

BASICS

EGG BREAKFAST^V.....12.95
3 eggs any style, choice of side & toast

FULL PLATE15.95
2 eggs any style, choice of side, toast
& choice of meat

RIBEYE STEAK & EGGS^{*}.....36.00
14oz ribeye steak, 2 eggs any style
choice of side & toast

COUNTRY FRIED STEAK & EGGS16.95
beef steak fritter, sausage gravy,
2 eggs any style, choice of side &
toast

BISCUITS & GRAVY15.95
2 buttermilk biscuits, sausage gravy,
2 eggs any style, choice of side (no toast)

BREAKFAST BURRITO16.95
2 eggs scrambled, choice of meat,
breakfast potatoes, yogurt creme fraiche,
avocado, cheddar cheese, choice of side



HARVEST SCRAMBLE16.50
egg whites, spinach, red onion, garlic,
asparagus, mushrooms, bell peppers,
feta cheese, choice of side & toast

CORNED BEEF HASH23.50
chopped corned beef brisket, herbs,
mushrooms, peppers, onions, garlic,
2 eggs any style choice of side & toast

SIGNATURES



MORNING GLORY^{*}.....18.95
panini style with honey ham, applewood bacon,
avocado, easy egg, greenhouse tomato, melted
havarti, garlic aioli, choice of side

THE MOMO19.50
tater tots, homemade chili, mixed cheese,
onions, tomato, avocado, red bell pepper aioli
2 eggs any style

#THEWAFFLESANDWICH^{*}.....18.95
country fried steak, cheddar, easy egg,
sandwiched between two waffles, sausage
gravy,butter, powdered sugar, choice of side

CHOICE OF SIDES

// tater tots //
// country potatoes //
// salad // fruit //

CHOICE OF MEAT

// applewood bacon //
// ham // pork sausage //
// pineapple pork sausage //
// chicken apple sausage //

CHOICE OF TOAST

// sourdough //
// english muffin // white //
// wheat // biscuit //
add \$2 gluten-free

Vic's MENU

EGGS BENEDICTS

CLASSIC BENEDICT^{*}.....18.95
honey ham, buttered english muffin,
poached eggs herbs, citrus hollandaise

BACON BENEDICT^{*}.....18.95
applewood bacon, buttered english muffin,
poached eggs, herbs, citrus hollandaise

SMOKED SALMON BENEDICT^{*}.....19.95
nova lox, buttered english muffin,
poached eggs, herbs, citrus hollandaise

ASTRID'S FLORENTINE^{* V}.....19.95
sliced tomato, avocado, sautéed
spinach, herbs, english muffin, poached
eggs, citrus hollandaise

OMELET YOU DECIDE

(AVAILABLE ONLY WEEKDAYS)

CHEESE OMELET^V.....12.00
cheese of choice - lots of it!
choice of side & toast
bleu | cheddar | havarti | pepper jack | feta

ROSIE'S OMELET16.95
grilled chicken, red onion, spinach,
mushrooms, tomato, garlic, avocado,
pepper-jack, choice of side & toast

ROCKY'S OMELET15.50
honey ham, bell peppers, red onion, havarti,
choice of side & toast

CHILI OMELET17.50
homemade chili, cheddar, yogurt creme
fraiche, choice of side & toast

OMELET ADD ONS

\$2 ADD ONS

// avocado // spinach // red onion // tomato //
// sour cream // bell pepper // mushroom //

\$5 ADD ONS

// chicken apple sausage // pork sausage // //
ham // bacon // pineapple pork sausage //

SALADS



CHOPPED COBB^{GF}.....16.95
grilled chicken, applewood bacon, hard boiled
egg, greenhouse tomato, avocado, cucumber,
bleu cheese crumbles & balsamic vinaigrette

MARINA^V.....15.95
mixed greens, sliced cucumber, greenhouse
tomato, seasonal berries, crushed walnuts,
feta, croutons, & balsamic vinaigrette

STEAK SALAD^{GF}.....19.95
grilled flank steak, roasted bell pepper,
asparagus, red onion, bleu cheese crumbles,
greenhouse tomato, avocado
& balsamic vinaigrette

