

BASICS

EGG BREAKFAST^V 12.95
3 eggs any style, choice of side & toast

FULL PLATE 15.95
2 eggs any style, choice of side, toast & choice of meat

RIBEYE STEAK & EGGS* 37.00
14oz ribeye steak, 2 eggs any style choice of side & toast

COUNTRY FRIED STEAK & EGGS 17.95
beef steak fritter, sausage gravy, 2 eggs any style, choice of side & toast

BISCUITS & GRAVY 16.95
2 buttermilk biscuits, sausage gravy, 2 eggs any style, choice of side (no toast)

BREAKFAST BURRITO 17.95
2 eggs scrambled, choice of meat, breakfast potatoes, yogurt creme fraiche, avocado, cheddar cheese, choice of side

HARVEST SCRAMBLE 17.50
egg whites, spinach, red onion, garlic, asparagus, mushrooms, bell peppers, feta cheese, choice of side & toast

CORNED BEEF HASH 24.50
chopped corned beef brisket, herbs, mushrooms, peppers, onions, garlic, 2 eggs any style choice of side & toast

SIGNATURES

MORNING GLORY* 19.95
panini style with honey ham, applewood bacon, avocado, easy egg, greenhouse tomato, melted havarti, garlic aioli, choice of side

SHRIMP & GRITS 25.95
smoked sausage, roasted tomato, garlic mushroom, olive oil, scallions, parmesan grits

THE MOMO 20.50
tater tots, homemade chili, mixed cheese, onions, tomato, avocado, red bell pepper aioli 2 eggs any style

#THEWAFFLESANDWICH* 19.95
country fried steak, cheddar, easy egg, sandwiched between two waffles, sausage gravy, butter, powdered sugar, choice of side

CHOICE OF SIDES	CHOICE OF MEAT	CHOICE OF TOAST
// tater tots // // country potatoes // // salad // fruit //	// applewood bacon // // ham // pork sausage // // pineapple pork sausage // // chicken apple sausage //	// sourdough // // english muffin // white // // wheat // biscuit // add \$2 gluten-free

Vic's MENU



EGGS BENEDICTS

CLASSIC BENEDICT* 19.95
honey ham, buttered english muffin, poached eggs herbs, citrus hollandaise

BACON BENEDICT* 19.95
applewood bacon, buttered english muffin, poached eggs, herbs, citrus hollandaise

SMOKED SALMON BENEDICT* 20.95
nova lox, buttered english muffin, poached eggs, herbs, citrus hollandaise

ASTRID'S FLORENTINE*^V 20.95
sliced tomato, avocado, sautéed spinach, herbs, english muffin, poached eggs, citrus hollandaise

OMELET YOU DECIDE

(AVAILABLE ONLY WEEKDAYS)

CHEESE OMELET^V 13.00
cheese of choice - lots of it!
choice of side & toast
bleu | cheddar | havarti | pepper jack | feta

ROSIE'S OMELET 17.95
grilled chicken, red onion, spinach, mushrooms, tomato, garlic, avocado, pepper-jack, choice of side & toast

ROCKY'S OMELET 16.50
honey ham, bell peppers, red onion, havarti, choice of side & toast

CHILI OMELET 18.50
homemade chili, cheddar, yogurt creme fraiche, choice of side & toast

OMELET ADD ONS
\$2 ADD ONS // avocado // spinach // red onion // tomato // // sour cream // bell pepper // mushroom //
\$5 ADD ONS // chicken apple sausage // pork sausage // // // ham // bacon // pineapple pork sausage //

SALADS



CHOPPED COBB^{GF} 17.95
grilled chicken, applewood bacon, hard boiled egg, greenhouse tomato, avocado, cucumber, bleu cheese crumbles & balsamic vinaigrette

STEAK SALAD^{GF} 20.95
grilled flank steak, roasted bell pepper, asparagus, red onion, bleu cheese crumbles, greenhouse tomato, avocado & balsamic vinaigrette

SISSY'S CAESAR 14.95
Romaine, crispy capers, shaved parm, croutons, herbs, classic caesar dressing

SOUTHSIDE SALAD 16.95
shredded lettuce, black beans, grilled corn, red bell pepper, cilantro and avocado dressing, queso fresco, crispy tortillas, fried chicken cutlet.

KALE & BACON 16.95
shaved brussels, shredded broccoli, kale, granny smith apples, crispy chickpeas, dried apricot, bacon parm & balsamic vinaigrette

ADD ON TO ANY SALAD
// salmon \$7.95 // prawns \$7.95 //
// chicken \$6.25 //

LIGHT SIDES

BOWL OF OATS^V 12.95
oats, almond milk, honey, fresh berries, banana, granola & crushed nuts

WAFFLES & CREAM^V 14.95
whipped cream, seasonal fruit, powdered sugar

YOGURT PARFAIT^V 12.95
labne yogurt, seasonal fruit, granola, honey
granola may contain nuts

HOTCAKES^V
single: \$4 | short: \$8 | full: \$12
add \$2: nutella | banana | berries
add \$4.50: ube sauce

FRENCH TOAST^V 14.95
whipped cream, seasonal fruit, powdered sugar

HIPSTER TOAST^V 16.95
toasted french bread, smashed avocado cucumber & heirloom tomato relish, cracked pink pepper, olive oil, chili flakes

BAGEL AND LOX 17.75
choice of bagel, cream cheese, smoked salmon, red onion, capers

BEVERAGES

COFFEE
DECAF
HOT TEA
ICE TEA
SPARKLING WATER
ARNOLD PALMER
LEMON LIME SODA
ORANGE SODA



COLA
DIET COLA
GINGER ALE
APPLE JUICE
ORANGE JUICE
ROOT BEER
LEMONADE
RASPBERRY LEMONADE *



GF - Gluten Free
V - Vegetarian Optional

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

A 3% fee will be applied to all items paid with credit card
1500 Pacheco Blvd. Martinez, CA 94553 | www.vicsmartinez.com

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WHO IS VIC?

