodka, kahlúa, baileys, espresso

GUAVA MARGARITA 19
don julio blanco, cointreau, guava, lemon sour, tajín

MOCKTAILS

MINT BERRY BREEZE 14
muddled blackberries, raspberries & blueberries, mint, lime, club soda

CITRUS COAST MARGARITA 15
seedlip grove 42, lime juice, agave, guava, cranberry, salt

ORCHARD FIZZ 14
spiced apple syrup, fresh lemon juice, club soda

DRAFTS

16 oz | 12 22 oz | 14

STELLA ARTOIS
belgian-style pilsner

BURGEON BEER
destination paradise blonde ale

BURGEON BEER
invita mexican lager

FIRESTONE WALKER
805 blonde ale

BURGEON BEER
juice press hazy ipa

BURGEON BEER
treevana ipa

PACIFICO CERVEZA CLARA
mexican pilsner

BELCHING BEAVER
phantom bride ipa

BELCHING BEAVER
peanut butter stout

CALI SQUEEZE
blood orange wheat ale

PIZZA PORT
chronic amber ale

ALESMITH
.394 pale ale

CHEF DE CUISINE
CAMERON DIXON

STARTERS & SHAREABLES

BRIE BUTTER 12
dates, pepitas, honey, crispy prosciutto, herb focaccia

FRITTO MISTO 23
calamari, rock shrimp, bay scallop, cilantro, pickled red onion, charred lime, harissa aioli

CHARRED LIME & MINT AGUACHILE* *gf df* 19
shrimp, shaved red onion, avocado, cucumber, radish, tajín, micro cilantro, tortilla chips

POZOLE VERDE *gf df* 17
chicken, cabbage, radish, shallots, tomatillo, crispy chicken skin, blue corn tortillas

CHICKEN LOLLIPOPS 20
chipotle citrus glaze, queso fresco, chive, charred lime

HOUSEMADE ZUCCHINI BREAD *n* 15
whipped herb ricotta, smoked olive oil, toasted pecans

BEETS & CITRUS *gf n* 17
roasted beet medley, assorted citrus, honey balsamic vinaigrette, smoked yogurt, candied pistachio, shaved baby candy stripe beets

SALADS

add chicken 6, shrimp 9, salmon 9, steak* 12*

CHOPPED CAESAR SALAD 18
romaine, parmesan, focaccia crouton, caesar dressing

BLTA SALAD 21
applewood-smoked bacon, avocado, tomatoes, local heirloom lettuce, blue cheese crumbles, house buttermilk dressing

GREEN GODDESS SALAD *gf* 20
romaine, endive, arugula, frisée, celery, cucumber, green apple, everything bagel spice, hard-boiled egg, green goddess dressing

MAINS

PAN-SEARED HALIBUT *gf df* 41
zucchini noodles, mediterranean relish

SCALLOPS *gf* 41
ancient grain risotto, sweet corn purée, asparagus, chorizo, cured tomato, herb oil

SHRIMP & GRITS 36
sausage tomato ragout, cheesy grits, scallion

ESPRESSO & PORCINI FLAT IRON* *gf* 54
10 oz prime flat iron, roasted garlic mashed potatoes, asparagus, cherry & rhubarb demi-glace
surf & turf enhancement: two diver scallops or three jumbo shrimp 15

SHORT RIB BARBACOA *gf n* 40
barbacoa-inspired slow-braised short rib, roasted garlic mashed potatoes, roasted radish, pepitas, corn tortillas

ANCHO CHILE-ROASTED CABBAGE *gf df n* 22
chipotle aioli, chimichurri, toasted pecans

PANKO-CRUSTED FLOUNDER 32
mole amarillo, marinated white beans, zucchini, arugula, pickled onion

BASIL PESTO ROASTED HALF CHICKEN *gf* 38
jicama & watermelon slaw, pesto rice, roasted artichoke, roasted tomato

BACON-WRAPPED PORK LOIN* *gf* 39
fig glaze, lentils, spinach, marinated artichoke, bacon soubise, whipped purple haze goat cheese

BLACKENED SALMON* *gf* 34
mango salsa, corn purée, avocado, cotija

CHEF CAM'S CAVATELLI 32
housemade ricotta cavatelli, picadillo & sausage ragout, rainbow chard, pearl onion, goat cheese, micro cilantro

HAPPY GRILLMORE* 26
black angus beef patty, caramelized onion, applewood-smoked bacon, pepper jack, tomato, lettuce, peppadew, chile aioli, fries or side salad
sub impossible burger

BAJA DIP* 29
sirloin, caramelized onions, peppers, queso oaxaca, chipotle aioli, consommé served with fries or side salad

SIDES

HOUSE SALAD *gf vg* 9
mixed greens, tomato, cucumber, radish, jalapeño & lime vinaigrette

SEASONED FRIES *df* 9
chile aioli

TEMPURA FRIED HARD SQUASH 12
chile-garlic crunch, yuzu ponzu aioli

CORN RIBS *gf* 9
cilantro & lime butter, cotija, chile

HATCH CHILE & BACON MAC 18
béchamel, cheddar

CHILE-GARLIC CRUNCH BROCCOLINI *gf n* 12
parmesan

LOADED BAKED POTATO 14
roasted garlic butter, cheddar cheese, malt vinegar, scallion, applewood-smoked bacon

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65warnings.Ca.Gov/restaurant.

