

STARTERS

Edamame 10.95
Salt, Ponzu sauce, roasted garlic

Crispy Calamari 18.95
Seasoned calamari rings & tentacles served with our Thai chili dipping sauce

VI Nachos 18.95
Tortilla chips, black beans, jack & cheddar cheese, avocado, jalapeño, olives, sour cream, pico de gallo, chicken 6, pulled pork 6, filet 8

Ahi Poke 18.95
Onion, poke sauce, avocado, sesame seeds, served with house-made tortilla chips

Wing It 17.95
Choice of bone-in or boneless chicken wings, celery, carrots choice of house-made buffalo, BBQ or Thai chili sauce

Fajita Quesadilla 17.95
Grilled chicken, caramelized onion, roasted bell peppers, jack cheese

GF Jalapeño Poppers 15.95
Fresh jalapeños, cranberry, cream cheese, wrapped in applewood smoked bacon

Toasted Bruschetta 15.95
Crostini, Tuscan tomatoes, garlic, fresh basil, arugula, balsamic glaze

Margherita Flatbread 17.95
Fresh tomato, mozzarella, basil vinaigrette

3 street tacos, add chips & Salsa 3

Short Rib Tacos 15.95
Jalapeño sauce, pickled onion, cilantro

Baja Tacos 15.95
Crispy Alaskan cod, slaw, salsa, chipotle aioli, savory tortilla

TACOS

SOUPS & SALAD

Add chicken 6, shrimp 6, filet 8

New England Clam Chowder
Traditional Style: cup 10.95/bowl 12.95

Original House-Made Chili
Ground beef, scallions, cheddar cheese, sour cream cup 9.95/bowl 11.95

Classic Caesar Salad 17.95
Romaine, tomato, aged parmesan, house-made caesar dressing, fresh croutons

Baked Brie Salad 19.95
Spring mix, caramelized walnuts, cranberries, mixed seasonal fruit, house-made citrus vinaigrette

The Wedge 20.95
Chopped bacon, blue cheese crumbles, red onion, cherry tomato, house-made blue cheese dressing

BBQ Chicken Salad 23.95
House made BBQ, ranch, shredded cheese, house-made croutons, sweet corn, romaine lettuce, pico de gallo

GF Flank Steak Salad 23.95
Grilled vegetables, tomato, blue cheese crumbles, house-made balsamic vinaigrette

Fresh Burrata Salad 17.95
Burrata cheese, pesto, balsamic reduction, arugula, heirloom tomatoes, served with garlic bread

Arugula Salmon Salad 24.95
Seared salmon, pistachios, goat cheese, strawberries, vadouvan vinaigrette

Spicy

Vegetarian

BURGERS

Served with french fries or house salad.
Upgrade to sweet potato fries for 2

Village Burger 21.95
8 oz. Angus beef, aged cheddar, applewood smoked bacon, arugula, house spread

Wagyu Sliders 18.95
Wagyu beef, brioche bun, sharp white cheddar, cornichon, lettuce, tomato, house made spread

Blue Burger 23.95
8 oz. Angus beef, blue cheese crumbles, caramelized onion, tomato, lettuce, house spread

Black Bean Burger 21.95
Pepperjack, lettuce, tomato, onion,

Braised Beef Short Rib 34.95
Slow braised beef short ribs, garlic mashed potatoes, asparagus topped with cabernet glaze & onion strings

Tuscan Chicken 23.95
Artichoke, Tuscan tomatoes & fresh spinach tossed in house-made lemon butter sauce, served with garlic mashed potatoes & asparagus

Blackened Salmon 29.95
House-made cajun seasoning, mixed vegetable medley, citrus butter rice

Filet Mignon 40.95
6 oz. filet, garlic mashed potatoes, sautéed green beans, topped with a cabernet glaze

Fish & Chips 22.95
Battered cod, house-made tarter sauce, served with french fries

SPECIALTIES

SANDWICHES

Served with french fries or house salad.
Upgrade to sweet potato fries for 2

Free Range Chicken Sandwich 21.95
Tempura chicken, brioche bun, spicy fresno chili vinegar coleslaw, honey mustard

Prime Rib 23.95
Shaved prime rib, caramelized onion, Swiss cheese, toasted french roll, served with au jus

Two-Stacked Turkey Club 21.95
Thinly sliced turkey breast, applewood smoked bacon, tomato, romaine lettuce, lemon garlic aioli, toasted wheat bread

Pulled Pork Sandwich 21.95
Crispy onions, coleslaw, cilantro, house-made BBQ-ranch

