LUNCH & DINNER
From 10:30am To 9:30pm

Appetizers and Salads

Local Artisan Cheese Plate 14.
Chef's choice of three varieties of cheese, fruit, and nuts.

Harissa Hummus 10.
Blended chickpeas and harissa spices with olive oil and toasted pita bread.

Chicken Tinga Tostadas 12.
Shredded Chicken tostadas with cilantro, avocado, crema in a traditional adobo sauce.

Baby Greens Salad 12.
Baby greens mixed with dried cherries, pecans, goat cheese tossed with a citrus vinaigrette.

Valencia Caesar Salad 12.
Romaine lettuce tossed with garlic croutons and traditional Caesar dressing.

Add Chicken for 6 or 3 Jumbo shrimps for 9

Valencia Cobb Salad 15.
Butter lettuce tossed with Crispy Applewood bacon, chives, cherry tomatoes, grilled chicken breast, hardboiled egg dressed with a citrus vinaigrette.

Sandwiches

Sirloin Burger 17.
9 oz sirloin beef on a sesame seed bun with melted cheddar cheese, lettuce, roasted tomatoes, and pickles.

Add Onion rings, bacon, avocado or a fried egg for 3 each

Turkey BLTA 16.
Fresh Deli turkey on toasted Sourdough bread with crispy Applewood bacon, lettuce, tomato, avocado, and garlic aioli.

Chicken Caesar Wrap 16.
Romaine lettuce mixed with grilled chicken and parmesan dressing wrapped on a spinach tortilla.

Chicken Sandwich 16.
Grilled chicken on a French roll with crisp Applewood bacon, sambal aioli, and melted gruyere.

*All sandwiches are accompanied with a choice of French fries or a mixed green salad

Dessert

Seasonal Crème Brule 11.
Garnished with fresh seasonal berries.

[ Please alert your server of any specific allergies. Our dishes may include additional ingredients not listed. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness]

* Full Dining Menu Available in Oveja Negra Unruly Tapas Restaurant *
* Oveja Negra Dinner Monday through Saturday 5:30pm – 9:30pm *
* Vbar Open Daily 4:00pm – Late *
* Vbar Happy Hour Monday through Friday 4:00pm – 7:00pm *