

V's TAPROOM

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

OKTOBERFEST

Huss Brewing Co., Tempe, AZ • Bavarian Märzen

KILT LIFTER

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

STELLA ARTOIS

Stella Artois, Belgium • Lager

SESION CERVEZA

Full Sail Brewery, Hood River, OR

ALASKAN AMBER

Alaskan Brewery, Juneau, AK • Amber

805 BLONDE

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

NITRO MILK STOUT

Left Hand Brewery, Longmont, CO

SPACE DUST IPA

Elysian Brewery, Seattle, WA • 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

HEINEKEN 6

BUDWEISER 5

HOPNOSH IPA 6

COORS LIGHT 5

REKORDERLIG

COORS 5

PEAR CIDER 6

MICHELOB 5

UNA MAS 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

STRAWBERRY LEMON MASON JAR 6

GLUTEN FREE Strawberry Compote, Lemon Panna Cotta, Whipped Cream, Lemon Zest

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
- Imagery Chardonnay, California 9 33
- Meiomi, California 11 41
- Landmark Overlook, Sonoma, California 12 45
- Chateau St. Jean, Sonoma, California • Tap Wine 6.5 16**

SAUVIGNON BLANC

- Kenwood Six Ridges, Sonoma Coast, California 8 29
- 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
- Douglas Hill 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, South Eastern Australia 6 21
- Concannon, Paso Robles, California • Tap Wine 6.5 16**
- Kenwood Jack London, Sonoma Mountain, California 12 45
- 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

- CHEESY BREAD** 8
Oregano, 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 GLUTEN FREE** 10
Beer Cheese, Cheddar Jack, Ranchero Beans,
Pickled Jalapeño & Onion, Pico de Gallo, Guacamole,
Lime Crema • Add Chicken +5 or Steak* +7
- QUESADILLA VEGETARIAN** 10.5
Cheddar Jack, Fajita Vegetables, Guacamole, Salsa
• Add Chicken +5 or Steak* +7
- TRADITIONAL WINGS GLUTEN FREE** 10.5
Choice of Buffalo, Inferno, or BBQ
- HUMMUS BOARD VEGETARIAN** 9
Greek Dressed Veggies, Feta, Flatbread • Sub Pita
for Carrots & Celery as a Healthy, Gluten Free Option

salads

- Add Chicken +5, Shrimp, Salmon* or Steak* +7
- LITTLE HOUSE VEGETARIAN** 5
Mixed Greens, Carrot, Tomato, Cucumber, Croutons
- BACON & BLEU WEDGE** 7
Iceberg, Bacon Crumbles, Bleu Cheese, Heirloom
Tomato, Red Onion, Bleu Cheese Dressing
- WATERMELON & ARUGULA VEG + GLUTEN FREE** ... 12
Shaved Fennel, Cucumber, Feta, Toasted Pine Nuts,
Honey Vanilla Vinaigrette
- CHOPPED CAESAR** 10
Shredded Romaine, Shaved Parmesan,
Crispy Capers, Herbed Croutons
- COBB SALAD GLUTEN FREE** 13.5
Mixed Greens, Turkey, Bacon, Avocado, Egg, Tomato,
Bleu Cheese
- CRISPY CHICKEN SOUTHWEST** 14
Romaine, Roasted Corn, Pepitas, Black Beans,
Tomato, Red Onion, Cheddar Jack, Chipotle Ranch
- FIRECRACKER ASIAN SHRIMP** 14.5
Spicy Fried Shrimp, Napa Cabbage, Romaine,
Carrots, Jicama, Red Peppers, Mandarin Oranges,
Fried Wontons, Sweet Chili Sesame Vinaigrette