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.

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.

ENTREES

(AVAILABLE ONLY WEEKDAYS)

FISH & FRIES 19.00 wild cod fillet, local beer batter, double dipped, deep fried, tartar & cocktail sauce	BLACKENED SALMON ^{GF} 27.00 spices and salts, seasonal veggies, brown rice & quinoa pilaf, pesto verde, herbs
RIBEYE STEAK & VEGGIES ^{*GF} 43.00 14oz. ribeye steak, mesquite grilled, sautéed veggies, smashed potatoes	HONEY FRIED CHICKEN 25.00 boneless thigh & breasts battered and fried, truffle honey, smashed potatoes, braised kale
CHICKEN PARM PASTA 25.00 double battered chicken breast, marinara, basil, parmesan, mozzarella, spinach, garlic pasta	BAKED ZITI & CHEESE ^V 17.00 three-cheese blend, cream, butter, smoked spices, toasted bread crumbs + add mushroom or spinach \$2 + add chicken or bacon \$3

WRAPS & PANINIS

INCLUDES ONE SIDE: fries | sweet fries | tater tots | fruit | salad

CHICKEN PARM & PESTO PANINI 17.95 breaded chicken breast, marinara, parmesan, asiago, manchego, mozzarella, pesto verde	HARVEST PANINI 17.95 asparagus, roasted bell peppers, havarti, avocado, greenhouse tomato, mixed greens, basil pesto aioli, grilled red onion
GRILLED CHEESE PANINI ^V 15.50 cheddar, asiago, mozzarella, havarti, grilled sourdough bread, honey, cracked salt side tomato bisque w/ basil pesto	TUNA MELT PANINI 17.95 celery, carrots, red onion, grapes, sliced cucumber, greenhouse tomato, melted cheddar, pesto basil aioli, cornichons
SMOKED BRISKET PANINI 19.50 sliced brisket, greenhouse tomato, grilled red onion, greens, garlic & lemon aioli, melted havarti, cornichons	TURKEY BLT/ABC 16.50 brioche, roasted turkey breast, applewood bacon, lettuce, greenhouse tomato, avocado, basil pesto aioli, cheddar
FRIED CHICKEN SANDWICH 17.95 double battered chicken breast, havarti, avocado, roasted pepper aioli, red onion, tomato, greens, cornichons	HONEY HOT CHICKEN SANDWICH 17.95 roasted garlic and red chili honey, fried chicken thigh, apple & fennel slaw, brioche bun
	MESSY MARY SANDWICH 17.95 pulled pork, bbq sauce, havarti cheese, apple fennel slaw, crispy onion strings

BURGERS

INCLUDES ONE SIDE: fries | sweet fries | tater tots | fruit | salad

GOOD OL' BURGER [*] 18.00 ½ lb mesquite grilled patty, cheese of choice, lettuce, tomato, onion, cornichons	KIRSTEN'S BURGER ^V 18.00 black bean burger, roasted mushrooms, grilled zucchini, lettuce, tomato, red onion, roasted pepper aioli, cheese, cornichons
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BURGER OPTIONS AND ADD ONS

CHEESE OPTIONS	\$2 ADD ONS	\$3 ADD ONS
// bleu // cheddar // havarti // // pepper jack // feta //	// mushroom // onion // // roasted peppers // egg // // extra cheese // tomato //	// extra patty // chili // // bacon // chicken //

BAR MENU



BREWS - ON TAP 10	WINE BY THE GLASS
VIC'S IPA West Coast IPA Napa Smith Brewery ABV: 6.3%	GALLEGOS 13 51 Chardonnay Napa, CA 2018
VIC'S LAGER Lager Napa Smith Brewery ABV: 4.8%	MEADOWCRAFT 12 47 Chardonnay Carneros 2022
Guava dreams Sour Del Cielo Brewery ABV: 4.5%	THREE BROOMS 12 47 Sauvignon Blanc New Zealand 2022
hoptinez IPA Del Cielo Brewery ABV: 7.2%	PISTACHIO 12 47 Sauvignon Blanc Livermore 2022
Orange you delicious Hazy IPA Del Cielo Brewery ABV: 7%	GALLEGO 14 55 Pinot Noir Santa Lucia Highlands 2019
Spring Fling Blonde Ale Napa Smith ABV: 5.2%	MEADOWCRAFT 14 55 Pinot Noir Anderson Valley 2022
RED RYDER ALE Amber Ale Napa Smith Brewery ABV: 7.3%	JUSTIN 12 47 Cabernet Sauvignon Paso Robles 2020
	FERRANTE 12 47 Pinot Grigio Terre Siciliane
	PERINET 14 55 Merit Spain 2018
	PEDRONCELLI 12 47 Zinfandel Sonoma County 2021
MIXED DRINKS 10	ROSE & BUBBLES
MIMOSA Orange Cranberry Pineapple Guava	DOMAINE ST VINCENT 11 43 Sparkling Rosé New Mexico
JUNGLE JUICE Orange, Cranberry, Pineapple, "Vodka"	JUSTIN 12 47 Rosé Paso Robles 2023
WHITE SANGRIA Sauvignon Blanc, Pear, Apples, Citrus, Elderflower	FRATILLI 12 47 Prosecco/Rosé Veneto
MARGARITA Mango puree, pineapple juice, sweet & sour, Tajin rim, and "Tequila"	
BLOODY MARY House made Bloody Mary mix, "Vodka", Tajin Rim	



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