

# Libations

## WINES BY THE GLASS

### WHITE

Chandon, Sparkling 187 ml, Brut or Rose .....	13.5
Mionetto, Italy, Prosecco .....	7.5
Lenotti, Italy, White Blend IGT .....	10
Conundrum, California, White Blend .....	11
Fleur de Prairie, Cotes de Provence, France, Rose ..	12
Whispering Angel, Cotes de Provence, France, Rose .....	13
Shades of Blue, Germany, Riesling .....	8
Ferri Carano, Sonoma Coast, Sauvignon Blanc ..	12
White Haven, Marlborough, Sauvignon Blanc .....	12
Santa Margherita, Italy, Pinot Grigio .....	14
Kendall Jackson, Vintage Reserve California, Chardonnay .....	10
La Crema, Sonoma Coast, Chardonnay .....	13
Mer Soleil, Monterey, California, Chardonnay .....	12
Sonoma Cutrer, Sonoma Coast, Chardonnay.....	14

### RED

Alamos, Mendoza Argentina, Malbec .....	10
Benziger, Sonoma County, Merlot .....	10.5
1000 Stories, Mendocino County, Zinfandel .....	12
Sea Sun, California, Pinot Noir .....	13
La Crema, Monterey, California, Pinot Noir .....	12
Modus, Tuscany, Toscana IGT .....	15
Caymus Suisun Valley Grand Durif, Petit Sirah .....	18
Caymus, Suisun Valley, Walking Fool, Red Blend ..	16
Conundrum, California, Red Blend .....	11
"Decoy" by Duckhorn, California, Cabernet .....	16
Juggernaut, California, Hillside Cabernet .....	14

## SPECIALTY COCKTAILS

### MEXICAN NEGRONI 10

21 Seeds Valencia Orange Tequila,  
Campari, Sweet Vermouth, Orange Juice

### LAVENDER BLUEBERRY MARTINI 12

Lavender Bitters, Blueberry Smirnoff,  
St. Germain, Simple Syrup & Lime Juice

### ROSE MULE 10

Muddled Raspberries, Mint Leaves,  
Lime Juice, Smirnoff, Rose & Ginger Beer

### GOLD RUSH 12

Blackland Bourbon, Lemon Juice,  
Honey Simple

### BLACK WALNUT OLD FASHION 14

Buffalo Trace Bourbon, Orange, Cherry &  
Black Walnut Bitters, Bada Bing Cherries

### CUCUMBER BLAZE MARGARITA 12

21 Seeds Cucumber Jalapeño Tequila,  
Lime Juice, Agave

### BLACKBERRY BRAMBLE 10

Blackland Gin, Lemon Juice &  
Homemade Blackberry Simple Syrup



# Menu

## STARTERS

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CHEF'S DAILY SOUP CREATION 6/8

LIME CHICKEN TORTILLA SOUP 6/8

MVCC TEXAS CHILI 8/10

JUMBO CHILLED SHRIMP 15/28  
(6 or 12) Shrimp, Cajun Cocktail Sauce  
& Garlic Marinade (GF)

4OZ LUMP CRAB CAKE 16  
Cajun Butter, Charred Meyer Lemon

HUMMUS DUO 14  
Classic & Sundried Tomato Hummus,  
Feta, Olives, Tomatoes, Toasted Pita  
& Crisp Vegetables

MOZZARELLA & PROSCIUTTO  
FLATBREAD 15  
Heirloom Tomato, Basil Pesto, Fresh Basil,  
Balsamic Glaze

FRIED CALAMARI 16  
Lemon Aioli, Charred Meyer Lemon

AVOCADO DIP 12  
Avocado Lime Puree, Queso Fresco, Cilantro,  
Corn Salsa Served with Plantains, Ranch Chips  
and Crostinis

BEEF SLIDERS  
Cheddar, Bacon Onion Jam 12

JUMBO BUFFALO WINGS 16 / 26  
Celery, Carrots, Ranch or Blue Cheese . Choice of:  
Asian Glaze, Lemon Pepper or Buffalo Sauce

MIRA VISTA TAVERN NACHOS 15  
Refried Beans, Cheese, Pico, Guacamole,  
Jalapenos, Sour Cream & Salsa.  
Choice of Beef or Chicken. (GF)

CLASSIC QUESADILLA 15  
Guacamole, Sour Cream, Salsa, Pico.  
Choice of Fajita Beef or Chicken

## CLUBHOUSE SALADS

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ADD TO ANY SALAD:

