

# 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

### Baby Back Pork Riblets | 15 GF

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

### 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

### Soft Pretzel Bites | 12

salted soft pretzel bites with cheddar cheese 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 4oz grilled salmon | 5

\*add 8oz 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

### \*Winter Kale Crunch Salad full | 13 or half | 9 GF V

Kale and cabbage blend tossed with diced cucumber, scallion, Granny Smith apples, chopped peanuts and feta cheese tossed in a honey cilantro lime vinaigrette

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

# The Vistas & Agave Lounge

## Entrees

add your choice of soup or dinner salad | 2

### Filet Medallions | 34 GF

filet medallion with a Cabernet demi-glace, herbed oven roasted fingerling potatoes and honey glazed carrots

### Sea Scallops | 34 GF

pan seared sea scallops and herbed brown butter with mushroom and butternut squash risotto

### Maple Glazed Salmon | 28 GF

pan seared Atlantic salmon with a maple glaze, sweet potato puree and garlic and butter braised kale

### 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

### Chicken Tetrazzini | 20

grilled chicken tossed in a cheesy mushroom and sherry cream sauce over linguini and served with garlic toast points

### Winter Kale and Butternut Squash Quinoa | 16 GF V

organic tri colored quinoa tossed with roasted butternut squash and braised kale drizzled with a honey balsamic reduction

add tofu | 17    add chicken | 19    add shrimp | 20

## 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

### Hot Pastrami Sandwich | 15

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

### 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