



Contact us by chat or email
<http://www.dish-dash-deliveries.com>

V's Cellar Door

*****You also have the choice of: Vegan Korean Chicken, Vegan Bulgogi Beef, and Vegan Al Pastor. Place in the special request box on the item of your choosing.*****

Tantalizations

V's Shiz-Boom-Pop! Corn \$7.80
Lip-smackin' and savory -- so good you will be begging for more! (GF without fusion sauce)

Infused Seared Ahi* Ceviche \$16.50
Ripe avocado, onion, cilantro, lime, and fresh tomato on a bed of shredded cabbage, topped with kimchi aioli, V's signature fusion sauce, a sprinkle of sesame seeds, and served with organic corn tortilla chips. (GF without fusion sauce)

Cheese Quesadilla \$10.50
Simple and Traditional; a blend of jack and cheddar cheese in a crispy, toasted flour tortilla. w/meat: Korean Chicken, Bulgogi Beef, Ginger Tofu, Al Pastor, or Cochinita add \$3.00 (VN option)

Caramelized Kimchi Quesadilla \$14.00
Our cheese quesadilla with housemade caramelized kimchi, topped with a dollop of sour cream and V's signature fusion sauce. w/meat: Bulgogi Beef, Korean Chicken, Ginger Tofu, Al Pastor or Cochinita add \$3.50 (VN option) With Ahi Add \$7.00

Nea-Nea Quesadilla \$17.50
Quesadilla with a double twist; our caramelized kimchi quesadilla with Al Pastor and cilantro onion relish, topped with Korean cabbage slaw, avocado and kimchi aiolis, V's signature fusion sauce, and sesame seeds.

Fusion Nachos \$24.00
The nachos that will ruin any ordinary nachos for you. Share 'em round or keep them all to yourself. You're sure to love this signature taste experience! Organic corn tortilla chips layered with jack and cheddar cheeses and pinto beans topped with our cilantro onion relish, tomatoes, Korean cabbage slaw, sour cream, house made guacamole, and V's signature fusion sauce and sesame seeds. Choice of Bolgogi Steak, Korean Chicken, or Ginger Tofu, Add Ahi Tuna \$4.00 (V if no cheese, no sour cream) (VN option) (GF without fusion sauce)

Extraordinary Sensations

V-Vegan, VN-Vegetarian, GF-Gluten Free

Beef Short Ribs \$27.00
Slow braised Korean short ribs.

Soup & Salad Satisfactions

V-Vegan, VN-Vegetarian, GF-Gluten Free

Tom Salad \$14.00

Baby spinach and romaine lettuce, Roma tomato, red onions, mixed bell peppers, and gorgonzola tossed with chili lime dressing and topped with V's signature fusion sauce. Choose your meat: Bulgogi Steak, Korean Chicken, or Ginger Tofu. Michelle Salad (with tofu, and avocado) add \$2.00 (V option) (VN option) (GF without fusion sauce)

"Badda-Bing" Bowl \$16.00

Fully satisfy your taste buds and your appetite with this deliciousness: kimchi rice and pinto beans, topped with Korean cabbage slaw, cilantro relish, green onions, and cheese. effer or vegan \$16 w/meat \$19.00 w/ahi \$20.00

Pozole Bowl \$10.00

Traditional Mexican soup with pork and hominy topped with onion, cilantro, and shredded cabbage. Served with lime wedges and V's signature fusion sauce.

Pozole Cup \$6.00

Taco Infatuations

FUSION TACOS: Our specialty fusion tacos are topped with cilantro onion relish, Korean cabbage slaw, V's signature fusion sauce and sesame seeds. Vegan meat options available in Bulgogi, Korean, and Pastor flavors. BULGOGI-Steak sauteed in sweet and gingery Bulgogi marinade. KOREAN CHICKEN-Korean spiced chicken, sweet with just a touch of heat. GINGER TOFU-Tofu marinated in a ginger garlic sauce. INFUSED AHI*-Spicy and savory spices, served with avocado and kimchi aiolis. (Add \$1.50 EA) TRADITIONAL TACOS: AL PASTOR-Guajillo and pineapple marinated pork topped with cilantro, onion, and fusion salsa. COCHINITA-Slow roasted pork in an achiote chile and citrus marinade, served with spicy marinated red onions and cilantro. TINGA-Slow roasted spicy chicken, onion, chipotle and topped with sour cream and cilantro.

Taco - Single \$5.50

All tacos served in 6" soft corn tortillas.

Tacos - 2 for \$10 \$10.00

Tacos - 3 for \$14 \$14.00

Ultimate Sampler \$29.00

All 7 of our delicious tacos. Enjoy our best taco deal with one of each taste sensation yourself - or share, if

Desirables

White Rice \$4.00
 Kimchi Rice \$5.00
 Pinto Beans \$4.00
 Sour Cream \$3.00
 Housemade Guac \$5.50

EXTRAS

Side of Salsa \$3.00
 Side of Fusion Sauce \$2.00
 Side of Jalapenos \$2.00
 Extra cheese \$2.00
 Extra egg \$2.00

Thirst Quenchers

SHRUB SODA \$6.00
 COKE \$3.00
 DIET COKE \$3.00
 SPRITE \$3.00
 ROOTBEER \$3.00
 JUICE \$4.00
Choice of Orange or Cranberry
 ICED TEA \$3.00
 MEXICOKE \$5.00

Gratifications

AKA Desserts. They are made in house options based on availability.

CHOCOLATE CREME \$8.50
 BRULEE
 POMEGRANATE ROSE TIP \$8.00
 CREME BRULEE
 CHERRY HIBISCUS CREME \$8.50
 BRULEE

Three mouth watering ribs served with Korean cabbage slaw. Our housemade caramelized kimchi rice and topped with V's signature fusion sauce and sesame seeds.

you are!

Tinga Fusion Burrito \$19.50

Large flour tortilla filled with slow roasted spicy chicken, onions, tomatoes, chipotles, and your choice of white or kimchi rice, then smothered with ranchero sauce and topped with jack and cheddar cheeses, Korean cabbage slaw, avocado and kimchi aiolis, V's signature fusion sauce and sesame seeds.

Infused Burrito \$17.00

Large flour tortilla packed with your choice of white or kimchi rice, jack and cheddar cheeses, our cilantro onion relish, Korean cabbage slaw, and a gently scrambled egg, topped with more cheese, our exclusive recipe fusion salsa, V's signature fusion sauce and sesame seeds. Choice of: Bulgogi Steak, Korean Chicken, or Ginger Tofu. Infused Ahi add \$3.00 (VN option)

Rice Bowl \$19.00

Your choice of white or kimchi rice with sauteed spinach, fusion salsa, cilantro onion relish, and topped with an over-easy egg, Korean cabbage slaw, green onion, thinly sliced jalapeno, V's signature fusion sauce and sesame seeds. Choice of: Bulgogi Steak, Korean Chicken, or Ginger Tofu. Infused Ahi add \$3.00 (VN option) (V option) (GF without fusion sauce)