



Share

- PAPPAS BRAVAS** 12
garlic, herb and olive oil roasted potato, bell pepper and lemon aioli
- BRUSSELS SPROUTS** 15
browned butter, bacon, sage, shallots, caramelized apple, chili, balsamic glaze
- MASCARPONE TOAST** ^V 14
buttered french bread, whipped mascarpone, crushed nuts, truffled honey, salt
- FOUR CHEESE GARLIC BREAD** ^V 11
charred rustic ciabatta, garlic butter, Spanish spices, three-cheese, olive oil
- CHICKEN WINGS** 14
a dozen wings, baked, then fried & tossed in sauce
choice of: **Chipotle BBQ** / **Garlic Parm** / **Sweet Heat**

Salads

ADD TO ANY SALAD
salmon +8 / **prawns** +8 / **chicken** +7

- SOUTHSIDE SALAD** 17
shredded romaine, black beans, grilled corn, red bell pepper, cilantro and avocado dressing, queso fresco, crispy tortilla's fried chicken cutlet
- SISSY'S CAESAR** 17
romaine, crispy capers, shaved parm, croutons, herbs, classic caesar dressing
- CHOPPED COBB** ^{GF} 18
grilled chicken, applewood bacon, hard boiled egg, tomato, avocado, cucumber, bleu cheese crumbles & balsamic vinaigrette
- STEAK SALAD** * ^{GF} 21
grilled skirt steak, roasted peppers, asparagus, avocado, grilled red onion, bleu cheese, tomato & balsamic vinaigrette
- KALE & PANCETTA** 17
shaved brussels, shredded broccoli, kale, granny smiths, crispy chickpeas, dried apricot, pancetta, parmesan & balsamic vinaigrette

Entrée

- BLACKENED SALMON** 27
spices and salts, seasonal veggies, pesto verde, brown rice & quinoa pilaf
- FISH & FRIES** 19
wild cod fillet, local beer batter, double dipped, deep fried, slaw, tartar & cocktail sauce
- SHRIMP & GRITS** 26
smoked sausage, roasted tomato, garlic mushroom, olive oil, scallions, parmesan grits
- BAKED ZITI & CHEESE** 17
three-cheese blend, cream, butter, smoked spices, toasted bread crumbs
add: **mushroom** or **spinach** +2 / **chicken** or **bacon** +3
- HONEY FRIED CHICKEN** 25
boneless thigh & breast battered & fried, smashed potatoes, braised kale & truffle honey
- CHICKEN PARM PASTA** 25
double battered chicken breast, marinara, basil, parmesan mozzarella, spinach, garlic pasta
- RIBEYE STEAK** 43
14oz Ribeye Steak, mesquite grilled, gorgonzola compound butter, sautéed veggies, smashed potatoes
- GOOD OL' BURGER** * 18
1/2 lb. mesquite grilled patty, choice of cheese, lettuce, tomato, grilled onion, havarti, buttered brioche, cornichons

- KIRSTEN'S BURGER** 18
black bean burger, roasted mushrooms, grilled zucchini lettuce, tomato, red onion, roasted pepper aioli, cheese

Seasonal

- POLLO PROVENCAL** 27
Pan seared half chicken, three cheese polenta, olives, thyme, roasted garlic and tomato
- HOT HONEY CHICKEN SANDWICH** 25
Roasted garlic and red chile honey, fried chicken thigh, apple and fennel slaw on a brioche bun.

Signature Sides

- seasoned fries** / **sweet potato fries** / **tater tots** 5
- sautéed veggies** / **braised kale** / **roasted mushrooms** / **mashed potato** 8
- grilled bread & butter** 3

Mixed Drinks

10

MIMOSA

Orange | Cranberry | Pineapple | Guava

JUNGLE JUICE

Orange, Cranberry, Pineapple, "Vodka"

BLOODY MARY

House-made Bloody Mary Mix, Tajin Rim, "Vodka"

MARGARITA

Mango Puree, Pineapple Juice, Sweet & Sour, Tajin Rim, "Tequila"

SEASONAL SANGRIA

Sauvignon Blanc, Apples, Citrus, Elderflower

SCREW DRIVER

Orange juice, "vodka" orange slice

Brews, on Tap

10

VIC'S IPA

West Coast IPA
Napa Smith Brewery | 6.3%

VIC'S LAGER

Lager
Napa Smith Brewery | 4.8%

GUAVA DREAMS

Sour
Del Cielo Brewery | 4.5%

HOPTINEZ

IPA
Del Cielo Brewery | 7.2%

RED RYDER ALE

Amber Ale
Napa Smith Brewery | 7.3%

SPRING FLING

Blonde Ale
Napa Smith | 5.2%

NORTH BAY HAZY IPA

Napa Smith Brewery | 6.9%

ORANGE YOU DELICIOUS

Hazy IPA
Del Cielo Brewery | 7%



He was a man of few words, wore the same two outfits. Loved to lean back in his chair with one leg hanging over the other as he dipped sweet bread in his coffee while reading the morning paper. He was a man's man. But above all, he loved his family, his wife and all 7 of his children.

When you come in, you'll feel his lasting influence in our lives through our hospitality, from the minute we welcome you in till we express our gratitude as you leave.

We intend to give you an experience that'll have you coming right back for the very next meal or even just a conversation.

We hope to build a place that will last through generations so your grandkids and ours may share the same space and conversations.

The name "Vic's" comes from our grandfather, who has many traits and a moral foundation that has guided us throughout our years.

He grew up poor, worked his way through an engineering education, became a teacher, then a steel worker and eventually owned his own small steel fabrication business.

Rosé & Bubbly

DOMAINE ST. VINCENT

Sparkling Rosé | New Mexico

11 | 43

FRATELLI PROCECCO

Extra Dry Prosecco | Veneto | NV

12 | 47

FRATELLI PROCECCO ROSÉ

Prosecco DOC Rosé

12 | 47

JUSTIN ROSÉ

Rosé | Paso Robles | 2023

12 | 47

Wine by the glass

GALLEGOS

Chardonnay | Napa, CA | 2018

13 | 51

MEADOWCRAFT

Chardonnay | Carneros | 2022

12 | 47

THREE BROOMS

Sauvignon Blanc | New Zealand | 2022

12 | 47

PISTACHIO

Sauvignon Blancs | Livermore | 2022

12 | 47

GALLEGOS

Pinot Noir | Santa Lucia Highlands | 2019

14 | 55

MEADOWCROFT

Pinot Noir | Anderson Valley | 2022

14 | 55

JUSTIN

Cabernet Sauvignon | Paso Robles | 2020

12 | 47

FERRANTE

Pinot Grigio | Terre Siciliane

12 | 47

PERINET

Merit | Spain | 2018

14 | 55

PEDRONCELLI

Zinfandel | Sonoma County | 2021

12 | 47

Beverages

coffee

decaf

hot tea

iced tea

cola

diet cola

lemon-lime soda

root beer

orange soda

lemonade

sparkling water

raspberry lemonade

arnold palmer

ginger ale

homemade soda

apple juice

orange juice

Just so you know

Each dish is made-to-order, please let us know if you are sensitive to certain ingredients on our menu and we will accommodate your request to the best of our ability.