Gluten-friendly bread available upon request.

gf Gluten-friendly vg Vegan n Contains Nuts/Peanuts df Dairy-Free

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.*

18% service charge for parties of 6 or more.

57162

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Drinks

TEQUILA

Milagro Silver	16
Milagro Añejo	19
Herradura Silver	16
Herradura Reposado	20
CaliFino Blanco	18
CaliFino Reposado	20
CaliFino Añejo	22
CaliFino Extra Añejo	24
Don Julio Blanco	18
Don Julio Reposado	20
Don Julio Añejo	24
Don Julio 1942	48
Casamigos Blanco	19
Casamigos Reposado	21
Casamigos Añejo	24
Dobel Diamante	22
Patrón Silver	18
Patrón Añejo	24
Lalo Blanco	21
Bebemos Joven	32
Clase Azul Plata	36
Clase Azul Reposado	40
Del Maguey Vida Mezcal	16
Dos Hombres Espadín Joven Mezcal	22

BOURBON & RYE

Bulleit Bourbon	19
Bulleit Rye	19
Jack Daniel's	16
Jameson Irish Whiskey	15
Crown Royal Whisky	16
Woodford Reserve Bourbon	20
Maker's Mark Bourbon	17
Sazerac Rye	17
Knob Creek Bourbon	18
Elijah Craig Bourbon	17
Suntory Toki Whisky	18
Basil Hayden Bourbon	20
Buffalo Trace Bourbon	19
Angel's Envy Bourbon	20
WhistlePig Rye	22
Weller Special Reserve	25
Booker's Bourbon	29
E.H. Taylor Small Batch	35

SCOTCH

Dewar's White Label	16
Monkey Shoulder	17
J&B	15
Chivas Regal	16
Glenfiddich 12yr	18
The Glenlivet 12yr	18
Johnnie Walker Red Label	16
Johnnie Walker Black Label	18
Johnnie Walker Blue Label	68
The Macallan 12yr	28
The Macallan 15yr	44
The Macallan 18yr	72

Thank you for being our guest. Your safety is our priority. If you do not have a designated driver, please allow us to make arrangements for you.

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65warnings.Ca.Gov/alcohol.

18% service charge for parties of 6 or more.

SPARKLING WINE

	6 oz	9 oz	BOTTLE
LUNETTA PROSECCO, *Veneto, ITA 187ml*			15
TREVERI CELLARS BLANC DE BLANCS, *Columbia Valley, WA*	16		62
ROEDERER ESTATE BRUT ROSÉ, *Anderson Valley, CA*			89
J VINEYARDS CUVÉE BRUT, *Russian River Valley, CA*			94
VEUVE CLICQUOT YELLOW LABEL BRUT CHAMPAGNE, *FRA*			149

SAUVIGNON BLANC

DASHWOOD, *NZL*	16	23	62
DECOY BY DUCKHORN, *Sonoma, CA*	17	24	66
DAOU, *Paso Robles, CA*	19	26	72
GROTH, *Oakville, CA*	22	31	84
MERRYVALE, *Napa Valley, CA*	28	39	104

OTHER WHITE & ROSÉ

BARONE FINI, PINOT GRIGIO, *ITA*	15	22	58
SQUEALING PIG, ROSÉ, *Sonoma, CA*	19	27	74
ROSE GOLD, ROSÉ, *Provence, FRA*	24	34	92
JOSEPH MELLOT LA CHÂTELLENIE, *Sancerre, FRA*	33	47	128

CHARDONNAY

KENDALL-JACKSON, *Sonoma County, CA*	16	23	62
DECOY BY DUCKHORN, *Sonoma, CA*	17	24	66
AUSTIN HOPE, *Paso Robles, CA*	18	26	72
AS ONE CRU, *San Benito County, CA*	23	33	86
ROMBAUER, *Carneros, CA*	28	39	104

PINOT NOIR

MEIOMI, *Coastal, CA*	16	23	62
GREENWING, *Willamette Valley, OR*	18	26	68
ROUTESTOCK, *Sonoma Coast, CA*	23	33	86
BELLE GLOS, *Monterey County, CA*	25	37	96
FLOWERS, *Sonoma Coast, CA*	29	41	108

OTHER RED

OLD SOUL, ZINFANDEL, *Lodi, CA*	16	23	62
FARINA VALPOLICELLA RIPASSO, RED BLEND, *Veneto, ITA*	21	30	80
ALEXANDER VALLEY, RED BLEND, *Sonoma County, CA*	23	33	86
DAOU PESSIMIST, RED BLEND, *Paso Robles, CA*	24	34	92
ORIN SWIFT ADVICE FROM JOHN, MERLOT, *CA*	26	38	102

CABERNET SAUVIGNON

BERINGER KNIGHTS VALLEY, *CA*	19	27	74
THE PRISONER UNSHACKLED, *Napa Valley, CA*	21	31	81
JUSTIN, *Paso Robles, CA*	23	33	88
OBERON, *CA*	27	38	104
JORDAN, *Sonoma County, CA*	33	47	128

ALCOHOL-FREE WINE

SPARKLING			
Töst Sparkling	12	18	46
WHITE & ROSÉ			
Steinbock Riesling Zero	14	21	54
Fre Sauvignon Blanc	12	18	48
Luminara Chardonnay	14	21	54
Serena 0.0 Rosé	13	19	52
RED			
J. Lohr Ariel Cabernet Sauvignon	12	18	48
Missing Thorn Bordeaux	26	38	102