

VILLAGE

CALIFORNIA BISTRO
and
WINE BAR



SPRING EVENINGS

Dinner Service Daily From 5:00 pm

Chef Abel Landeros

TODAY'S FRESH OYSTER'S

(3 or 6) 3 ea (9 or 12) 2.5 ea

Champagne Mignonette, Lime, Cocktail Sauce

VCB Oyster Shooter 4 ea

VCB Pepper Vodka & BM Mix, Olive, Onion, Lime

(We Try to Offer 3 Oyster Varieties Each Day Based on Market Conditions)

BISTRO FAVORITES

Phyllo Baked Brie . Soft Apple, Brandy Caramel Sauce, Almonds . 12

Triple Cheese Plate . (Cow) Blue Smokey Moody, Sonoma Pepper Jack, (Sheep) Bellwether San Andreas, Brava Nuts, Olives, House Preserve . 15

Crispy Calamari . Shishito Peppers, Avocado Aioli . 14

Tombo Tuna Ceviche . Avocado, Fresno Chiles, Cilantro, Onion . 13

Lil' Wellingtons . Braised Short Rib, Truffled Mushroom Duxelle, Horseradish Cream, Braising Beef Jus . 10

Poached Pear Flatbread (V) . Caramelized Onion Spread, Petite Arugula, Gorgonzola Cheese, Reduced Pear Jus . 11 add Bacon . 3 or Chicken . 6

↻ add Seasonal Soup or Spring Greens & Dessert to any Selection Below ... 10 ↻

Moroccan Spiced Lamb Burger . Brioche Bun, Harissa Mayonaise, Baby Arugula, Couscous Salad, Oregano Lemon Vinaigrette . 18

Primavera Pasta Campanelle (V) . Green Garlic, Spring Squash, Button 'Shrooms', Sundried Tomato, Snow Peas, Spicy 'Cholula' Cream .

Tofu . 15 Chicken . 18 Prawns . 22

Twice Cooked Pulled Pork . Slow Braised Pork, Roasted Sweet Potato, Pinto Beans, Fried Plantain, Red Onion Escabeche . 18

Bistro Steak . Heirloom Potatoes, Charred Broccolini, Herbed Butter . 21

Local Pacific Sole . Garlic Whipped Potato, Bloomsdale Spinach, Caper Shallot Buerre Blanc . 22

The Row Burger . Sweet Simmered Onions, Aged Smoked Cheddar on Brioche Bun, Kennebec Wedge Fries . 16

Add Smoked Bacon . 3 Sliced Avocado or Sautéed Mushroom . 2

BISTRO SIDES

Garlic Whipped Potato . Fingerling Potatoes . Crispy Onion Rings .

Kennebec Wedge Fries . Spring Asparagus . Brussels Sprouts .

Broccolini . Sautéed Spinach . Couscous Salad . White Rice . 6

(v) Denotes Vegetarian Item ↻ Split Plate Charge \$2 ↻ Please Advise of Allergies

SELECTIONS IN THE SEASON

Our Way of Presenting The Season's Unique Ingredients & Flavors

STARTERS

Today's Seasonal Soup . Please Ask For Today's Selection . 9

Spring Chopped Salad . Romaine Lettuce, Red Radish, Kalamata olives, Tomatoes, Cucumbers, Feta Cheese, Red Wine Dressing . 10

Happy Boy Greens . Local Spring Baby Greens & Fresh Strawberries, Feta Cheese, Candied Pepitas, Aged Balsamic Dressing, 1 8

Brussels Sprouts Frites . Gorgonzola Cheese, Roasted Garlic Aioli . 10

Roasted Heirloom Beets . Curried Yogurt, Asian Pear, Local Almonds, Herb Salad, Black Olives, Sherry Vinaigrette, Panela Cheese . 12

Belfiore Burrata Cheese 'Bruschetta' (V) . Moroccan Olives Tapenade, Pickled Blueberries, Muscat Grape Glaze, Grilled Olive Oil Bread . 11

Carpaccio Tostada . Blue Corn Tortilla, Thinly Sliced Filet (uncooked), Caperberries, Baby Arugula, Truffle Aioli, Regianno Shavings . 14

CHEFS DAILY CREATIONS

Each Day Our Chefs Create a Handful
of Unique Dishes Based on
Local Market Conditions.

Please ask Your Server for Today's Choices

MAIN COURSES

↻ add Seasonal Soup or Spring Greens & Dessert to any Selection Below ... 10 ↻

Fava Bean & Asparagus Ravioli (V) . Eggless Parsley Pasta, Golden Raisin, Pickled Hon Shimeji Mushroom, Marcona Almonds . 15

½ Spring Chicken Diavola . Fingerling Potato Coins, Fresh Broad Beans, Pearl Onions, Baby Carrots, (spicy) Jalapeno Herb Butter . 18

Short Rib 'Loco Moco' . Short Grain Rice, Pea Tendrils, Soft Poached Egg, Furikake (Japanese Spice) Pico de Gallo, Shiitake Mushroom Gravy . 21

Seafood Paella . Prawns, Scallops, Mussels, Calamari, Saffron Rice, Bell Peppers, Creole Sausage, Sugar Peas, Saffron Court-Bouillon . 23

Ocean Harvested Salmon . Spring Asparagus, Breakfast Radishes, Braised Artichokes, Caper-Meyer Lemon Gremolata . 22

Vodka Infusions

Infusion Martini . 11 or Mojito . 12

Infusion Shakers . 28 (about 3 glasses)

Our fresh fruit infusions have been a passion of ours ever since we opened! We source fresh organic fruit from Borba Farms in Watsonville, and infuse them in 5x distilled grain Vodka for 4-6 weeks. Once a batch is ready, we bottle & serve it either shaken and up as a Martini or floated on top of a Mojito.

Barrel-Aged Cocktails

Lower East Side Manhattan . 13

Blood-Orange themed Manhattan.
Elijah Craig Small Batch, Sweet Vermouth,
Carpano "Antica Formula" Pur Blood
Orange Liqueur, Regan's Orange Bitters

Gran Classico Negroni . 12

Calyx 2015 Gin, Sweet Vermouth, Carpano
"Antica Formula" Sweet Vermouth, Tempus
Fugit Gran Classico Bitter

Seasonal Wine Flight

SPRING REDS

Pinot Noir, Vino Vargas Rio Ruso
Reserva, Russian River Valley '12

Cabernet Sauvignon, Skyfall
Vineyard, Columbia Valley '14

Zinfandel, Spicy Vines Zin Master,
Sonoma County '12

Three 2 oz tastes . 13