

HAPPY HOUR MENU – your order must be in by 6 p.m.
Our happy hour menu is just like our dinner menu but discounted!



\$3 BEER – Coors Light, Peroni Lager

Sparkling
 Sauvignon Blanc
 Pinot Grigio

Riesling
 Rose
 Pinot Noir

\$5 WELL DRINKS & WINE BY THE GLASS

Cabernet Sauvignon
 Italian Rosso Blend
 Rioja-Tempranillo

WINES AVAILABLE NOT ON HAPPY HOUR

122	2014 Cuvaision Chardonnay	<i>Carneros</i>	9.00	36.00
001	2015 Michele Chiarlo <i>Nivole</i> Moscato d'Asti	<i>Italy</i>	8.00	32.00
202	2013 Chalone Gaviolan Pinot Noir	<i>Chalone</i>	8.75	35.00
204	2015 Bonny Doon Merlot	<i>Santa Cruz</i>	7.75	31.00
203	2015 Paul Dolan Zinfandel	<i>Mendocino</i>	9.00	36.00
220	2012 Tupungato Malbec, Cabernet Sauvignon, Merlot	<i>Mendoza, Argentina</i>	10.00	41.00
211	2012 Valley of the Moon Cabernet Sauvignon	<i>Sonoma County</i>	9.50	38.00

BEER AVAILABLE NOT ON HAPPY HOUR

4.75	Stella Lager, Belgium 5%	5.00	Ska Buster Nut Brown Ale, Durango, CO 5.3%
5.00	Lefthand Travelin' Light Kolsch, Longmont, CO 4.8%	5.50	Lefthand Milk Stout Nitro, Longmont, CO 6%
		5.50	Grist Skiing in Jeans, Highlands Ranch, CO 7%

\$4 PLATES

Zuppa Cup please ask your server for our soup special

\$6 PLATES

Classic Caesar* grilled or chilled, white anchovies optional
 + Shrimp* \$7, +Chicken* \$6.25

Bibb Lettuce + Shrimp* \$7, +Chicken* \$6.25
 cucumber, red onion, sweetie bells, housemade blue cheese dressing

GF **Stuffed Poblano** ricotta, pine nuts, currants, pomegranate sauce

GF **Arugula & Sliced Pears** spiced walnuts, dried cranberries,
 feta, aged balsamic vinaigrette
 + Shrimp* \$7, +Chicken* \$6.25

Fenway "Pahk" Sausage & Peppers Crostini

grilled Ciabatta bread, ricotta

Crispy Tuscan Spring Rolls

sun-dried tomatoes, spinach, olives, red onion,
 fontina, homemade marinara sauce

Zuppa Bowl please ask your server for our soup special

\$7 PLATES

Roasted Pear Mascarpone Purses browned butter, fried sage,
 pine nuts, fig balsamic, amaretti crumbs

Mushroom Arancini crispy mushroom risotto, fontina cheese,
 roasted creamy garlic sauce

GF **Red & Orange Diced Beets** whipped feta, toasted pistachios,
 Mtn. Man Farms micro greens, aged sherry vinaigrette
 + Shrimp* \$7, +Chicken* \$6.25

GF **Housemade Beef & Sausage Meatballs**

creamy polenta and homemade marinara

\$8 PLATES

Calamari, Shrimp & Banana Peppers lemon basil aioli

GF **Burrata**

blistered cherry tomatoes & nutless basil pesto

\$9 PLATES

Tuscan Burger* mozzarella, roasted red peppers, lettuce, tomato,
 red onion, Tuscan fries

\$10 PLATES

GF **Prince Edward Island Mussels**, saffron cream sauce, scallions
 & tomatoes

\$11 PLATES

Blue Crab Cake, roasted tomato aioli, micro greens

\$12 PLATES

GF **Cheese & Meat**

manchego *spanish sheep's* cheese, truffled goat, dolce gorgonzola,
 mostarda, prosciutto, slice pears

\$13 PLATES

Carbonara peas, pancetta, homemade fettuccine, cream, parmesan
 + Shrimp* \$7, +Chicken* \$6.25

Roasted Vegetable Stack GF cauliflower steak, portabella
 mushroom, zucchini, red onion, mozzarella, pesto, homemade
 marinara + Shrimp* \$7, +Chicken* \$6.25

\$17 PLATES

Bolognese hearty 6 meats over homemade cavatelli, parmesan
gluten free pasta 2.95

\$18 PLATES

Balsamic Rub-Lemon Zest Marinated *Redbird*™ Chicken
 grilled breast tossed with roasted portobello mushrooms, roasted
 baby broccoli, quadriflore pasta & sundried tomato pesto cream

\$20 PLATES

Shrimp & Grits* grilled shrimp, creamy polenta, tomato & honey
 cured smoked bacon, fried shallots, Provençale sauce

Grilled Shrimp* cauliflower puree & broccoli squash medley

\$23 PLATES

GF **Pan Seared "rare" Yellowfin Tuna*** sticky rice cake,
 asian stir fry, soy ginger butter sauce

\$27 PLATES

GF **Grilled NY Strip*** cauliflower puree, broccoli squash medley

~ About Us ~

- Michael & Janine owned restaurants in Edwards, CO at Vista at Arrowhead & Vista Restaurant in Avon, CO.
- Sous Chef MacKenzie Nicholson has been with us at VistaVino since we opened in April 2015.
- Our manager when Janine is away galavanting is Roisin Lafarier.
- We buy our Microgreens from Mountain Man Farms, Franktown, CO & our mixed greens are organic.
- Our fish is delivered "fresh" from Northeast Seafood, 40+ year business.
- *RedBird*™ chicken is free from hormones, antibiotics & cages & is vegetarian fed.
- Chef makes our fettuccine & cavatelli pasta by hand.
- Our bean dip is made with white beans, parsley, chili flakes, garlic and lemon juice.
- Michael's Limoncello recipe takes over 1.5 months to "cook" to perfection.
- GF GLUTEN FREE - some of our starches are not gluten free but may be substituted for french fries.
- Please be mindful that VistaVino is very small; on weekends plan tables to be rebooked within 2 hours time.