



Tantalizations

V's Shiz-Boom-Pop! Corn

Lip-smackin' and savory -- so good you will be begging for more! 8

Infused Seared Ahi* Ceviche

Made with traditional ceviche ingredients with a fusion twist - seared ahi tuna. 18

Cheese Quesadilla

Flour tortilla with melted cheese served with sour cream. 11.5 w/meat +4

Caramelized Kimchi Quesadilla

Same as above just with some housemade kimchi! Zing!! 15 w/meat +4 w/ahi* +6

Nea-Nea Quesadilla

Your choice of meat with Kimchi, melted cheese, house cilantro relish, topped with Korean cabbage and tangy avocado, kimchi and fusion sauces. Satisfying mouths from all over the world! 20 sub ahi* +4

Fusion Nachos

The experience that will ruin any ordinary nachos for you.

Corn tortilla chips layered with cheese and pinto beans, topped with your choice of meat, house cilantro relish, tomatoes, Korean cabbage slaw, sour cream, housemade guacamole, V's signature fusion sauce and sesame seeds. 25 sub ahi* +4

AS SEEN ON DDD

Extraordinary Sensations

Enhance your V's Cellar experience by adding a petite size of our famous nachos. 12.5

Infused Burrito

Flour tortilla packed with your choice of white or kimchi rice, cheese, your choice of meat, cilantro relish, Korean cabbage slaw and a gently scrambled egg, topped with V's fusion sauce and sesame seeds. 18.5 sub ahi* +4

Slow-Braised Korean Short Ribs

Mouthwatering ribs served with Korean cabbage slaw, our housemade kimchi rice, and topped with fusion sauce and sesame seeds. 25.5 add a rib +5

AS SEEN ON DDD

Rice Bowl

You get it all here! Choice of rice, with sauteed spinach, fusion salsa, cilantro relish, topped with an over-easy egg, Korean cabbage slaw, green onions, fusion sauce and sesame seeds. 19 w/meat +4 w/ahi* +6

Tinga Fusion Burrito

This burrito brings the WOW! Slow roasted spicy chicken, onions, tomatoes and chipotles, with your choice of white or kimchi rice, and smothered with ranchero sauce, then topped with cheese, Korean cabbage slaw, avocado, kimchi and fusion sauces, and sesame seeds. 19.5

Soup & Salad Satisfactions

Enhance your V's Cellar experience by adding a petite size of our famous nachos. 12.5 (not available with cup of Pozole)

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 fusion sauce. 15.50 **Michelle Salad** (with tofu and avocado) 17

"Badda-Bing" Bowl

Fully satisfy your taste buds and your appetite with this deliciousness: kimchi rice and pinto beans, topped with Korean cabbage slaw, cilantro relish, green onions, and cheese. veggie or vegan 18 w/meat +4 w/ahi* +6

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 6 Bowl 11

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"

Ask us how we can make most items gluten-free GF or vegan V!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Taco Infatuations

All tacos served in 6" soft corn tortillas
Single 6 2 for 11 3 for 15

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! 34

FUSION*

Bulgogi

Steak sauteed in sweet and gingery Bulgogi marinade.

Korean Chicken

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

Ginger Tofu

Tofu marinated in a ginger garlic sauce.

Infused Ahi*

Spicy and savory spices, served with avocado and kimchi aiolis. +1.5 per taco

TRADITIONAL

Al Pastor

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 speciality fusion tacos are topped with cilantro onion relish, Korean cabbage slaw, V's signature fusion sauce and sesame seeds.
Vegan meat options available in Bulgogi, Korean, and Pastor flavors.*

Desirables

- White Rice 4 Sour Cream 3
- Kimchi Rice 6 Housemade Guac 5.5
- Pinto Beans 4

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 8 years!

Now that you're here, we encourage you to take a chance and make your own discovery.

Enjoy!

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