

The Vistas & Agave Lounge

Dylan Carothers, Executive Chef
Izzy Duarte and Billy Austin, Sous Chefs

Happy Hour 3:00pm to 6:00pm
\$1 off alcoholic beverages

Starters & Small Plates

French Onion Soup | 8.5

five onion soup with crostini
and Gruyère cheese

Hummus | 12 V

house made hummus with carrot
and celery sticks and pita chips

Quesadilla | 10

black bean pico de gallo salsa, cheddar
jack cheese, crispy flour tortilla
add chicken | 13 add shrimp | 15

Chicken Satay | 12 GF

with grilled avocado, scallions
and Thai chili sauce

Fried Cauliflower | 12 V

cauliflower florets battered and fried with choice
of Buffalo or sweet Thai chili sauce

Potato Skins | 10 GF

topped with bacon bits and scallions

Agave Wings eight | 10 or dozen | 14 GF

bone-in wings with BBQ, Buffalo or Thai chili sauce

Chicken Tenders four | 10 or six | 14

boneless tenders with BBQ, Buffalo or Thai chili sauce

Chorizo and Tomato Steamed Mussels | 14

Prince Edward Isle Black Mussels steamed with white wine, tomato,
cream and spicy chorizo and served with garlic baguette toast points

From the Garden

Classic Cobb Salad | 14.5 or half | 10 GF

mixed greens with grilled chicken, bleu cheese crumbles, baby heirloom tomatoes, avocado,
diced bacon, and hard boiled egg with choice of dressing

*add grilled chicken | 4 *add house smoked salmon | 5 *add 8oz grilled salmon | 10

*Caesar Salad | 11 or half | 8

crisp romaine, shaved Parmesan, housemade garlic croutons, ++Caesar dressing

*Strawberry Spinach Salad | 13 or half | 9 GF

fresh strawberries, candied walnuts, goat cheese and raspberry vinaigrette

*Grilled Peach and Arugula Salad | 13 or half | 9

baby arugula tossed with white balsamic vinaigrette and topped with grilled peaches,
toasted walnuts, red onion and bleu cheese crumbles

A 15% gratuity is added to all guest checks.

Sharing a plate? Please add a \$2 plating charge to your selection

Agave Lounge | Vistas Fine Dining 520-825-1885

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Happy Hour 3:00pm to 6:00pm
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Entrees

add your choice of soup or dinner salad | 2

Roasted Half Chicken | 24 GF

brined oven roasted half chicken basted with herb jus and served with roasted red potatoes and baby broccoli

Vegetarian Pot Pie | 22 V

served with your choice of soup or garden salad

Filet Medallions | 32 GF

beef tenderloin filet medallions with red wine demi glace served with roasted red potatoes and baby broccoli

Blackened Hawaiian Ono | 30 GF

blackened pan seared Ono with pineapple salsa served with cilantro lime rice and baby broccoli

Shrimp Newburg | 24

jumbo shrimp and sautéed mushrooms tossed in a sherry and paprika infused cream sauce and served over farfalle pasta

Thai Pasta | 19 V

with roasted red bell pepper, caramelized onion, shaved carrot and snow peas tossed with Thai peanut sauce

add tofu | 20 add chicken | 21 add shrimp | 23

Handhelds

SIDES: french fries, crisp onion rings, side salad, fruit, coleslaw, cottage cheese or soup du jour - sweet potato fries add \$1

Skirt Steak Sandwich | 17

grilled skirt steak, pepper jack cheese, caramelized onion, green chilies and roasted garlic aioli on a hoagie roll

Corned Beef Reuben | 15

shaved corned beef, Swiss cheese, sauerkraut and Thousand Island dressing on grilled marble rye

Portabella Chicken Sandwich | 16

grilled chicken breast topped with balsamic marinated portabella mushrooms, roasted red bell peppers, lettuce, tomato and Swiss cheese served with a roasted garlic and chive aioli

The Brooke Burger | 16

half-pound ++Gold Canyon beef burger, grilled brioche bun, lettuce, tomato & onion (may substitute veggie black bean burger or turkey burger)

CHEESE OPTIONS: american, bleu, cheddar, pepper jack, swiss

ADD-ONS: caramelized onion, mushrooms, green chiles, jalapenos, avocado, mesquite smoked bacon, turkey bacon (add \$1 each)

++consuming raw or undercooked meat, poultry, seafood, shellfish & eggs may increase the risk of foodborne related illness in some individuals

V vegetarian GF gluten friendly - ask your server about other gluten friendly or vegetarian options