*Grilled Chicken (8), Pecan Chicken (8), Burger Patty (8)  
Grilled Shrimp (10), Grilled Salmon (14), Marinated Skirt Steak (10)*

MIRA VISTA HOUSE  
Almonds, Mandarin Orange, Parmesano Reggiano, Golden Raisin, Cherry Tomato. (GF) 6 / 12

CLASSIC CAESAR  
Baby Romaine, Shaved Parmesano Reggiano, Croutons, Caesar Dressing 5/ 10

PANCETTA WEDGE  
Crispy Pancetta, Tomato, Tobacco Onions, Blue Cheese Crumbles, Blue Cheese Dressing 15

BUFFALO MOZZARELLA & ARUGULA  
Avocado, Heirloom Tomato, Sundried Tomato Pesto. (GF) 16

PAN SEARED SASHIMI TUNA SALAD  
Romaine lettuce, Cabbage slaw, Avocado, Peanuts, Wonton strips, Thai Chili Glaze (GF) 20

BLACKENED TEXAS SPINACH  
Blackened Chicken, Baby Spinach, Fried Jalapeños, Avocado, Bacon, Heirloom Tomato,  
Shredded Cheddar. Choice of Dressing 17

GRILLED MEXICAN  
Romaine, Avocado, Roasted Corn Salsa, Egg, Bacon, Queso Fresco,  
Honey Lime Cilantro Dressing. (GF) 10

PECAN CHICKEN  
Iceberg, Pecan Crusted Chicken Breast, Tomato, Sliced Egg, Cucumber, Choice of Dressing 17

# HANDHELDS

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SIDES: *Ranch Chips, Cole Slaw, Fresh Fruit, French Fries or Sweet Waffle Fries*

**MVCC SIGNATURE BURGERS** 14  
Choice of Cheese, Lettuce, Tomato, Onion, Pickle, Toasted Brioche Bun. Available upon request: Wrap, Turkey or Impossible Burger

**MIRA VISTA TRIPLE DECKER** 16  
Smoked Turkey, Ham, Swiss, Cheddar, Bacon, Lettuce, Tomato.

**CLASSIC CHICKEN SALAD SANDWICH** 10  
Lettuce & Tomato, Croissant. Choice of Side.

**FRENCH DIP** 16  
Hoagie, Shaved Prime Rib, Caramelized Onions, Swiss cheese, Au Jus, Choice of Side

**REUBEN** 16  
Shaved Corn Beef, Sauerkraut, 1000 Island, Swiss, Rye Bread

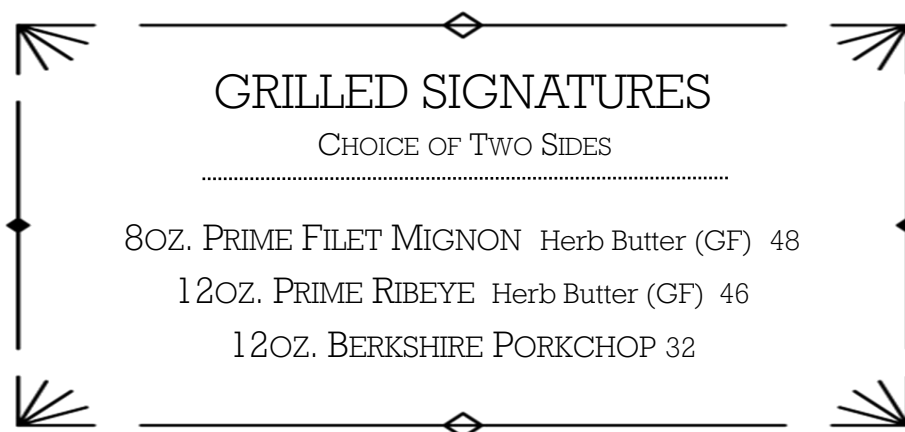
**SHAVED PRIME RIB PRETZEL SLIDERS** 16  
Smoked Gouda Cheese Sauce, Choice of Side

**NASHVILLE FRIED CHICKEN SANDWICH** 16  
Brined & Fried Chicken Breast with Hot Sauce, Kaiser Bun, Cole Slaw, Pickles  
**\*Coated or Topped\***

