



DRAFTS

BEER FLIGHT 7

Can't decide on just one? Sample four!

DOMESTICS

- Coors Light** 16 oz. \$4.75 • 22 oz. \$6.25
- Bud Light** 16 oz. \$4.75 • 22 oz. \$6.25
- Rolling Rock** 16 oz. \$2 • 22 oz. \$3.5

CRAFT AND IMPORT 16 oz. \$5.75 • 22 oz. \$7.25

BLUE MOON

Blue Moon Brewing Co., Denver, CO • Citrus Wheat

MICHELOB ULTRA

Anheuser-Busch, St. Louis, MO • Lager

PAPAGO ORANGE BLOSSOM

Huss Brewing Co., Phoenix, AZ • Mandarin Wheat

SAMUEL ADAMS SEASONAL

Boston Beer Co., Boston, MA

KILT LIFTER

Four Peaks Brewing Co., Tempe, AZ • Scottish Ale

STELLA ARTOIS

Stella Artois, Belgium • Lager

UNA MAS

Left Coast Brewing Co., San Clemente, CA • Amber

UNCLE BEAR'S AMBER

Uncle Bear's Brewing Co., Phoenix, AZ • Amber

805 BLONDE

Firestone Walker Brewing Co., Paso Robles, CA • Blonde

GUINNESS

Guinness, Dublin, Ireland • Irish Stout

FRESH SQUEEZED IPA

Deschutes Brewing Co., Bend, OR • American IPA

DRAGOON IPA

Dragoon Brewing Co., Tucson, AZ • American IPA

PEORIA ARTISAN BREWERY ROTATING TAP

Ask for details! \$4 every day!

CANS

BUD LIGHT \$5

FAT TIRE \$6

BUDWEISER \$5

HEINEKEN \$6

COORS LIGHT \$5

HOPNOSH IPA \$6

COORS \$5

REKORDERLIG

MICHELOB \$5

PEAR CIDER \$6

DOS EQUIS \$6

ANGRY ORCHARD

CORONA \$6

HARD CIDER \$6

DESSERT

SKILLET COOKIE 7.5

Wood-Fired Chocolate Chip Cookie, Vanilla Ice Cream, Chocolate Syrup

BANANAS FOSTER

CROISSANT BREAD PUDDING. 8

Bruléed Banana, Rum Caramel, Banana Dolce De Leche Gelato, Candied Walnuts

BUTTER CAKE 7.5

Bourbon Custard, Berry Coulis, Vanilla Ice Cream

WHITE WINE

G B

SPARKLING

- Da Luca Prosecco, Italy 8 29
- Coppola Sofia Blanc de Blanc, Monterey, California 11 41
- Roederer Estate Brut, Anderson Valley, California 16 59

CHARDONNAY

- CK Mondavi, California 5.5 19
- Meiomi, California 11 41
- Landmark Overlook, Sonoma, California 12 45
- Ferrari Carano, Russian River, California 13 49
- Chateau St. Jean, Sonoma, California • Tap Wine 6.5 16**

SAUVIGNON BLANC

- Callaway, California 6 21
- Kim Crawford, New Zealand 12 45
- Justin, Central Coast, California 12 45

PINOT GRIGIO

- Beringer, California 6 21
- Francis Ford Coppola, Lodi, California • Tap Wine 6.5 16**
- Caposaldo, Italy 8 29

WHITE VARIETALS

- Chateau Ste Michelle Eroica Riesling, Washington 13 49
- Blindfold White Blend, Oakville, California 14 51
- CK Mondavi White Zinfandel, California 5.5 19
- Maddalena Rosé, Paso Robles, California 9 33

RED WINE

G B

PINOT NOIR

- Mark West Black, Monterey, California 9 33
- Elouan, Oregon 14 51

ZINFANDEL

- Cline Ancient Vines, Sonoma, California 9 33
- Estancia, Paso Robles, California 9 33

