

Small Plates & Appetizers

Tinga - Shredded chicken sauteed in a tomato, onion and chipotle sauce served on two crispy tostadas with sour cream and topped with cilantro *GF \$8

Seared Ahi Tuna - Fresh Ahi, marinated in Korean spices, dusted with mild chili pepper complimented by V's signature cabbage slaw, topped with tangy aioli, our signature fusion sauce and sesame seeds \$12

Add chicken, shredded beef or ground beef to the following 4 items - \$2.50

Cheese Quesadilla - Simple and traditional; a blend of jack and cheddar cheeses in a flour tortilla \$8

Quesadilla Fiesta - Our cheese quesadilla with pinto beans, tomatoes, onions, jalapenos, housemade guacamole and sour cream \$11

Caramelized Kimchi Quesadilla - Our cheese quesadilla with housemade caramelized Kimchi, sour cream and our signature fusion sauce \$10

House Nachos - Corn tortilla chips baked with jack and cheddar cheeses and pinto beans, topped with diced fresh tomatoes, onions, jalapenos, sour cream and housemade guacamole with our special fusion salsa on the side \$12
*GF without salsa

Fusion Nachos - Corn tortilla chips baked with jack and cheddar cheeses and pinto beans topped with our cilantro lime relish, tomatoes, V's signature cabbage slaw, housemade guacamole, sour cream, our signature fusion sauce and sesame seeds. Choose from bulgogi steak, Korean chicken or ginger tofu \$14

Incredible Cobb Salad - Romaine, tomatoes, avocado, pickled red onions, chorizo, blue cheese and croutons tossed in an avocado-dill dressing *GF without croutons \$13

Fajita Salad - Romaine, bell peppers, sweet onions, jack cheese, tomatoes and avocado tossed in chili lime dressing *GF \$13; with chicken \$15

Pozole - Traditional Mexican soup with hominy, pork, onion, cilantro, shredded cabbage and lime *GF Cup \$4 Bowl \$9

V's Fusion Favorites

Fusion is the heart and soul of V's Cellar Door. This is where Korean & Mexican flavors collide, creating a taste experience that is so much greater than the sum of its parts. Refreshing, exciting, satisfying!

Choose one of these options for the dishes below:

Bulgogi Steak

Sauteed in sweet and gingery bulgogi marinade *GF

Korean Chicken

Korean spiced barbeque; sweet with just a touch of heat

Ginger Tofu

Marinated in a gingery soy sauce and topped with our salsa verde *GF

Infused Tacos - Two tacos with cilantro lime relish, V's signature cabbage slaw, our signature fusion sauce and sesame seeds \$8

Add a side of white rice - \$2 or Kimchi rice - \$3

Infused Burritos - White rice, jack and cheddar cheese, our cilantro lime relish, V's signature cabbage slaw and a softly scrambled egg topped with our special fusion salsa, our signature fusion sauce and sesame seeds \$12

Add a side of white rice - \$2 or Kimchi rice - \$3

Rice Bowl - Sauteed spinach, our special fusion salsa and cilantro lime relish over white rice and topped with an egg over-easy, V's signature cabbage slaw, green onion, thinly sliced jalapeno, fusion sauce and sesame seeds \$11

**GF without fusion sauce and salsa Substitute Kimchi rice - \$3*

Slow Braised Korean Short Ribs - Served with V's cabbage slaw and Kimchi rice topped with our signature fusion sauce and sesame seeds \$19

*GF- Gluten Free

Our fusion sauce and special fusion salsa both contain gluten

Burritos

All burritos made with flour tortillas

Add a side item to any of the following dishes:

White Rice - \$2 Spanish Rice - \$2

Kimchi Rice - \$3 Pinto Beans - \$2

Ranchero - Loaded with pinto beans, Spanish rice, ground beef and chicken, smothered with ranchero sauce and topped with jack and cheddar cheeses, diced fresh tomatoes, lettuce, sour cream and served with housemade guacamole **\$12**

Azteca - Tender pork simmered in our chili tomatillo sauce with Spanish rice, wrapped then smothered in verde sauce then topped with jack and cheddar cheeses **\$12**

De La Casa - Shredded beef sauteed with bell peppers, onions, tomatoes, and Spanish rice, smothered with ranchero sauce then topped with jack and cheddar cheeses and sour cream **\$12**

Vegetarian - Spanish rice and pinto beans, smothered in verde sauce then topped with jack and cheddar cheeses, lettuce, tomatoes, housemade guacamole and sour cream **\$12**

Tacos

Cochinita - Two soft warm corn tortillas with slow roasted pork in an achote chile and citrus marinade served with spiced pickled red onions and cilantro **\$8**
*GF

Al Pastor - A V's family favorite! Two soft warm corn tortillas with a guajillo and pineapple marinated pork topped with cilantro, onions and V's fusion salsa **\$8**
*GF without salsa

Machaca - Two soft warm corn tortillas with slow roasted beef simmered with bell peppers, onions, tomatoes and spicy red chiles **\$8**
*GF

Beef or Chicken Taco - Choose shredded beef, ground beef or shredded chicken topped with lettuce, tomatoes, jack and cheddar cheese **\$8**
*GF

Taco Sampler- Mix or match any tacos on the menu!
2 for \$8 3 for \$12 6 for \$20

Ask about our Daily Specials

*GF- Gluten Free

Our fusion sauce and special fusion salsa both contain gluten

Dessert

Flan - This classic Mexican dessert is a creamy, luxurious, baked custard with a hint of Mexican cinnamon and caramel **\$6**
*GF

Almond Roca - Handmade pieces of chocolate-covered almond butter crunch topped with toasted almonds. Almost too good to share! Bags available for here or to go. Ask your server for a sample! **\$5**
*GF

Beverages

Sprite, Coke, Fanta Orange, Barqs Root Beer, Club Soda, iced tea, coffee and tea **\$2.50**

Bottled Mexican Coke **\$3**

Orange or Cranberry juice **\$3**

Housemade Shrub Sodas! **\$5**
Ask your server for today's flavors

Ask your server about beer, wine and cocktails



Hours

Monday - Sunday 11:00am - 9:00pm
Closed Mondays during Winter

Catering & Events

Make your next event like no other. V's Cellar Door offers full catering service in-house or off-site. We will work with you to customize a menu that meets your needs.

Call 586-6870 for details