

# BASICS

**EGG BREAKFAST<sup>V</sup>**.....12.95  
3 eggs any style, choice of side & toast

**FULL PLATE** ..... 15.95  
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 & EGGS** .....16.95  
beef steak fritter, sausage gravy, 2 eggs any style, choice of side & toast

**BISCUITS & GRAVY** .....15.95  
2 buttermilk biscuits, sausage gravy, 2 eggs any style, choice of side (no toast)

**BREAKFAST BURRITO** .....16.95  
2 eggs scrambled, choice of meat, breakfast potatoes, yogurt creme fraiche, avocado, cheddar cheese, choice of side

# SIGNATURES

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

**HARVEST FRITTATA<sup>V</sup>**..... 19.75  
egg, asparagus, red bells, french feta, garlic, spinach, mushrooms, shallots, squash, olive oil, french bread toast & fruit

**CORNED BEEF HASH** ..... 23.50  
chopped corned beef brisket, herbs, mushrooms, peppers, onions, garlic, 2 eggs any style choice of side & toast

**THE MOMO** ..... 19.50  
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

# PANINIS & BURGERS

**GRILLED CHEESE PANINI<sup>V</sup>**.....14.50  
cheddar, asiago, mozzarella, havarti, grilled sourdough bread, honey, cracked salt side tomato bisque w/ basil pesto

**SMOKED BRISKET PANINI** ...18.50  
sliced brisket, greenhouse tomato, grilled red onion, greens, garlic & lemon aioli, melted havarti, cornichons

**GOOD OL' BURGER** ..... 17.00  
½ lb mesquite grilled patty, cheese of choice, lettuce, tomato, onion, cornichons

**TUNA MELT PANINI** ..... 16.95  
celery, carrots, red onion, grapes, sliced cucumber, greenhouse tomato, melted cheddar, pesto basil aioli, cornichons

**FRIED CHICKEN SANDWICH**..16.95  
double battered chicken breast, havarti, avocado, roasted pepper aioli, red onion, tomato, greens, cornichons

**KIRSTEN'S BURGER<sup>V</sup>** ..... 17.00  
black bean burger, roasted mushrooms, grilled zucchini, lettuce, tomato, red onion, roasted pepper aioli, cheese, cornichons

## BURGER OPTIONS AND ADD ONS

### CHEESE OPTIONS

// bleu // cheddar // havarti //  
// pepper jack // feta //

### \$2 ADD ONS

// mushroom // onion //  
// roasted peppers // egg //  
// extra cheese // tomato //

### \$3 ADD ONS

// extra patty // chili //  
// bacon // chicken //

# BENEDICTS

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

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

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

**ASTRID'S FLORENTINE\*<sup>V</sup>**..... 19.95  
sliced tomato, avocado, sautéed spinach, herbs, english muffin, poached eggs, citrus hollandaise

# SALADS

**CHOPPED COBB<sup>GF</sup>**.....16.95  
grilled chicken, applewood bacon, hard boiled egg, greenhouse tomato, avocado, cucumber, bleu cheese crumbles & balsamic vinaigrette

**STEAK SALAD<sup>GF</sup>** ..... 19.95  
grilled flank steak, roasted bell pepper, asparagus, red onion, bleu cheese crumbles, greenhouse tomato, avocado & balsamic vinaigrette

**SISSY'S CAESAR** ..... 13.95  
Romaine, crispy capers, shaved parm, croutons, herbs, classic caesar dressing

**MARINA<sup>V</sup>**..... 15.95  
mixed greens, sliced cucumber, greenhouse tomato, seasonal berries, crushed walnuts, feta, croutons, & balsamic vinaigrette

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

## ADD ON TO ANY SALAD

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

# LIGHT SIDES

**BOWL OF OATS<sup>V</sup>** ..... 11.95  
oats, almond milk, honey, fresh berries, banana, granola & crushed nuts

**WAFFLES & CREAM<sup>V</sup>** ..... 13.95  
whipped cream, seasonal fruit, powdered sugar

**YOGURT PARFAIT<sup>V</sup>** .....11.95  
labne yogurt, seasonal fruit, granola, honey \*granola may contain nuts\*

**HOTCAKES<sup>V</sup>**  
single: \$4 | short: \$8 | full: \$12  
add \$2: nutella | banana | berries  
add \$4.50: ube sauce

**FRENCH TOAST<sup>V</sup>**.....13.95  
whipped cream, seasonal fruit, powdered sugar

**HIPSTER TOAST<sup>V</sup>**.....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](http://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.



