



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	
Lamb or Organic Chicken Gyro	13
Tzatziki Shaved Red Onions Tomato Slice Jasmine Rice Greek Salad	
Scottish Salmon	32
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	13
Duck Fat Fried Potatoes Tequila Country Gravy Baby Arugula	
Roasted Acorn	16
Green Chile Vegetable Hash Wild Exotic Mushrooms Bell Pepper spinach Garlic Shallots House-made Marinara (G)	
Dos XX Beer Battered Fish and Chips	14
Fresh Cod Jicama Slaw French Fries Traditional Cocktail Sauce Tartar Sauce	
Shrimp Scampi	27
Angel Hair Pasta Lemon Garlic Beurre Blanc Blistered Cherry Tomatoes Spinach Trio Herb Mix Garlic Toast Points	
Street Tacos	13
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

Grilled Reuben	11
Sliced Pastrami Swiss Cheese Sauerkraut Thousand Island Dressing Rye Bread	
Short Rib BBQ	15
Sourdough Toast Shredded Short Rib House-made BBQ Sauce Hatch Green Chile Arugula	
Vintage Club	12
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	15
Sliced Prime Rib Hatch Green Chile Pepper Jack Cheese Au Jus Ciabatta Bread	
Vintage Burger	15
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	
Cubano	15
Hoagie Roll Forest Ham Pull Pork Swiss Cheese Pickle Dijon Mustard	