
RESTAURANT

Menu

COMPLIMENTARY BREAKFASTS



TRADITIONAL GALLO PINTO

Eggs cooked to order, seasoned rice and beans, Costa Rican pupusa flatbread, guacamole, sour cream, pico de gallo, and tarragon and honey fried plantains.

AVOCADO TOAST

Mashed avocados, cherry tomatoes, fresh pesto, eggs cooked to order, watercress, and parmesan cheese on brioche toast

GALLO RANCHERO

Fresh corn and cheese tortilla topped with eggs cooked to order, refried beans, and spicy tomato sauce. Served with guacamole, sour cream, and pico de gallo

CARIBBEAN FRENCH TOAST

Brioche bread dipped in our signature coconut milk and vanilla mix then seared with butter. Served with fresh fruit, cinnamon syrup our homemade marmalade

QUINOA WAFFLES

Our signature waffle mix with black quinoa, fruit, and crumbled cookies. Served with cinnamon syrup and our homemade marmalade.

GRANOLA BOWL

A fresh mixed bowl of yogurt, granola, and seasonal fruit. Served with our homemade marmalade and cinnamon syrup.

BREAKFAST BURRITO

Scrambled eggs, bacon, gallo pinto, cheese & guacamole wrapped in a tortilla.

BREAKFAST SANDWICH

Eggs cooked to order, savory morron chili, avocado, arugula, pesto, and parmesan cheese, served on a ciabatta.

ADD A
BREAKFAST SIDE
TO ANY ORDER

- Bacon
- Grilled Chorizo
- Smoked chicken sausage
- Eggs cooked to order
- Brioche Toast

\$6

LUNCH

SELECTIONS



OUR CHEF'S MAMA'S KITCHEN RECIPES

DAILY SPECIAL

Chef's inspiration dish made with the freshest ingredients.

SALADS \$18

HOUSE SALAD

Tossed greens, cherry tomatoes, mango, red onion, and mixed seeds, with an orange and ginger dressing.

SEARED TUNA SALAD

Tossed greens, seared tuna, carrot, mango, avocado, cucumber, sprout and sesame seed garnish, ponzu sauce.

CHICKEN CAESAR SALAD

Tossed greens, grilled chicken, parmesan, and croutons, topped with homemade Caesar dressing.

ADD A PROTEIN OF YOUR CHOICE

- Grilled Chicken
- Smoked Trout
- Shrimp
- Falafel

INSPIRED BY THE OCEAN \$20

HOUSE VEGAN CEVICHE

Summer squash, citrus marinade, red onion, sweet chili, mango, strawberry, and ginger

MIXED CEVICHE

Shrimp and white fish, coconut milk marinade, red onion, sweet chili, avocado, jalapeños, and ginger

CRISPY FISH

Lightly breaded catch of the day, potato puree, cucumber and avocado salad, with a side of tartar sauce

FOR OUR MEAT EATERS \$24

THE VC BURGER

The works. Beef, cheddar, bacon, caramelized onions, lettuce, tomato, and VC secret sauce on a home-baked bun. Side of fries

LUNCH FILET MIGNON

Six-ounce steak with a light chimichurri sauce, grilled vegetables and a seasonal puree