**CHICKEN PANINI SANDWICH** 16  
Mayo, Tomato, Bacon, Cheddar & Pepperjack

**16" LARGE LOUNGE PIZZA**  
4 Cheese Blend or Pepperoni 17  
Meat Lovers, Supreme or Vegetarian 19

**CAULIFLOWER PIZZA**  
(GF) Personal Pan Pizza, Cauliflower Crust.  
4 Cheese Blend or Pepperoni 12,  
Meat Lovers, Supreme or Vegetarian 15



## ENTREES

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CHOICE OF TWO SIDES

**BONE IN SHORT RIBS** Braised Beef Ribs, Marsala Glaze. (GF) 30

**\*FURIKAKI SASHIMI TUNA** Ahi Grade Tuna, Ginger, Jasmine Rice, Asian Slaw, Avocado, Creamed Wasabi, Ginger Plum Reduction. (GF) 34

**ATLANTIC CHARRED SALMON** House Blend 10 Spice Seasoning. (GF) 30

**PISTACHIO CRUSTED HALIBUT** Citrus Butter 40

**SKILLET CHICKEN** Served over Roasted Potatoes, Bell Peppers, Onions, Pepper Jack and Avocado. 22

**CHICKEN FRIED SIRLOIN** Peppered Cream Gravy 22

**TUSCAN BOLOGNESE** Ground Wild Boar, Arrabbiata Sauce, Spaghetti, Shaved Parmesan, Toasted Crostini 22

**GRILLED PORTABELLA STACK** Two Mushroom Caps, Roasted Cherry Tomato, Wilted Spinach, Bleu Cheese & Balsamic Drizzle. (GF) 18

**SPICY TERRYAKI BOWL** Broccoli, Radish, Carrots, Edamame, Avocado Jasmin Rice 12  
Add protein: Grilled Chicken 8, Shrimp 10 or Salmon 14

## SIDES

*Sauteed Green Beans, Buttered Corn, Grilled Asparagus, Sautéed Garlic Spinach, Steamed Broccoli, Charred Brussel Sprouts, Broccoli Mac N Cheese, Mashed Potatoes, Baked Potato, Jasmine Rice, Burgundy Mushrooms.*  
Add Additional Sides to Any Order for \$6 Each.

\$3 charge for split items. A 20% service charge will be added to your food & beverage purchase.

\*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase the risk of foodborne illness.

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Muddled Raspberries, Mint Leaves,  
Lime Juice, Smirnoff, Rose & Ginger Beer

GOLD RUSH 12  
Blackland Bourbon,  
Lemon Juice, Honey Simple

BLACK WALNUT OLD FASHION 14  
Buffalo Trace Bourbon, Orange, Cherry &  
Black Walnut Bitters, Bada Bing Cherries,

CUCUMBER BLAZE MARGARITA 12  
21 Seeds Cucumber Jalapeño Tequilla,  
Lime Juice, Agave

BLACKBERRY BRAMBLE 10  
Blackland Gin, Lemon Juice &  
Homemade Blackberry Simple Syrup

ESPRESSO MARTINI 10  
Cocoa Bitters, Espresso,  
Captain Morgan, Coffee Liqueur, Honey

CHIP SHOT 12  
Bailey's Irish Cream Liqueur,  
Kahlua Coffee Liqueur,  
Frangelico Hazelnut Liqueur,  
Blended with Vanilla Ice Cream

## DESSERTS

VANILLA CRÈME BRULEE  
SKILLET COOKIE  
CHEESECAKE FRUIT TARTE  
ESPRESSO MINI MOUSSE CAKE

All Desserts \$8

## HAPPY HOURS

**Tuesday Ladies Night 2:00-9:00pm**  
*½ Price Select Appetizers, Beer, Liquor  
and Wine by the Glass*

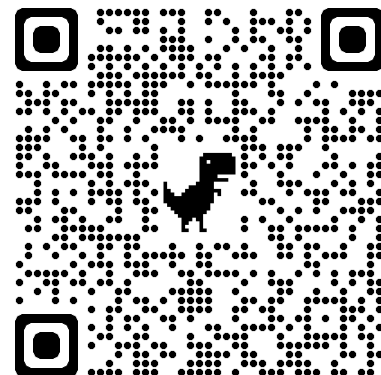
**Tuesday-Friday 2:00-6:00pm**  
*Drink Specials & ½ Price Select Appetizers*

**Saturday 5:00-9:00pm**  
*½ Price Wine by the Glass & Those Bottles*

*\*Gratuities will be based on normal menu pricing\**

## Your Opinion Matters!

Can you spare three minutes  
to give us some feedback?



Scan code to complete survey

