

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

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 ground beef or chicken | 14
add shrimp | 15

Potato Skins | 11

cheddar jack cheese, bacon bits and scallions served with sour cream

Agave Wings

eight | 10 or dozen | 14

bone-in wings tossed in 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

French Onion Soup

cup | 8.5 bowl | 10
five onion soup with crostini and gruyère cheese

Baby Back Pork Riblets | 15 **GF**

dry rubbed riblets with house made Del Bac BBQ sauce with sweet potato purée

Chicken Satay | 13 **GF**

with grilled avocado, scallions and sweet Thai chili sauce

Shrimp Tempura | 15 **GF**

jumbo shrimp tempura with sweet rice wine and paprika aioli over asian slaw

Fried Calamari | 12

with lemon herb aioli and cocktail sauce

Soft Pretzel Bites | 12

salted soft pretzel bites with cheddar cheese and Dijon aioli dipping sauce

From the Garden

Classic Cobb Salad full | 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 6oz grilled salmon | 10

*Caesar Salad full | 11 or half | 8

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

*Warm Spinach and Bacon Salad full | 13 or half | 9 **GF**

baby spinach topped with bacon, hard boiled egg and mushrooms and drizzled with a warm bacon vinaigrette

*Strawberry Arugula Salad full | 13 or half | 9 **GF**

goat cheese, toasted pecans and balsamic honey reduction

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

Filet Medallions | 34 **GF**

filet medallions with a wild mushroom bordelaise, truffled potato purée, grilled asparagus and chive oil

Simply Grilled | 24 **GF**

your choice of Atlantic salmon filet or all-natural Regal Crest chicken breast with herbed brown rice pilaf and grilled asparagus

Thai Pasta | 20 **V**

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

add tofu | 21 add chicken | 24 add shrimp | 25

Spring Vegetable Risotto | 16 **V**

asparagus, peas, leeks and mascarpone cheese

add tofu | 17 add chicken | 20 add shrimp | 21

Handhelds

All Handhelds served with your choice of side:
french fries, crisp onion rings, side salad, fruit, coleslaw, cottage cheese or soup du jour - sweet potato fries add \$1

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)

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

Corned Beef Reuben | 16

grilled marble rye, Swiss cheese, sauerkraut and Thousand Island dressing

Braised BBQ Brisket Grilled Cheese | 16

herb grilled sourdough with cheddar jack cheese and bbq brisket

++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