KALE & PANCETTA.....15.95
shaved brussels, shredded broccoli, kale,
granny smith apples, crispy chickpeas, dried
apricot, pancetta parm & balsamic vinaigrette

SISSY'S CAESAR13.95
Romaine, crispy capers, shaved parm,
croutons, herbs, classic caesar dressing

ADD ON TO ANY SALAD

// salmon \$7.95 // prawns \$7.95 //
// chicken \$6.25 //

LIGHT SIDES

BOWL OF OATS^V11.95
oats, almond milk, honey, fresh berries,
banana, granola & crushed nuts

HOTCAKES^V
single: \$4 | short: \$8 | full: \$12
add \$2: nutella | banana | berries
add \$4.50: ube sauce

WAFFLES & CREAM^V.....13.95
whipped cream, seasonal fruit,
powdered sugar

FRENCH TOAST^V.....13.95
whipped cream, seasonal fruit,
powdered sugar

YOGURT PARFAIT^V.....11.95
labne yogurt, seasonal fruit, granola, honey
granola may contain nuts

HIPSTER TOAST^V.....15.95
toasted french bread, smashed avocado
cucumber & heirloom tomato relish,
cracked pink pepper, olive oil, chili flakes

BEVERAGES

COFFEE
DECAF
HOT TEA
ICE TEA
SPARKLING WATER
ARNOLD PALMER
LEMON LIME SODA
ORANGE SODA



COLA
DIET COLA
GINGER ALE
APPLE JUICE
ORANGE JUICE
ROOT BEER
LEMONADE
RASPBERRY LEMONADE



GF - Gluten Free
V - Vegetarian Optional

* Consuming raw or undercooked meats, seafood, shellfish,
poultry, or eggs may increase your risk of food-borne illness.

A 3% fee will be applied to all items paid with credit card
1500 Pacheco Blvd. Martinez, CA 94553 | www.vicsmartinez.com

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WHO IS VIC?

The name “Vic’s” comes from our grandfather, who has many traits and a moral foundation that has guided us throughout our years.

He grew up poor, worked his way through an engineering education, became a teacher, then a steel worker and eventually owned his own small steel fabrication business.

He was a man of few words, wore the same two outfits. Loved to lean back in his chair with one leg hanging over the other as he dipped sweet bread in his coffee while reading the morning paper. He was a man’s man. But above all, he loved his family, his wife and all 7 of his children.

When you come in, you’ll feel his lasting influence in our lives through our hospitality, from the minute we welcome you in till we express our gratitude as you leave.

We intend to give you an experience that’ll have you coming right back for the very next meal or even just a conversation.

We hope to build a place that will last through generations so your grandkids and ours may share the same space and conversations.

ENTREES

(AVAILABLE ONLY WEEKDAYS)

FISH & FRIES 18.00 wild cod fillet, local beer batter, double dipped, deep fried, tartar & cocktail sauce	BLACKENED SALMON ^{GF} 26.00 spices and salts, seasonal veggies, brown rice & quinoa pilaf, pesto verde, herbs
RIBEYE STEAK & VEGGIES ^{*GF} 42.00 14oz. ribeye steak, mesquite grilled, sautéed veggies, smashed potatoes	HONEY FRIED CHICKEN 24.00 boneless thigh & breasts battered and fried, truffle honey, smashed potatoes, braised kale
CHICKEN PARM PASTA 24.00 double battered chicken breast, marinara, basil, parmesan, mozzarella, spinach, garlic pasta	BAKED ZITI & CHEESE ^V16.00 three-cheese blend, cream, butter, smoked spices, toasted bread crumbs + add mushroom or spinach \$2 + add chicken or bacon \$3

