

VISTA FARM & GRILL

EASTER SUNDAY

BEER GARDEN MENU

All dishes are served family style, intended for sharing with 2-3 people.

STARTERS

Cheese & Charcuterie Board - \$22

Two cheeses with house-made charcuterie, accoutrements, & brioche.

Confit Quail Legs - \$15

Confit quail legs with Texas yellow corn grits, honey, and fermented chili.

Vista Garden Salad - \$16

Lettuce greens, gold beets, Chevre, & citrus vinaigrette.

MAINS

1/2 Smoked Pork Loin - \$24

Smoked pork loin with honey mustard glaze.

1/2 Roasted Chicken - \$20

Roasted free range chicken with green garlic butter sauce.

Pound of Smoked Brisket - \$20

Smoked Wagyu brisket with *Dark Skies*-onion demi-glaze.

Grilled Oyster Mushrooms - \$20

Grilled local oyster mushrooms with sweet potato puree, & cilantro pesto.

SIDES

Corn Bread & Honey Butter - \$10

Grilled Vista Vegetables - \$12

Mashed Red Potatoes - \$8

BBQ Baked Beans - \$8

Fresh from Vista's 1-acre farm this week:
Kale, Spinach, Radish, Beets, Lettuce Greens, Green Garlic

@VISTABREWING    #FRESHAIRFRESHBEER

PLEASE NO OUTSIDE FOOD OR BEVERAGE