

Small Plates & Appetizers

V's Shiz Boom Pop! Corn - Lip-smakin' and savory, so good you will be begging for more; or stealing it from the next table! **4**

Infused Seared Ahi Ceviche- Ripe avocado, Ahi tuna infused with Mexican and Korean flavors, cilantro, onion, lime, fresh tomato on a bed of Asian cabbage and topped with Kimchi aioli, fusion sauce and sesame seeds. **14**

Cheese Quesadilla - Simple and traditional; a blend of jack and cheddar cheeses in a flour tortilla **8 with meat 11**

Quesadilla Fiesta - Our cheese quesadilla stuffed with pinto beans, tomatoes, onions, jalapenos, topped with housemade guacamole and sour cream **11 with meat 14**

Caramelized Kimchi Quesadilla - Our cheese quesadilla with housemade caramelized Kimchi, sour cream and our signature fusion sauce **12 with meat 15**

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 served with our special fusion salsa on the side ^{GF}without salsa **13 with meat 16**

Fusion Nachos - Corn tortilla chips layered 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 **15**

Incredible Cobb Salad - Romaine tossed in a chili lime dressing, topped with tomatoes, avocado, pickled red onions, chorizo, blue cheese and croutons ^{GF}without croutons **13 substitute Ahi 16**

Fajita Salad - Romaine, bell peppers, sweet onions, jack cheese, tomatoes and avocado tossed in chili lime dressing **12 with chicken 15**

Pozole - Traditional Mexican soup topped hominy, pork, onion, cilantro, shredded cabbage and served with lime on the side **Cup 4 Bowl 10**

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,

Choose one of these options for the dishes below

Bulgogi Steak ^{GF}

Sauteed in sweet and gingery bulgogi marinade

Korean Chicken

Korean spiced barbeque; sweet with just a touch of heat

Ginger Tofu ^{GF}

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

Infused Ahi ^{GF}

Spicy and savory with Mexican and Korean spices. Served with avocado and kimchi aioli

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

Add Infused Ahi - 4

Add a side of white rice - 2.5 or Kimchi rice - 3

Infused Burrito - 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 **13**

Add a side of white rice - 2.5 or Kimchi rice - 3

Rice Bowl - White rice with sauteed spinach, fusion salsa, cilantro lime relish, topped with an egg over-easy, V's signature cabbage slaw, green onion, thinly sliced jalapeno, fusion sauce and sesame seeds **14**

Add Infused Ahi - 4

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 **21**

Our fusion sauce and special fusion salsa both contain gluten - ^{GF}Gluten Free

Burritos

All burritos made with flour tortillas
All tacos served on corn tortillas

Add a side item to any of the following dishes:

White Rice ~ 2.5

Kimchi Rice ~ 3 Pinto Beans ~ 2

Ranchero - Loaded with pinto beans, white 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 and white rice, then wrapped and smothered in verde sauce; then topped with jack and cheddar cheeses **12**

Tinga Burrito - Slow roasted spicy chicken with onions, tomatoes, chipotles and white rice. Smothered with ranchero sauce, topped with jack and cheddar cheese, Asian cabbage slaw, avocodo aioli, Kimchi aioli fusion sauce and sesame seeds **13**

Vegetarian - White rice and cilantro onion relish, scrambled egg, smothered with jack and cheddar cheeses, tomatoes, sour cream and sesame seeds **12**

Tacos

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

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 ^{GF} without salsa **8**

Tinga - Two soft warm corn tortillas with spicy shredded chicken sauteed in tomato, onion and chipotle served with sour cream and topped with cilantro ^{GF} **8**

Taco Sampler- Mix or match any of the tacos on the menu! **3 for 12 6 for 22**

Beverages

Sprite, Coke, Fanta Orange, Barqs Root Beer, Club Soda, Iced Tea, Coffee and Tea **2.5**

Bottled Mexican Coke **3**

Orange or Cranberry juice **3**

Housemade Shrub Sodas! **5**

Ask your server about our selection of beer, wine, specialty cocktails and daily drink specials

Dessert

Ask Your Server For Today's Dessert Selection

Catering & Events

Make your next event like no other. V's Cellar Door offers full catering services in-house or off-site.

We will work with you to customize a menu that meets your needs.

Call 586-6870 For Details

