

VINTAGE

FOUR TWENTY-THREE

SOUP

	Cup	Bowl
Lobster Bisque (G)	8	12
Hatch Green Chile Chicken stew Flour Tortilla Tortilla Strips	6	11

SALADS

Caprese Tomato Roma Tempura Zucchini Fresh Mozzarella Crispy Panchetta Urban Rebel Farm Micro Basil Balsamic Reduction Pesto	15
Roasted Baby Beet Baby Arugula Dried Golden Raisins Feta Cheese Roasted Piñon Baby Beets Lemon, Olive Oil Vinaigrette.	16
Steak Salad House Mixed Greens English Cucumber Cherry Heirloom Tomato Red Onion Blue Cheese Crumbles Blue Cheese Dressing 5oz Beef Tenderloin. (G)	23
Caesar Salad Baby Romaine Heart Broken Crutons Crispy Prosciutto Shaved Padano Cheese White Anchovies House-made Caesar Dressing	14

Add to Any Salad

Organic Chicken Breast - 8

16 / 20 Black Tiger Shrimp (5) - 9

5 oz. Salmon - 12 (**)

5 oz. Tuna - 12 (**)

5 oz. Prime Tenderloin - 14

(**) Product could be served under cooked

(G) Gluten free

(V) Vegetarian

APPETIZERS

Jumbo Shrimp Cocktail (4) Horseradish Cocktail Sauce (G)	19
Calamari Guacachile House-made Marinara	18
Spinach & Artichoke Heart Dip Fried Pita Bread	15
Fresh Roasted Shishito Peppers Roasted Shishito Peppers Smoked Sea Salt House- Made Spicy Ponzu Sauce	10

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



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LUNCH ENTREES

Available from 11am to 4pm daily

Pappardelle Pasta	20
Wild Mushrooms Spinach Blistered Cherry Tomatoes Caramelized Onions Mornay Shaved Parmesan Truffle Oil Add Tenderloin Tips 10 Add Chicken 7	
Street Gyro (Lamb or Chicken)	15
Tzatziki Shaved Red Onions Tomato Slice Fries (Inside) Jasmine Rice Greek Salad	
Scottish Salmon	36
Bamboo Rice Snow Snap Peas Spicy Tomato Jam (G)	
Beef Tenderloin Medallions	35
Three Medallions topped with Foie Gras Mousse Sweet Potato Purée Green Beans	
Chicken Fried Chicken	17
Duck Fat Fried Potatoes Tequila Country Gravy Baby Arugula	
Dos XX Beer Battered Fish and Chips	16
Fresh Cod Jicama Slaw French Fries Traditional Cocktail Sauce Tartar Sauce	
Shrimp Scampi	32
Angel Hair Pasta Lemon Garlic Beurre Blanc Blistered Cherry Tomatoes Spinach Trio Herb Mix Garlic Toast Points Capers	
Street Tacos	15
Choice of: Asasda, Shrimp, or Chicken Pico de Gallo Caramalized Onions Cabbage Guacachile Pinto Beans Grilled Jalapeño (G)	

SANDWICHES

Available from 11am to 4pm daily

Short Rib BBQ	16
Sourdough Toast Shredded Short Rib House-made BBQ Sauce Hatch Green Chile Arugula	
Vintage Club	15
Black Forest Ham Roasted Sliced Turkey Applewood Smoked Bacon Swiss Cheese Cheddar Lettuce Tomato Garlic Aioli Whole Wheat Bread	
Sante Fe Slow Roasted Prime Rib Sandwich	18
Sliced Prime Rib Hatch Green Chile Pepper Jack Cheese Au Jus Ciabatta Bread	
Vintage Burger	18
8oz Angus Beef Green Leaf Lettuce Tomato Onion Pickle Spear Potato Bun Choice of 2 Toppings: Maytag Blue Cheese Pepper Jack Hatch Green Chile Grilled Onions Applewood Bacon Guacamole or Sautéed Mushrooms	
Sides Include: Beer Battered French Fries Onion Rings Sweet Potato Fries Coleslaw Fruit Side Salad	



DINNER ENTREES

Available from 4pm to 10pm Sun-Thurs | 4pm to 11pm Fri-Sat

Scottish Salmon		36
Bamboo Rice Snow Snap Peas Spicy Tomato Jam (G)		
Pappardelle Pasta		23
Truffle Oil Wild Mushrooms Shaved Parmesan Spinach Blistered Cherry Tomatoes Caramelized Onions Mornay		
Add Tenderloin Tips 10 Add Chicken 8 Add 1 6/20 Black Tiger Shrimp 9		
Short Ribs		34
Mixed Vegetables Chive Mashed Potatoes Whole Hatch Green Chile Red Chile Demi-glace (G)		
14oz Ribeye		49
Green Chile Whipped Mashed Potatoes Sautéed Wild Mushrooms Tarragon Béarnaise		
9oz Filet		52
Vintage Potatoes Grilled Asparagus Charred Pear Demi-glace Grilled Jalapeño. (G)(**)		
Surf & Turf		69
6oz USDA Prime Filet Mignon 10oz Cold Lobster Tail Chives Mashed Potatoes Grilled Broccolini Red Chile Demi-glace Lemon Beurre Blanc (G)		
Beef Tenderloin Medallions		35
Three Medallions topped with Foie Gras Mousse Sweet Potato Purée Green Beans		
Shrimp Scampi		32
Angel Hair Pasta Lemon Garlic Beurre Blanc Blistered Cherry Tomatoes Spinach Trio Herb Mix Garlic Toast Points Capers		
Chilean Sea Bass		48
Green Chile Risotto Sautéed Spinach Lemon Beurre Blanc (G)		
Sides		10
Mushrooms Asparagus with Balsamic Reduction Green Chile Risotto Chef's Vegetables Vintage Potatoes		

ADDITIONAL SIDES

Steak Companion		39
Baked Cold Water Lobster 10oz Lobster Drawn Butter Lemon		
Decadent Lobster Mac and Cheese		18
Penne Pasta Cheese Sauce		
Jumbo Lump Oscar Style		12
Sautéed Asparagus Béarnaise Sauce		

DESSERTS

Triple Chocolate Cake		10
Fresh Berries Blueberry Coulis		
Crème Brûlée		10
House-made Whipped Cream Fresh Berries (G)		
Key Lime Pie		10
Candy Lime Wedge House-made Whipped Cream Lime Slices		
Tres Leches Cake		10
Cocoa Powder Espresso Cream Sauce		
Pineapple Cake		10
Warm Raspberry Coulis Vanilla Bean Ice Cream Fresh Berries		
Seasonal Cheesecake		
10House-made Apple Cobbler		10
Vanilla Ice Cream Citrus Caramel Sauce		