CABERNET SAUVIGNON

- CK Mondavi, California 5.5 21
- 19 Crimes, Napa Valley, California 6 21
- Angeline, Russian River, California • Tap Wine 6.5 16**
- Ravage by Ravenswood, Napa Valley California 8 29
- Sterling Vintners Collection, California 11 41
- Mondavi, Napa Valley, California 54
- Justin, Paso Robles, California 58

RED VARIETALS

- Benzinger Merlot, Sonoma, California 10 37
- Zaca Mesa Shiraz, California 11 41
- Marietta Old Vine Red, California • Tap Wine 6.5 16**
- Greg Norman Shiraz, Australia 8 29
- Cooper and Thief Red Blend, California 11 41
- Estancia Meritage, Paso Robles, California 58
- Banfi Rosa Regale Dessert Wine 9

WHY TAP WINE?

Tap wine is the next big thing for wine connoisseurs. Wine on tap allows us to skip the bottling process, eliminating excess packaging and keeping wine quality at its highest!

Served by the glass or in a 16 oz. carafe.

STARTERS

- MOZZARELLA STICKS**7
Served with Marinara
- V'S PRETZEL BITES VEGETARIAN**8
House Pale Ale Cheese Sauce
- BRUSSELS SPROUTS VEGETARIAN**9
Crispy Tempura, House Aioli
- CAST IRON MEATBALLS**10
Veal, Pork, Beef, Tomato, Parmesan, Garlic Bread
- OLD SCHOOL NACHOS**10
Beer Cheese, Cheddar Jack, Ranchero Beans, Jalapeño, Pico de Gallo, Pickled Onion, Guacamole, Sour Cream • Add Chicken +5 or Steak +7
- QUESADILLA VEGETARIAN** 10.5
Cheddar Jack, Fajita Vegetables, Guacamole, Salsa • Add Chicken +5 or Steak +7
- TRADITIONAL WINGS** 10.5
Choice of Buffalo, Inferno, or BBQ
- HUMMUS BOARD VEGETARIAN**8
Greek Dressed Veggies, Feta, Flatbread

SALADS

- Add Chicken +5, Shrimp +6, Salmon or Steak +7
- LITTLE HOUSE VEGETARIAN**4
Mixed Greens, Carrot, Tomato, Cucumber, Croutons
- BACON & BLEU WEDGE**7
Iceberg, Bacon Crumbles, Bleu Cheese, Heirloom Tomato, Red Onion, Bleu Cheese Dressing
- ITALIAN CHOP CHOP**13
Romaine, Salami, Mozzarella, Olives, Pepperoni, Chickpeas, Tomato, Red Onion, Pepperoncini, Red Wine Vinaigrette
- KALE & QUINOA** Vegetarian & Gluten Free 11
Kale, Romaine, Quinoa, Roasted Butternut Squash, Candied Walnuts, Apple, Dried Cranberries, Feta, Lemon Champagne Vinaigrette
- COBB SALAD GLUTEN FREE** 13.5
Mixed Greens, Turkey, Bacon, Avocado, Egg, Tomato, Bleu Cheese
- CRISPY CHICKEN SOUTHWEST** 13
Crispy Fried Chicken, Romaine, Roasted Corn, Toasted Pepitas, Black Beans, Tomato, Red Onion, Cheddar Jack, Chipotle Ranch
- FIRECRACKER ASIAN SHRIMP** 13.5
Spicy Fried Shrimp, Napa Cabbage, Romaine, Carrots, Jicama, Red Peppers, Mandarin Oranges, Fried Wontons, Sweet Chili Sesame Vinaigrette

PIZZA

- MARGHERITA VEGETARIAN**13
Marinara, Mozzarella, Tomatoes, Basil Pesto
- SPICY ITALIAN** 15.5
Italian Sausage, Prosciutto, Salami, Capicola, Pepperoni
- BACON BIANCA**13
Ricotta, Roasted Garlic, Spinach, Bacon, Chili Oil
- THE PICASSO** 15.5
Mozzarella, Pepperoni, Italian Sausage, Mushrooms, Peppers, Onions, Tomato, Black Olives

