



Shareables

House-made Fries (V, DF) Small: **\$3.50** Shareable: **\$5.50**
Served with your choice of two house-made sauces

Farmer's Market Cheese Curds (V) **\$12.95**
Fresh Fried Cheese Curds (from the Dane County Farmer's Market) served with your choice of two house-made sauces

Mediterranean Board (V) **\$14.95**
House-Made Hummus (garnished w/ olive oil & smoked paprika), Lavash, Greek Yogurt (topped w/ olive oil, salt & pepper), Mixed Olives, Cucumber-Tomato Salad, Roasted Chickpea

Lakeside Dip Trio (V) **\$13.95**
Herbed White Bean Dip, Tzatziki, Black Bean Mango Salsa; served with Lavash, Radish, Carrot, Cucumber, Grape Tomato; Herb Garnish

Mushroom Frites (V) **\$9.95**
served w/ LVC Sauce

Salads & Bowls

(All Salads may be made DF upon request)

Wright Grain Bowl (GS, V) **\$13.95**
Kale, Quinoa, Shredded Carrot, Grilled Zucchini/Yellow Squash/Asparagus, Roasted Red Onion Petals, Radish, Crispy Chickpeas, & Goat Cheese w/Herb Vinaigrette

Rooftop Grain Bowl (V, DF) **\$14.95**
Shredded Kale, Shredded Carrot, Red Cabbage, Quinoa topped w/ Julienned Cucumber, Pickled Carrot & Daikon, Edamame, Cilantro & Scallion, Ginger-Sesame Dressing, Gochujang Aioli Drizzle, White & Black Toasted Sesame Seeds

Vista Picnic Salad (V, GS) **\$11.95**
Spring Mix w/ Blueberry-Balsamic Vinaigrette, topped with Corn, Blistered Red Bell Pepper, Pickled Red Onion, Blueberries, Feta, Pepitas, & Basil

Chojín Salad (Guatemalan) (GS, Vegan) **\$11.95**
Spring Mix, Radish (regular & watermelon), Halved Grape Tomato, Yellow Onion w/ Citrus-Mint Vinaigrette (jalapeño in dressing)

Salad Enhancements:

Grilled Chicken Breast add **\$3.95**
Lentils add **\$2.95**
Quinoa add **\$2.95**

Tacos

LVC Fish Tacos (DF) **\$15.95**
Grilled Adobo Cod served in Flour Tortillas, topped with Pico de Gallo, Pickled Onion, Shredded Cabbage with Chili Sauce, and Black Bean-Mango Salsa

Cauliflower Shawarma Tacos (Vegan) **\$14.95**
Roasted Spiced Cauliflower served in Flour Tortillas with a Lemon-Tahini Sauce and Zhoug (a spicy cilantro sauce)

Korean BBQ Taco (DF) **\$15.95**
Flour Tortilla w/ Shredded Barbacoa Beef in Korean BBQ Sauce, Julienned Cucumber, Pickled Carrot & Daikon, Scallion, Gochujang Aioli, Cilantro

Sandwiches

All Sandwiches served with Kettle Chips

Substitute Fries for \$1.50 • Gluten Sensitive Buns Available for \$1.50

LVC Signature Burger* (DF, GS without bun) **\$13.95**
All-Natural Beef cooked-to-order and topped with a Tomato Confit, Caramelized Onion and our Vegan Chipotle Sauce

Garden Party Burger (V, GS w/o Bun, Vegan w/o Tzatziki) **\$14.95**
Mushroom Patty, Tzatziki, Herbed White Bean Spread, Garden Peppers, Lettuce & Tomato

Pork Báhn Mi (DF) **\$13.95**
Marinated Pork Tenderloin, Gochujang Aioli, Cilantro, Jalapeño, Pickled Shredded Carrot, Pickled Daikon, Julienned Cucumber

King x Nolen Sandwich (DF, GS without the bun) **\$13.95**
Grilled Chicken, Toasted Bun, Honey Mustard, Roasted Onion Petals, Arugula/Greens, Hot Pepper Relish

Sandwich Enhancements:

Cheddar Cheese add **\$0.50**

House-Made Sauces

LVC Sauce • Tomato Rémoulade • Garlic Aioli
Ranch • Vegan Chipotle Sauce

Add extra sauce for \$0.50

**Hamburgers served rare or medium-rare may be undercooked and will only be served upon the consumers' request.*

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

All prices including beverages are subject to Wisconsin sales tax.

Desserts

Homemade from our in-house Bakery

Ice Cream Novelties **\$3.95**
Pound Cake Plate/Parfait **\$4.50**
Sea Salt Chocolate Chip Cookie **\$3.25**

Cold Beverages

Fountain Drink **\$3.25**
Choose From: **Soda, Iced Tea, or Lemonade**
Bottled Water **\$3.00**
Milk **\$1.75**

Coffee Drinks

(16 fl oz)

Rising Shores® Coffee *Locally roasted by Just Coffee Co-Op* **\$2.25**
Cold Brew Coffee **\$3.00**
Iced Café au Lait **\$3.50**
Frappé - Mocha or Caramel **\$4.50**

More Beverage Options Available on our Drink Menu



For our Young and Young-at-Heart Guests

Meal Special

\$7.95

Comes with an Entrée, Side, and Drink

Chicken Tenders (with Ranch or BBQ Sauce) • **Grilled Cheese** • **All Beef Hot Dog**

Includes a Choice of:

Side - Fries or Grapes

Drink - Small Fountain Drink or Milk

*Dietary Preference and Allergen Guide
GS - Gluten Sensitive Option • V - Vegetarian Option
DF - Dairy Free Option • Vegan - Vegan Option*



The Lake Vista Café serves convention customers and is open to the general public!

This outdoor venue in the *William T. Evjue Rooftop Gardens* features local ingredients on a menu with bold and refreshing summer dishes inspired by a variety of cuisines.

Enjoy full beverage service and beautiful views of Lake Monona from its shore.

(It may be rented Sunday through Thursday for exclusive use by groups for receptions or other catered events.)

*We accept Visa, Master Card, Discover, American Express and Checks
(Please make checks payable to Lake Vista Café)*



Open May through September

Closed Mondays

Tuesday • 11am-3pm

Wed - Sun • 11am – 7pm

Service begins May 21

Hours may vary due to Inclement Weather

Closed on Memorial Day, July 4th,
and Labor Day



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