

SHAREABLES

QUESABIRRIA 18

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

GENERAL TAO CAULIFLOWER BITES v 12

Fried cauliflower, scallion, toasted sesame, chili mayo, grilled shishito peppers

GARLIC FRIES v 7

Shoestring fries, garlic, butter, herbs, parmesan
Try them Cajun style

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 17

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

CHICKEN TENDERS & FRIES 15

BBQ sauce, ranch

GARDEN VARIETIES

Salad Protein Additions

Gardein Chick'n vG +7 / Chicken +7 /
4-oz. Flat Iron Steak* +10 / Shrimp +8 /
6-oz. Salmon* +10 / Roasted Sesame Tofu +5

MEDITERRANEAN SALAD v 15

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

GEM CAESAR* 16

Little gem 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

TUNA NICOISE* 20

Chilled green beans, spiced fingerling potatoes, kalamata olives, hardboiled eggs, cherry tomato, arugula-red onion salad, orange vinaigrette topped with seared ahi tuna

VISTA SIDE SALAD v 6

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



SERRANO
VISTA
CAFE

LUNCH & DINNER

SOUPS

CHICKEN NOODLE OR 8

SOUP OF THE DAY 8

Just ask!

CLAM CHOWDER FRIDAYS 9

Bread bowl 12

FROM THE WOK

HONEY WALNUT SHRIMP 18

Candied walnuts, yuzu sauce, steamed jasmine rice, scallion

INDIAN CURRY CHICKEN & VEGETABLES 16

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

BEEF BRISKET FRIED RICE 17

Beef brisket, onion, carrot, green bean, green onion

SHRIMP PAD THAI 20

Shrimp, onion, green bell pepper, red bell pepper, bean sprouts, green onion, cilantro, chopped peanuts, micro cilantro
Sub chicken 18 or vegetable v 16

CHICKEN AND BROCCOLI 18

Oyster mushroom-soy sauce, steamed jasmine rice, scallion

FLATBREADS

Stone-Cooked, 12"

MARGHERITA v 15

Basil, mozzarella, parmigiana, San Marzano tomato

PEPPERONI 16

Pepperoni, mozzarella, pecorino, San Marzano tomato

SAY CHEESE v 14

Mozzarella, parmigiana, 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 14

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

CHICKEN PESTO FARFALLE 18

Spring peas, spiced walnuts, pecorino, grilled tomatoes on the vine, bowtie pasta, micro basil

v VEGETARIAN | vG VEGAN

*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.

SANDWICHES

All sandwiches served with house fries or kettle chips, local pickles
Substitute sweet potato fries +2. Add garlic sauce +2

CLASSIC CLUB 17

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

TOMATO & AVOCADO WAFFLE MELT v 16

Parmigiana crusted sourdough, provolone, roasted jalapeño mayo, balsamic drizzle

PASTRAMI REUBEN 16

Pastrami, sauerkraut, melted swiss, 1000 island dressing, marbled rye

VEGAS HOT CHICKEN 16

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

ARGENTINIAN STEAK DIP* 19

Chimichurri, caramelized onions, jalapeno, Swiss cheese, chimichurri aioli, French batard bread, au jus

SV WAGYU BURGER* 18

½-lb. 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

BLACK PEPPER STEAK BURRITO 19

Roasted peppers, steamed rice, Mongolian sauce, flour tortilla, mixed green, grilled shishito peppers, furikake, chili mayo

HOT PRIME RIB & GRAVY 19

Shaved beef, mashed potatoes, brown gravy on Texas toast, pickled vegetables, side of horseradish cream

FISH N CHIPS 18

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

DRUNKEN MEATLOAF 18

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

BLACKENED MAHI TACOS* 17

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* 34

Baked potato, salsa verde

Add loaded potato +2.5

ALL-DAY BREAKFAST

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

SERRANO VISTA BREAKFAST* 17

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

MEAT & CHEESE OMELET* 18

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

VEGGIE OMELET* 17

Mushroom, onion, bell pepper, spinach, broccoli

LOCO MOCO* 18

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

FLOATS

Custom Ice Cream Float 9, Make it Boozy +6

THE NORM

Indian Wells Root Beer, vanilla ice cream

CHERRY CHOCOLATE COKE

Coca-cola, Hershey's Syrup, chocolate ice cream, Luxardo Maraschino cherries

ORANGESICLE

Craft orange soda, vanilla ice cream and orange sorbet, candied rim

DESSERT

TIRAMISU 10

Espresso, lady fingers, mascarpone, chocolate

DRUNKEN WHISKY & WAFFLE 11

(CONTAINS ALCOHOL)

Warm half Belgium waffle sandwich, Topsy Scoop waffles, and whisky ice cream (5% abv), caramel popcorn, whisky caramel drizzle, powder, and spun sugar (can be made alcohol-free with vanilla bean ice cream)

LEMONGRASS CRÈME BRULEE 9

Caramelized sugar

STRAWBERRY RHUBARB CRUMBLE 11

Vanilla bean ice cream, cookie crisp

LAYERED CHOCOLATE CAKE 9

Milk chocolate frosting, raspberries



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