

BREAKFAST 8AM - 12PM

FRESH & LIGHT

GREEK YOGURT PARFAIT

Toasted Coconut, Pumpkin Seeds,
Gluten-Free Granola, Fresh Berries, Honey

AVOCADO TOAST

Artisan Bread, Smashed Avocado,
Cucumber, Radish, Arugula

SMOKED SALMON*

Shaved Red Onion, Heirloom Tomato,
Cucumber, Capers, Dill, Cream Cheese,
Rye Crostini

VDARA FRUIT PLATE

Kiwi, Grapes, Watermelon, Pineapple,
Greek Yogurt, Honey

TRADITIONAL

THREE EGG BREAKFAST*

Cage-Free Eggs, Hash Browns,
Choice of Breakfast Meat

BUTTERMILK PANCAKES

Maple Syrup

EGGS BENEDICT*

English Muffin, Poached Eggs,
Serrano Ham, Grilled Tomato,
Hollandaise Sauce

STEEL-CUT OATS

Agave Syrup, Strawberries, Banana

OMELETTES

CHORIZO OMELET

Cage-Free Eggs, Chorizo,
Roasted Peppers, Grilled Onions,
Queso Fresco, Crema, Hash Browns

HERBED HAM & CHEESE OMELET

Cage-Free Eggs, Chives, Parsley, Chervil,
Pit-Smoked Ham, Swiss, Hash Browns

EGG WHITE OMELET

Cage-Free Egg Whites, Spinach,
Wild Mushrooms, Feta Cheese,
Hash Browns

SPECIALTIES

BREAKFAST CROISSANT SANDWICH*

Croissant, Cage-Free Eggs, Swiss Cheese,
Pit-Smoked Ham, Honey Mustard Aioli,
Hash Browns

STEAK & EGGS*

Skirt Steak, Organic Eggs, Hash Browns,
House Chimichurri

VICE BREAKFAST SANDWICH*

Brioche Bun, Cage-Free Eggs,
American Cheese, Country Sausage,
Applewood-Smoked Bacon,
Pit-Smoked Ham, Swiss Cheese,
Hollandaise Sauce, Hash Browns

CHICKEN & WAFFLES

Cornmeal Waffle, Mary's Free-Range
Crispy Chicken Thigh, Maple Syrup

VICE BENEDICT*

English Muffin, Lobster,
Poached Organic Eggs, Caviar,
Hollandaise Sauce, Hash Browns

SIDES

BREAKFAST MEATS

Country Sausage, Applewood-Smoked
Bacon, Chicken Sausage,
Turkey Andouille Sausage, Willie Bird
Turkey Bacon, Vegan Breakfast Sausage

VDARA PATISSERIE

Assortment of Seasonal Danishes

MONKEY BREAD

Vanilla Sauce

BREAD SERVICE

Assorted Local Artisan Breads,
Whipped Butter, House-Made Compote

FRESH AVOCADO

Charred Lemon, Maldon Sea Salt

MUFFIN TOPS

MIXED BERRIES

HASH BROWNS

SMALL BITES 12PM - 5PM

SOMETHING FRIED

FETA CHEESE FRIES

Crispy Shoestring Fries,
Greek Feta Sauce, Olive Oil, Lemon,
Fresh Herbs

TRUFFLE FRIES

Crispy Shoestring Fries, Black Truffle,
Parmesan Cheese

MANGO HABANERO WINGS

Carrot, Celery, Ranch

HOUSE WINGS

Choice of: BBQ, Buffalo or Plain
Carrot, Celery, Ranch

FRESH & EASY

WEDGE SALAD

Baby Iceberg, Smoked Bacon Lardons,
Heirloom Tomato, Cypress Grove
Purple Haze Goat Cheese, Choice of
Ranch or Bleu Cheese Dressing
Add Avocado | Chicken | Salmon
Shrimp | Skirt Steak**

MEZZE PLATE

House-Made Hummus, Vegetable Crudit ,
Roasted Cauliflower, Mixed Olives,
Marinated Feta Cheese, Pita Bread