WRAPS & PANINIS

INCLUDES ONE SIDE: fries | sweet fries | tater tots | fruit | salad

CHICKEN PARM & PESTO PANINI 16.95 breaded chicken breast, marinara, parmesan, asiago, manchego, mozzarella, pesto verde	HARVEST PANINI16.95 asparagus, roasted bell peppers, havarti, avocado, greenhouse tomato, mixed greens, basil pesto aioli, grilled red onion
TURKEY BLT/ABC15.50 brioche, roasted turkey breast, applewood bacon, lettuce, greenhouse tomato, avocado, basil pesto aioli, cheddar	CURRY CHICKEN WRAP16.95 grilled chicken, curry spice, green beans, dried apricots quinoa & brown rice, roasted potato, yogurt creme fraiche
GRILLED CHEESE PANINI ^V14.50 cheddar, asiago, mozzarella, havarti, grilled sourdough bread, honey, cracked salt side tomato bisque w/ basil pesto	TUNA MELT PANINI16.95 celery, carrots, red onion, grapes, sliced cucumber, greenhouse tomato, melted cheddar, pesto basil aioli, cornichons
SMOKED BRISKET PANINI18.50 sliced brisket, greenhouse tomato, grilled red onion, greens, garlic & lemon aioli, melted havarti, cornichons	FRIED CHICKEN SANDWICH ...16.95 double battered chicken breast, havarti, avocado, roasted pepper aioli, red onion, tomato, greens, cornichons

BURGERS

INCLUDES ONE SIDE: fries | sweet fries | tater tots | fruit | salad

GOOD OL' BURGER [*] 17.00 ½ lb mesquite grilled patty, cheese of choice, lettuce, tomato, onion, cornichons	KIRSTEN'S BURGER ^V 17.00 black bean burger, roasted mushrooms, grilled zucchini, lettuce, tomato, red onion, roasted pepper aioli, cheese, cornichons
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BURGER OPTIONS AND ADD		
CHEESE OPTIONS	\$2 ADD ONS	\$3 ADD ONS
// bleu // cheddar // havarti // // pepper jack // feta //	// mushroom // onion // // roasted peppers // egg // // extra cheese // tomato //	// extra patty // chili // // bacon // chicken //

BAR MENU



BREWS - ON TAP 9

VIC'S IPA
West Coast IPA | Napa Smith Brewery | ABV: 6.3%

VIC'S LAGER
Lager | Napa Smith Brewery | ABV: 4.8%

Guava dreams
Sour | Del Cielo Brewery | ABV: 4.5%

hoptinez
IPA | Del Cielo Brewery | ABV: 7.2%

Orange you delicious
Hazy IPA | Del Cielo Brewery | ABV: 7%

Spring Fling
Blonde Ale | Napa Smith | ABV: 5.2%

RED RYDER ALE
Amber Ale | Napa Smith Brewery | ABV: 7.3%



MIXED DRINKS 9

MIMOSA
Orange | Cranberry | Pineapple | Guava

JUNGLE JUICE
Orange, Cranberry, Pineapple, "Vodka"

WHITE SANGRIA
Sauvignon Blanc ,Pear, Apples, Citrus, Elderflower

MARGARITA
Mango puree, pineapple juice, sweet & sour, Tajin rim, and "Tequila"

HOT TODDY
Lemon, Apple Spice, Cinnamon, Honey, "Rum"

BLOODY MARY
House made Bloody Mary mix, "Vodka", Tajin Rim

WINE BY THE GLASS

GALLEGOS 13 | 51
Chardonnay | Napa, CA | 2018

FRIÃ FRIÕ 14 | 55
Vinho Verde | Portugal | 2022

THREE BROOMS 12 | 47
Sauvignon Blanc | New Zealand | 2022

MELEA 12 | 47
White Blend | Spain | 2021

GALLEGOS 14 | 55
Pinot Noir | Santa Lucia Highlands | 2019

ECO TERRENO 14 | 55
Cabernet Sauvignon | Alexander Valley | 2021

FIREPIT 12 | 47
Red Blend | San Francisco Bay | 2019

THE LIBRARY SELECTION

FRATELLI 375ML 22
Extra Dry Prosecco | Veneto | NV

THREE FINGER JACK 30
Chardonnay | Lodi | 2020

BULL BY THE HORNS 50
Cabernet Sauvignon | Paso Robles | 2021

PEDRONCELLI 48
Zinfandel | Sonoma County | 2021

KOMBUCHA & CIDER 9

KYLA KOMBUCHA
Lychee Lemonade | Coconut | ABV: 6.5%

SINCERE
Dry Apple Cider | ABV: 5.9%

ROSE & BUBBLES

DOMAINE ST VINCENT 11 | 43
Sparkling Rosé | New Mexico

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