# BRUNCH VIBES

( AVAILABLE ONLY ON WEEKENDS )



<b>CHORIZO TACOS</b> <sup>GF</sup> ..... 16.95 3 tacos with scrambled eggs, chorizo, queso fresco, cilantro, green salsa, red onion, corn tortilla	<b>BISCUIT &amp; BRISKET</b> ..... 19.95 toasted buttermilk biscuit, smoked brisket, sausage gravy, poached eggs, havarti cheese, garlic aioli	<b>CORNED BEEF SILOG</b> ..... 18.95 corned beef, onion, garlic, parsley, garlic fried rice, pickled red onions, sunny up egg, peppered gravy
<b>LOCO MOCO</b> ..... 19.95 Grilled burger patty, garlic fried rice, sunny egg, pickled onion, brown gravy	<b>PINCHE LOCO</b> ..... 19.95 Chorizo patties, spanish rice, sunny egg, queso fresco, pickled onion, fried jalapeno, salsa	<b>SEASONAL SILOG</b> ..... 19.95 <i>ask your server about the current silog special</i> , garlic fried rice, pickled red onion, sunny up egg

# BAR MENU



<b>MIXED DRINKS</b> ..... 9	<b>BREWS - ON TAP</b> ..... 9
<b>MIMOSA</b> Orange   Cranberry   Pineapple   Guava	<b>VIC’S IPA</b> West Coast IPA   Napa Smith Brewery   ABV: 6.3%
<b>JUNGLE JUICE</b> Orange, Cranberry, Pineapple, "Vodka"	<b>VIC’S LAGER</b> Lager   Napa Smith Brewery   ABV: 4.8%
<b>WHITE SANGRIA</b> Sauvignon Blanc ,Pear, Apples, Citrus, Elderflower	<b>Guava dreams</b> Sour   Del Cielo Brewery   ABV: 4.5%
<b>MARGARITA</b> Mango puree, pineapple juice, sweet & sour, Tajin rim, and "Tequila"	<b>hoptinez</b> IPA   Del Cielo Brewery   ABV: 7.2%
<b>HOT TODDY</b> Lemon, Apple Spice, Cinnamon, Honey, "Rum"	<b>Orange you delicious</b> Hazy IPA   Del Cielo Brewery   ABV: 7%
<b>BLOODY MARY</b> House made Bloody Mary mix, "Vodka", Tajin Rim	<b>Spring Fling</b> Blonde Ale   Napa Smith   ABV: 5.2%
<b>KOMBUCHA &amp; CIDER</b> ..... 9	<b>RED RYDER ALE</b> Amber Ale   Napa Smith Brewery   ABV: 7.3%
<b>KYLA KOMBUCHA</b> Lychee Lemonade   Coconut   ABV: 6.5%	<b>ROSE &amp; BUBBLES</b>
<b>SINCERE</b> Dry Apple Cider   ABV: 5.9%	<b>DOMAINE ST VINCENT</b> 11   43 Sparkling Rosé   New Mexico

## WINE BY THE GLASS

<b>GALLEGOS</b> ..... 13   51 Chardonnay   Napa, CA   2018	<b>FRIÃ FRIÕ</b> ..... 14   55 Vinho Verde   Portugal   2022
<b>THREE BROOMS</b> ..... 12   47 Sauvignon Blanc   New Zealand   2022	<b>MELEA</b> ..... 12   47 White Blend   Spain   2021
<b>GALLEGOS</b> ..... 14   55 Pinot Noir   Santa Lucia Highlands   2019	<b>ECO TERRENO</b> ..... 14   55 Cabernet Sauvignon   Alexander Valley   2021
<b>FIREPIT</b> ..... 12   47 Red Blend   San Francisco Bay   2019	

## THE LIBRARY SELECTION

<b>FRATELLI 375ML</b> ..... 22 Extra Dry Prosecco   Veneto   NV	<b>THREE FINGER JACK</b> ..... 30 Chardonnay   Lodi   2020
<b>BULL BY THE HORNS</b> ..... 50 Cabernet Sauvignon   Paso Robles   2021	<b>PEDRONCELLI</b> ..... 48 Zinfandel   Sonoma County   2021