

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

Cava Sparkling
Haymaker Sauvignon Blanc
Villa Pozzi Pinot Grigio

\$5 WELL DRINKS & WINE BY THE GLASS

Rudi Wiest Mosel Riesling
Pierre Rose
Guenoc Claret Blend

Leese-Fitch Pinot Noir
Armador Cabernet Sauvignon
Vitiano Rosso Blend

WINES AVAILABLE NOT ON HAPPY HOUR

122	2014 Cuvaison Chardonnay	<i>Carneros</i>	9.00	36.00
001	2014 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
203	2013 Bradford Mountain Zinfandel	<i>Dry Creek Valley</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
5.00 Lefthand Travelin' Light Kolsch, Longmont, CO

5.00 Blue Moon Belgian Style Wheat Ale, Golden, CO
5.50 Boulder Shake Porter, Boulder, CO

\$4 PLATES

Zuppa Cup please ask your server for our soup special

\$5 PLATES

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

Bibb Lettuce

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

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

\$6 PLATES

GF **Arugula Radicchio** shaved fennel, red onion, parmesan,
lemon garlic vinaigrette + Shrimp* \$7, +Chicken* \$6.25

Grilled Flatbread

goat cheese spread, mediterranean salsa, red onion, fresh basil

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

Crispy Portobello Mushrooms

fried with fresh sage & candied garlic syrup, fontina fonduta

\$7 PLATES

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

GF **Red & Orange Diced Beets** whipped feta, toasted pistachios,
Mtn. Man Farms micro greens, aged sherry vinaigrette

GF Burrata

blistered cherry tomatoes & nutless basil pesto

Housemade Beef & Sausage Meatballs

creamy polenta and homemade marinara

\$8 PLATES

Calamari, Shrimp & Banana Peppers lemon basil aioli

GF Vine Ripened Tomato Tower

fresh mozzarella, pesto, aged balsamic

\$8 PLATES *continued*

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

GF **Poached Shrimp & Beans**, tomato-lemon broth, scallions

\$10 PLATE

Blue Crab & Corn Cake, roasted tomato aioli, micro greens

\$12 PLATES

GF Cheese & Meat

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

\$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

Balsamic Rub-Lemon Zest Marinated *Redbird™* Chicken
grilled breast, medley of fregola, corn, asparagus

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

\$20 PLATES

Grilled Shrimp & Orzo*

tomato-pancetta-scallion-parmesan orzo salad, fried shallots

Grilled Shrimp* cauliflower puree & broccoli corn medley

\$22 PLATES

Pan Seared Alaskan Halibut* over farro with grilled asparagus
topped with roasted red peppers, sundried tomato, capers, garlic,
nutless basil pesto

\$26 PLATES

Grilled Lamb T-Bones* cauliflower puree, broccoli corn medley

Items available but not on Happy Hour

Surf & Turf* add large shrimp to Lamb T-Bone or NY Strip+9.00

~ 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.
- 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.

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **8/17**