



# VINTAGE

FOUR TWENTY-THREE

## SOUP

### Red Chile Beef Tortilla Posole (GF)

Diced Onions | Roasted Corn | Fried Tortilla Strips |  
Shredded Cheese | Cilantro Cup 8 / Bowl 12

### Hatch Green Chile Chicken Stew (GF)

Flour Tortilla | Tortilla Strips Cup 7 / Bowl 11

## SALADS

### Caprese Salad (V, GF)

Fresh Roma Tomatoes | Fresh Mozzarella |  
Basil Infused Extra Virgin Olive Oil | Balsamic | Pesto 17

### Mediterranean Salad (V)

House-made Croutons | Cherry Tomatoes | Bell Peppers |  
Cucumbers | Onions | Capers | Olives |  
Extra Virgin Olive Oil | Feta 16

### Vintage 423 Salad (V, GF)

Mixed Green Lettuce | Cherries | Cherry Tomatoes | Apples |  
Raisins | Cucumber Snow | Goat Cheese 17

### Caesar Salad

Romaine Lettuce | House-made Herb Croutons |  
Fresh Grated Parmesan Cheese | Topped with Anchovies 15

### Baby Beetroot Salad (V, GF)

Roasted Beetroots | Arugula | Feta | Raisins |  
Dried Cranberries | Extra Virgin Olive Oil 18

### Roasted Apple Salad (V, GF)

Roasted Sweet Red Apples | Dried Cranberry | Goat Cheese |  
Pumpkin Seeds | Mixed Fresh Greens | Balsamic Vinaigrette 17

### Quinoa Salad (V, GF)

Boiled Quinoa | Fresh Avocado | Bell Peppers | Broccoli |  
Strawberries | Leeks | Extra Virgin Olive Oil | Fresh Mint |  
Lime Vinaigrette 18

### Wedge Salad (GF)

Cherry Heirloom Tomato | Cucumber | Red Onion |  
Shredded Carrots | Crispy Bacon Bits | Maytag Blue Cheese |  
Classic Blue Cheese Dressing 18

### ADD TO ANY SALAD

Organic Chicken Breast 8 | (5) Black Tiger Shrimp 9  
5oz Salmon\* 13 | 5oz Tuna\* 13 | 5oz Prime Tenderloin\* 15

## APPETIZERS

### Carne Asada Nachos (GF)

Tortilla Chips | Queso | Steak | Pico de Gallo |  
Guacamole | Sour Cream 22

### Dip of The Day & Toasted Pita

Ask Your Server about Dips of the Day Selection 15

### Crispy Calamari

Spicy Marinara | Guacachile | Lemon 21

### Roasted Shishito Peppers (V, GF)

Roasted on our Charcoal Grill | Ponzu Sauce 12

### Flaming Kasserli Cheese

Warm Pita Wedge 16

### Beef Carpaccio\* (44 Farms Tenderloin)

Thinly Sliced Raw Tenderloin | Diced Shallots |  
Capers | Baby Arugula | Extra Virgin Olive Oil |  
Crispy Parmigiano 27

### Vintage Bao Buns

Crispy Pork Belly | Hoisin Sauce | Cucumbers |  
Pickled Jalapenos | Carrots (3 per order) 19

### Spinach Artichoke Dip

Flash Fried Toasted Pita 16

### Grilled Octopus (GF)

House-made Poblano Cream Sauce | Roasted  
Roma Tomatoes | Oregano Lemon Vinaigrette 27

### Tempura Oysters

6 Jumbo Golden-fried Oysters | Spicy Daikon Sauce |  
Spicy Mayo | Chili | Chives 29

### Black Steamed Mussels\*

Sauteed with Linguica Sausage Shallots | Garlic |  
Chili Flakes | Parsley | White Wine | Toasted Baguette 23

### Shrimp Cocktail (GF)

4 Jumbo Shrimp | Cocktail Sauce |  
Creamy Horseradish Sauce 23

### Fresh Seafood Platter

One Cold Water Lobster Tail (10-12oz) |  
4 Tiger Shrimp | 4 Snow Crab Claws |  
Ahi Tuna Tartare | Lemon | Butter | Cocktail Sauce |  
Creamy Horseradish Sauce 84

Non-closed out checks are subject to a 20% Gratuity Charge. (GF) Gluten Free (V) Vegetarian

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.