SHRIMP COCKTAIL*

Poached Shrimp, House Spicy
Cocktail Sauce, Lemon

SANDWICHES

CHEESESTEAK SLIDERS

Shaved Beef, Creole Cheese Sauce,
Cherry Peppers, Onions, Pretzel Bun

CHICKEN SLIDERS

Mary's Free-Range Crispy Chicken,
House Pickles, Slaw, Spicy Aioli,
Hawaiian Roll

Make it Nashville Hot

LOBSTER ROLL

Lobster Salad, Chives, Parker House Roll

SIDES

FRENCH FRIES

Ketchup, Ranch, Vdara Sauce

SIDE SALAD

Mixed Greens, Baby Heirloom Tomatoes,
Cucumber, Focaccia Croutons

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DINNER

5PM - 10PM

FRESH & LIGHT

VICE CAPRESE

Heirloom Tomato, Marinated Burrata, Balsamic Glaze, Aleppo Peppers, Micro Opal Basil, Maldon Sea Salt

GARDEN SALAD

Mixed Greens, Pea Shoots, Cucumber, Shaved Asparagus, Snap Peas, Radish, Sunflower Seeds, Lemon Vinaigrette
Add Avocado | Chicken | Salmon
Shrimp | Skirt Steak**

SHRIMP & LOBSTER

CEVICHE*

Shrimp, Lobster, Lime, Jicama, Red Onion, Jalapeño, Cilantro, Mango, Blue Corn Tortilla Chips

CRAVINGS

STEAK NACHOS*

Grilled Skirt Steak, Fresh Tortilla Chips, Beer Cheese, Cotija Cheese, House-Pickled Jalapeños, Black Beans, Roasted Corn, Scallions, Crema

BUFFALO WINGS

Choice of: BBQ, Buffalo or Plain
Celery, Carrots, Ranch

LOADED FRIES

Wagyu Beef, Beer Cheese, Applewood-Smoked Bacon, Pickled Jalapeños, Cheese Sauce

ENTRÉES

STEAK FRITES*

Marinated Skirt Steak, Crispy Shoestring Fries, Chimichurri, Garlic Aioli

CHICKEN

SANDWICH

Mary's Free-Range Crispy Chicken Thigh, Dijon Mayo, House Pickles

Make it Nashville Hot

VICE BURGER*

Wagyu Beef, Cheddar Cheese, Bacon, Lettuce, Tomato, Caramelized Onions, Vdara Sauce

PIZZA OVEN

WILD MUSHROOM FLATBREAD

Caramelized Onions, Lemon Ricotta, Arugula

FIG & GOAT CHEESE FLATBREAD

Arugula, Balsamic Glaze

CUP & CHAR FLATBREAD

Pepperoni, Ricotta, Mozzarella

SIDES

SWEET POTATO WAFFLE FRIES

Chipotle Mayo

FRENCH FRIES

Ketchup, Ranch, Vdara Sauce

SIDE SALAD

Mixed Greens, Baby Heirloom Tomatoes, Cucumber, Focaccia Croutons

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DESSERT *12PM – 10PM DAILY*

CHEESECAKE

Graham Cracker Crust, Fresh Whipped Cream, Salted Caramel Sauce

NEW YORK CHEESECAKE

House-Made Seasonal Fruit Compote, Fresh Berries

COOKIE JAR

Assorted Fresh Baked Cookies, Macarons

SEASONAL VEGAN SORBET

Raspberry, Lemon, Mango-Passionfruit

KEY LIME PIE

Graham Cracker Crust, Coconut Mousse

COFFEE

LAMILL ROASTERS

Regular

Decaf

Espresso

Cappuccino

Latte

TEA

TEALEAVES

Long Life Green

Earl Grey With Lavender

Chamomile Blossoms

Peppermint

English Breakfast

Monsoon Chai

Vanilla Rooibos

Seasonal Offering Please Inquire