AFTERNOON SNACKS



HOMEMADE DIPS

HOUSE HUMMUS
WITH FRESH VEGETABLES

GUACAMOLE & CHIPS

HOMEMADE CHIPS
WITH OUR DIP OF THE DAY

\$10

SWEET TREATS

SEASONAL
FRUIT PLATE

COOKIE OR BROWNIE
WITH HOMEMADE
ICE CREAM

\$8

DRINKS



MENU

LEMONADES & MOCKTAILS

\$10

IMMUNE BOOST LEMONADE

Turmeric, ginger, lime, sparkling water

THE BABYSITTER

Mango, passionfruit, orange juice, coconut cream

WATERMELON LEMONADE

Watermelon, strawberry, mint, lime & soda

GOLDENBERRY SPRITZER

Golden berry, mint, lime & ginger ale

BAY BREEZE

Blackberry & Cucumber, lime, mint, soda & blackberry

PASSION MOJITO

Virgin Passion Fruit Mojito

CHILLI ALE

Pineapple, basil, jalapeño & ginger ale

RED FRUIT TONIC

Blackberry, strawberry, splash of black tea & tonic

BEER

- IMPERIAL
- IMPERIAL LIGHT
- PILSEN
- CORONA

\$7

CRAFT BEERS

\$8

COCKTAILS

MENU



TRADITIONAL COCKTAILS

CREAMY COLADAS

Seasonal fruits available

MOJITO

Seasonal fruits available

MARGARITAS

Seasonal fruits available

PISCO SOUR

OLD FASHIONED

MARTINIS

MAI TAI

APEROL SPRITZ

\$14

SIGNATURE COCKTAILS

9 GRADOS

Rum, gin, aperol, coconut milk, pineapple

COCO LOCO

Orange juice, blue curacao, malibu,
crema de coco, rum

YODITO

Cacique, espresso, coffee liquor

CUATRO PLUMAS

Cacique, hibiscus flower, simple syrup,
lime, splash of soda

WHISKY DE LA PASSION

Passionfruit, ginger, whisky, egg white

CACHETE SPRITZ

Watermelon, aperol, lime, ginger, sparkling wine

SPICY MAMI

Pineapple, ginger beer, tequila, jalapeño

\$18

WINE MENU



RED

SELECTION	VARIETAL	ORIGIN	GLASS	BOTTLE
LOS VASCOS (LAFITE-ROTHSCHILD)	Cabernet Sauvignon	Tempranillo	\$10	\$39
CRIOS DE SUSANA BALBO	Malbec	Argentina	\$13	\$49
LES JAMELLES	PinotNoir	France	\$13	\$49
LAPOSTOLLE CASA GRAND SELECTION	Merlot	Chile		\$59
CLOUDLINE, WILLAMETTE VALLEY, OREGON	Pinot Noir	USA		\$69
CLOS DE LOS SIETE	Blend	Argentina		\$69
PAUL JABOULET LES JALETS, AOC CROZES-HERMITAGE	Syrah	France		\$69
ARZUAGA CRIANZA RIBERA DEL DUERO	Tempranillo	Spain		\$79

WHITE

SELECTION	VARIETAL	ORIGIN	GLASS	BOTTLE
CONTE PLACIDO	Pinot Grigio	Italy	\$10	\$39
LA BELLE ANGELE	Sauvignon Blanc	France	\$13	\$49
CASAS DEL BOSQUE, RESERVA, CASA BLANCA	Chardonnay	Chile	\$13	\$49
AS LAXAS	Albariño	Spain		\$59
J LOHR ARROYO VISTA, MONTERREY	Chardonnay	USA		\$69

WINE MENU



ROSÉ

SELECTION	VARIETAL	ORIGIN	GLASS	BOTTLE
LES PETITES JAMELLES, VIN DU PAYS D'OC	Grenache	France	\$10	\$39
WHISPERING ANGEL, AOC COTES DE PROVENCE	Blend	France		\$79

SPARKLING

SELECTION	VARIETAL	ORIGIN	GLASS	BOTTLE
BEACH BRUT, DO CAVA	Blend	Spain	\$10	\$39
GEMMA DI LUNA, DOC PROSECCO	Glera	Italy		\$49
RIVAROSE, BRUT PRESTIGE, ROSE	Grenache / Syrah	France		\$59

OWNERS' RESERVE

SELECTION	VARIETAL	ORIGIN	GLASS	BOTTLE
BOLLINGER SPECIAL CUVÉE, CHAMPAGNE	Blend	France		\$199
CHATEAU DE SANCERRE, LOIRE VALLEY	Sauvignon Blanc	France		\$99
SUSANA BALBO BRIOSO	Malbec	Argentina		\$129
CHATEAU LATOUR MARTILLAC, AOC PESSAC-LEOGNAN, GRAND CRU CLASSE	Blend	France		\$179
DOMINUS ESTATE, NAPANOOK, NAPA VALLEY	Cabernet Sauvignon	USA		\$259

CALL OR MESSAGE US
WITH ANYTHING YOU MAY NEED!



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Breakfast is served 7:00 am - 10:00 am and is complimentary.

Complimentary breakfast includes brewed coffee, juice, a fruit plate, and one made-to-order breakfast dish. Additional breakfast plates are available for \$12.

Lunch is served 11:30 am - 2:00 pm and is \$18 - \$24 per item.

Afternoon Snacks are available 2:00 pm - 5:00 pm. Prices range from \$8 - \$12.

Dinner is served 6:30 pm - 9:00 pm and is \$49 per person.

**Prices exclude tax and service charge.*

☰ MAIN MENU