SANDWICHES

- French Fries, Garlic Herb Parmesan Fries, or Cole Slaw; Upgrade to Sweet Potato +1, or Onion Rings +1.5; Sub. Turkey Patty for any Burger
- MILLIONAIRE BURGER*** 13.5
Ground Angus Beef, Bacon, Cheddar, Taproom Sauce, Lettuce, Pickle, Tomato, Red Onion, Brioche • Make it a Billionaire, Double Protein +6
- THE ROCKET BIRD**12
Crispy Buttermilk Chicken, Sriracha Honey, House Slaw, Brioche
- PRIME RIB DIP** 14.5
Shaved Prime Rib, Swiss, Au Jus, Hoagie Roll
- THE LOCAL WRAP VEGETARIAN**10
Hummus, Garlic Aioli, Cucumber, Avocado, Oven-Dried Tomato, Radish, Mixed Greens, Whole Wheat Tortilla • Add Chicken +5, Shrimp +6, Salmon or Steak +7
- STACKED REUBEN**13
Sauerkraut, Taproom Sauce, Swiss, Marble Rye
- V'S PATTY MELT** 13.5
Ground Angus Beef, Caramelized Onions, Sautéed Mushrooms, Swiss, Thousand Island, Toasted Marble Rye

SIGNATURE DISHES

- V'S POT ROAST GLUTEN FREE**17
Mashed Potatoes, Haricot Verts, Carrots, Onion, Peppercorn Demi-Glace
- FIRE-ROASTED STIR FRY VEGETARIAN**12
Sugar Snap Peas, Broccolini, Bok Choy, Zucchini, Squash, Carrots, Bell Peppers, Rice, Teriyaki • Add Chicken +5, Shrimp +6, Salmon or Steak +7
- FISH & CHIPS**15
Beer-Battered Mahi-Mahi, Fries, House Slaw, Tartar
- SAGE & ROASTED BUTTERNUT ORECCHIETTE**15
Pancetta, Butternut Squash, Wild Mushrooms, Mascarpone Cream
- BUCATINI BOLOGNESE**16
Veal, Pork, Beef, Grana Padano, Grilled Ciabatta
- SHORT RIB TACOS**15
Jicama Slaw, Pickled Onion, Cilantro Chimichurri, Ranchero Beans
- CRISPY BUTTERMILK CHICKEN FRIED CHICKEN**17
Garlic Mashed Potatoes, Broccolini, Wild Mushroom Gravy
- BAKED BACON MAC & CHEESE**11
Beer Cheese, Elbow Macaroni, Panko Crumbs, Bacon
- CARNE ASADA FLAT IRON**14
Roasted Fingerling Medley, Haricot Verts, Spanish Chorizo Lardons
- SHRIMP & GRITS**18
Seared Shrimp, Andouille Sausage, Cheddar Grit Cakes, Tomato, Bell Pepper, Cajun Cream, Crispy Leeks
- GRILLED SALMON GLUTEN FREE**22
Roasted Fingerlings, Asparagus, Micro Greens, Lemon Beurre Blanc
- HAND-CUT 8OZ FILET MIGNON* GLUTEN FREE**26
Garlic Mashed Potatoes, Seasonal Veggies, Peppercorn Demi-Glace

- THE GIARDINO VEGETARIAN**13
Broccolini, Bell Peppers, Garlic, Chives, Tomato, Chili Oil
- WILD MUSHROOM VEGETARIAN**13
Mozzarella, Parmesan, Arugula, Truffle Oil
- BUILD YOUR OWN PIE** 13.5
2 Toppings Of Your Choice, Additional Toppings +1 Each

WE LOVE EVERYTHING LOCAL AND STRIVE TO USE LOCAL INGREDIENTS WHEN POSSIBLE.
*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness. These menu items may be served raw or undercooked. While we offer gluten free items, we are not a gluten free kitchen. Please notify your server of any allergies you may have.