pizza

Sub Gluten Free Crust +2

- MARGHERITA VEGETARIAN** 13
Marinara, Mozzarella, Tomatoes, Basil Pesto
- SPICY ITALIAN** 15.5
Italian Sausage, Prosciutto, Salami, Capicola, Pepperoni
- WILD MUSHROOM VEGETARIAN** 13
Mozzarella, Parmesan, Arugula, Truffle Oil
- PORK & PINEAPPLE** 14.5
Slow Roasted Pulled Pork, Pineapple, Cilantro,
Pickled Jalapeño, Mozzarella, Tangy BBQ
- CRUMBLLED SAUSAGE** 14
Caramelized Onion, Fennel, Mozzarella, White Sauce
- THE PICASSO** 16
Mozzarella, Pepperoni, Italian Sausage, Mushrooms,
Peppers, Onions, Tomato, Black Olives
- BUILD YOUR OWN PIE** 13.5
Choose 2 Toppings, Additional Toppings +1 Each

sandwiches

- French Fries, Garlic Herb Parmesan Fries, or Cole Slaw; Upgrade to
Sweet Potato +1, or Onion Rings +1.5; Sub Gluten Free Bun +0
- MILLIONAIRE BURGER*** 14
Black Angus Brisket Blend, White Cheddar, Smoked Bacon,
Caramelized Demi Onions, Lettuce, Tomato, House Sauce, Brioche
• Make it a Billionaire, Double Protein +6; Sub Turkey Patty +0
- IMPOSSIBLE™ BURGER VEGETARIAN** 15
Impossible™ Burger (Made Of Just Plants!), Smashed Avocado,
Oven Roasted Tomato, Arugula, Brioche Bun
- BLT+A** 12
Bacon, Gold Sauce, Smashed Avocado, Arugula, Tomato, Sourdough
- CHICKEN SALAD CROISSANT** 13
House Made Chicken Salad, Lettuce, Tomato, Candied Walnuts
- THE ROCKET BIRD** 13
Crispy Buttermilk Chicken, Sriracha Honey, House Slaw, Brioche
- PRIME RIB CHEESE STEAK*** 15.5
Shaved Ribeye, Sautéed Onions And Peppers, Beer Cheese, Hoagie
- V'S PATTY MELT*** 14
Ground Angus Beef, Caramelized Onions, Sautéed Mushrooms, Swiss,
Thousand Island, Toasted Marble Rye

signature dishes

- V'S POT ROAST GLUTEN FREE** 17
Garlic 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, Salmon* or Steak* +7
- FISH & CHIPS** 15
Beer-Battered Mahi-Mahi, Fries, House Slaw, Tartar
- VODKA SAUSAGE ORECCHIETTE** 16
Crumbled Italian Sausage, Broccolini, Toasted Fennel, Parmesan
- CHICKPEA ROTINI & PESTO VEGETARIAN + GLUTEN FREE** 14
Baby Heirloom Tomatoes, Toasted Pine Nuts, Balsamic Reduction
• Add Chicken +5, Shrimp, Salmon* or Steak* +7
- SHORT RIB TACOS GLUTEN FREE** 15
Jicama Slaw, Pickled Onion, Cilantro Chimichurri, Ranchero Beans
- CITRUS CHIPOTLE CHICKEN GLUTEN FREE** 16
Sweet Corn, Quinoa, Spinach, Pickled Red Onion, Cotija
- SWEET CHILI GLAZED SALMON* GLUTEN FREE** 22
Quinoa, Cucumber, Avocado, Dried Cranberries, Spinach, Chili Oil,
Lemon Champagne Vinaigrette
- STEAK FRITES* GLUTEN FREE** 19
Thick-Cut 'Frites Street' Fries, Mushroom Bordelaise, Sriracha Aioli
- HAND-CUT 8OZ FILET MIGNON* GLUTEN FREE** 26
Garlic Mashed Potatoes, Seasonal Veggies, Peppercorn Demi-Glace

clean. balanced. whole.

Build Your Own Wellness Plate with One Protein and Two Sides

PROTEINS

Grilled Chicken 15, Shrimp, Salmon* or Steak* 17

SIDES

Sweet Corn & Quinoa, Sautéed Broccolini, Mixed Greens Salad,
Half of an Avocado, Roasted Garlic & Lemon Hummus
Sautéed Spinach, Teriyaki Sticky Rice, Gluten Free Mac & Cheese

taproom notes

While we offer gluten free items, we are not a gluten free kitchen. If you are celiac or have other special dietary restrictions or allergies, please alert your server immediately.

*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.