

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 | 10

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

French Onion Soup

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

Fried Brussels Sprouts | 12 GF

fried Brussels sprouts tossed with roasted garlic cloves, bacon, shaved Parmesan and herb oil

Chicken Satay | 12 GF

with grilled avocado, scallions and sweet Thai chili sauce

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

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 Butternut Squash and Cranberry Salad | 13 or half | 9 GF V

roasted butternut squash, raisins, toasted pecans, goat cheese and maple vinaigrette over crisp romaine

*Cantaloupe and Prosciutto Burrata | 14 GF V

thin sliced cantaloupe, prosciutto and fresh burrata cheese drizzled with olive oil, balsamic reduction and fresh basil

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

Pan Seared Filet Mignon | 34

Basted with Del Bac compound butter and served with potato and parsnip purée, grilled asparagus and demi-glace

Grilled Atlantic Salmon | 28

served with lemon beurre blanc over a saffron and crab risotto cake, garlic sautéed spinach and grilled lemon

Linguini and Clam Sauce | 22

linguini tossed with white clam sauce and served with garlic Parmesan toast points

Chicken a la King | 20

chicken breast tossed in a creamy mushroom and sherry sauce and served over white and wild rice with garlic Parmesan toast points

Thai Pasta | 20 V

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

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

Roasted Corn and Black Bean Quinoa | 16 GF V

corn, black beans and tomatoes tossed with tri colored organic quinoa, cumin and cilantro
add tofu | 17 add chicken | 19 add shrimp | 20

Handhelds

SIDES: 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

Hot Pastrami Sandwich | 15

shaved pastrami, Swiss cheese, creamy cole slaw and Dijon mayo on grilled marble rye

Honey Buffalo Chicken Sliders | 2 for 10

crispy chicken tossed in honey Buffalo sauce topped with mozzarella cheese on grilled buttermilk biscuits add more | 3 each additional

++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