

# 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

### Shrimp Cocktail | 12 GF

five jumbo shrimp with house-made  
cocktail sauce and lemon

### Quesadilla | 10

black bean pico de gallo salsa, cheddar jack  
cheese, crispy flour tortilla  
add chicken | 14    add shrimp | 15

### Chicken Satay | 12 GF

with grilled avocado, scallions  
and sweet Thai chili sauce

### Fried Cauliflower | 12 V

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

### Potato Skins | 10

topped with bacon bits and scallions

### Agave Wings eight | 10 or dozen | 14

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

### Boneless Wings half pound | 10 or full pound | 14

boneless wings tossed in BBQ, Buffalo or sweet 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, grape tomatoes, avocado,  
diced bacon, and hard boiled egg with choice of dressing

\*add grilled chicken | 4

\*add 4oz grilled salmon | 5

\*add 8oz grilled salmon | 10

### \*Caesar Salad | 11 or half | 8

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

### \*Roasted Corn & Avocado Salad | 13 or half | 9 GF V

crisp romaine, spiced pepitas, grape tomatoes, queso fresco and lemon vinaigrette

### \*Grilled Peach and Arugula Salad | 13 or half | 9 GF V

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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## Entrees

add your choice of soup or dinner salad | 2

### Frenched Chicken Breast | 21 GF

Del Bac Whiskey peach sauce, Gruyère and caramelized shallot potato gratin and grilled asparagus

### Pan Seared Broccoli Steaks | 16 V GF

roasted tomato and garlic purée and olive tapenade

### Filet Medallions | 32 GF

beef tenderloin filet medallions with red wine demi glace served with Gruyère and caramelized shallot potato gratin and grilled asparagus

### Cedar Plank Salmon | 28 GF

Dijon molasses glaze, ginger rice and grilled asparagus

### Shrimp and Angel Hair Pasta | 23

jumbo shrimp, grape tomatoes, spinach, artichokes and scallions tossed in a light lemon butter sauce

### 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 | 23    add shrimp | 24

## Handhelds

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

### Ranchers Roast Beef Sandwich | 16

shaved slow roasted striploin on grilled sourdough with cheddar jack cheese, tomato and green chili

### 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