



## Tantalizations

### V's Shiz·Boom·Pop! Corn

Lip-smackin' and savory — so good you will be begging for more, or stealing it from the next table! 6.5

### Infused Seared Ahi Ceviche

Ripe avocado, onion, cilantro, lime, and fresh tomato on a bed of shredded cabbage, topped with kimchi aioli, V's signature fusion sauce, a sprinkle of sesame seeds, and served with organic corn tortilla chips. 15

### Cheese Quesadilla

Simple and traditional: a blend of jack and cheddar cheeses in a crispy, toasted flour tortilla. Served with sour cream. 8.5 w/meat 12

### Caramelized Kimchi Quesadilla

Our cheese quesadilla with housemade caramelized kimchi, topped with a dollop of sour cream and V's signature fusion sauce. 11.5 w/meat 14.5 ahi +2

### Nea-Nea Quesadilla

Quesadilla with a double twist: our caramelized kimchi quesadilla with cilantro onion relish and your choice of meat, topped with Korean cabbage slaw, avocado and kimchi aiolis, V's signature fusion sauce, and sesame seeds. 16 ahi +2

### Fusion Nachos

*The nachos that will ruin any ordinary nachos for you. Share 'em round or keep them all to yourself. You're sure to love this signature taste experience!*

Organic corn tortilla chips layered with jack and cheddar cheeses and pinto beans and then topped with your choice of meat, cilantro onion relish, tomatoes, Korean cabbage slaw, sour cream, housemade guacamole, V's signature fusion sauce and sesame seeds. Served with fusion salsa. 21 ahi +2

AS SEEN ON  
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## Extraordinary Sensations

### Infused Burrito

Large flour tortilla packed with your choice of white or kimchi rice, jack and cheddar cheeses, your choice of meat, cilantro onion relish, Korean cabbage slaw, and a gently scrambled egg, then topped with more cheese, our exclusive recipe fusion salsa, V's signature fusion sauce and sesame seeds. 15 ahi +3

### Slow-Braised Korean Short Ribs

Three mouthwatering ribs served with Korean cabbage slaw, our housemade caramelized kimchi rice, and topped with V's signature fusion sauce and sesame seeds. 26

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### Rice Bowl

You get it all here! White or kimchi rice, with sautéed spinach, your choice of meat, fusion salsa, cilantro onion relish, topped with an over-easy egg, Korean cabbage slaw, green onions, V's signature fusion sauce and sesame seeds. 17 ahi +2

### Tinga Fusion Burrito

This burrito brings the WOW! Large flour tortilla filled with spicy chicken that has been slow-roasted with onions, tomatoes, and chipotles, with your choice of white or kimchi rice, and smothered with ranchero sauce, then topped with jack and cheddar cheeses, Korean cabbage slaw, avocado and kimchi aiolis, V's signature fusion sauce and sesame seeds. 18

## Soup & Salad Satisfactions

### Tom Salad

Spinach and romaine lettuce, tossed with your choice of meat, Roma tomato, red onions, mixed bell peppers, gorgonzola, and chili lime dressing and topped with V's signature fusion sauce. 13 **Michelle Salad** (with tofu and avocado) 15

### DND Salad

Diet or No Diet, this salad satisfies! Roma tomato, red onion, avocado, bell pepper, artichoke hearts, and gorgonzola tossed with a dressing of rice vinegar, lime juice and dill. 17

### Pozole

Traditional Mexican soup with pork and hominy topped with onion, cilantro, and shredded cabbage. Served with lime wedges and V's signature fusion sauce. Cup 5 Bowl 9

**Fusion**  
V's: /'fyooZHən/:(noun)

the art of uniting the sweet heat of Korea with the bold heat of Mexico to cause a flavor explosion "party in your mouth"

## Taco Infatuations

All tacos served in 6" soft corn tortillas

Single 4.5    2 for 8    3 for 12

### Ultimate Sampler

All 7 of our delicious tacos. Enjoy our best taco deal with one of each taste sensation yourself – or share, if you dare! 25

### FUSION\*

#### Bulgogi Beef

Steak sautéed in sweet and gingery Bulgogi marinade.

#### Korean Chicken

Korean spiced barbeque chicken, sweet with just a touch of heat.

#### Ginger Tofu

Tofu marinated in a gingery soy sauce and a perfect

#### Infused Ahi

Spicy and savory with Mexican and Korean spices, served with avocado and kimchi aiolis. +1 per taco

### TRADITIONAL

#### Al Pastor

A V's family favorite! Guajillo and pineapple marinated pork topped with cilantro, onions, and fusion salsa.

#### Cochinita

Slow roasted pork in an achiote chile and citrus marinade, served with spicy marinated red onions and cilantro.

#### Tinga

Slow roasted spicy chicken, onion, chipotle and topped with sour cream and cilantro.

\* Our specialty fusion tacos are topped with cilantro onion relish, Korean cabbage slaw, V's signature fusion sauce and sesame seeds.

## Desirables

White Rice 3

Sour Cream 2

Kimchi Rice 4

Housemade Guac 4.5

Pinto Beans 3

## Thirst Quenchers

### The Classics

Coke, Sprite, Club Soda, Fanta Orange, Barq's Root Beer, Iced Tea 3

Hot Tea, Coffee 5

### Specialty Housemade Shrub

Wanna learn more? Ask your server for today's shrub flavor specialties! 5.5

### Juice

Orange, Cranberry 3.5

### Bottled Mexican Coke 4

## Gratifications

AKA desserts – Ask your server for today's delish selections!

# Welcome to V's

You've made your way down the stairs and around the corner, and what a great decision it was! Get ready to expect the unexpected. *Your* experience is what V's Cellar Door is all about, and we hope you feel right at home. That's where it all started for V...  
Venietia ("V") made her way to the kitchen as a young girl in her family's home. Sunday night dinners were an all-day event, and warmth and love was in every pot. While the adults chatted, the kids played in the cellar because it stayed cool in summer and warm in winter. Family ties to Mexico City allowed V to explore bold Mexican flavors. Then, on a trip to California, a wonderful Korean woman introduced her to the sweet heat of Korean spices. V began adding Korean spices to the Mexican food she was making at home – and discovered a great flavor combination. V's signature Mexican-Korean fusion was born. V's Cellar Door has now been serving Juneau with the best local fusion cuisine for over 5 years!  
Now that you're here, we encourage you to take a chance and make your own discovery.  
**Enjoy!**

V's signature fusion sauce and special fusion salsa both contain gluten—Ask us how to make most menu items gluten free!

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