Short Rib Grilled Cheese 23.95
Sourdough, cheddar, caramelized onion, balsamic glaze

Blackened Salmon Sandwich 24.95
Avocado, tomato, field greens, crispy onion, roasted lemon-garlic aioli

SHAREABLE SIDES 6

French Fries • Sweet Potato Fries • Garlic Mashed Potatoes • Olive Oil Vegetables • Sautéed Asparagus • Citrus Butter Rice

Add ice cream 2

Chocolate Chip Cookie 12
House-made chocolate chip cookie, served with vanilla ice cream topped with chocolate syrup

NY Traditional Cheesecake 12
Topped with raspberry glaze

SWEETS

\$3 Charge for split plates

Text 'THEVI' TO 353535 to get special offers and information about events, Follow us: on Instagram @vibalboaisland on Facebook @vinewportbeach
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

VI Bloody Mary

Hand prepared mix with 40 ingredients, Ketel One, garnished with celery & lemon

Darkside Mojito

Don Q Limon, blackberries, blueberries, lime, mint, agave, ginger ale

Endless Summer

Jalapeño infused Espolon Blanco Tequila, strawberries, fresh lime, agave

Newport Martini

Ketel One Peach & Orange Blossom, elderflower, fresh lime, served up topped with Prosecco

VI Old Fashioned

Makers Mark, bitters, simple syrup, muddled orange, Luxardo cherry

Moscow Mule

Ketel One Vodka, fresh lime, ginger beer, served in a copper mug

Classic Margarita

Reposado Tequila, Orange Liqueur, fresh lime juice, agave

Frozen Azul Margarita

Don Julio Blanco, margarita mix, Blue Curacao

Frozen Strawberry Lemonade

Ketel One, strawberry puree, lemonade

Balboa Buzz

Reposado Tequila, blackberry liqueur, agave, fresh lime

RED

Pinot Noir, Parducci, Mendocino County *Glass 11 Bottle 41*

Inception Pinot Noir, Central Coast *Glass 16 Bottle 61*

Red Blend, Dreaming Tree, California *Glass 16 Bottle 61*

Merlot, Markham, Napa Valley *Glass 18 Bottle 69*

Zinfandel, XYZin, "10 Year Old Vines", California *Glass 15 Bottle 57*

Cabernet Sauvignon, Josh Cellars *Glass 11 Bottle 41*

Cabernet Sauvignon, Charles Krug, Napa Valley *Glass 18 Bottle 69*

Cabernet Sauvignon, Stags Leap, Artemis *Bottle 110*

WHITE

Rose, Whispering Angel, Provence *Glass 15 Bottle 57*

Pinot Grigio, Ruffino *Glass 11 Bottle 41*

Pinot Grigio, Santa Margherita, Alto Ridge *Glass 17 Bottle 65*

Sauvignon Blanc, Joel Gott, Napa Valley *Glass 11 Bottle 41*

Sauvignon Blanc, Kim Crawford, New Zealand *Glass 15 Bottle 57*

Chardonnay, La Crema, Monterey *Glass 11 Bottle 41*

Chardonnay, Davis Bynum, Russian River Valley *Glass 16 Bottle 61*

Chardonnay, Jordan, Alexander Valley *Glass 19 Bottle 73*

Chardonnay, Cakebread, Napa Valley *Bottle 80*

SPARKLING

Brut, Opera Prima *Glass 11 Bottle 41*

Prosecco, Carletto, California *Glass 15 Bottle 57*

Brut, Gloria Ferrer, Carneros *Glass 14 Bottle 53*

Brut, Veuve Cliquot, Yellow Label, France *Bottle 93*

BEER**ON THE TAP**

Park Ave Blonde, Stone IPA,
Stone Hazy IPA, 805 Blonde,
Blue Moon, Stella Artois,
Guinness, Modelo Especial,
Left Coast Orange County IPA,
16oz. 10.00 22oz. 13.00

Bud Light
16oz. 9.00 22oz. 11.00

BOTTLED

Budweiser, Coors Light, Miller Lite,
Michelob Ultra, Heineken Non-Alcoholic
5.95

Corona, Stella Artois, Angry Orchard,
7.95

White Claws (Rotating Flavors)
7.00

OTHER**BEVERAGES**

Orange, grapefruit, cranberry,
pineapple, tomato juice
3.99

Bottled Still or Sparkling Water **2.99**

Red Bull or Sugar Free Red Bull **5.29**



Text 'THEVI' TO 353535 to get special offers and information about events. Follow us: on Instagram @vibalboaisland on Facebook @vinewportbeach