

SALADS

All Salads can be change to Vegetarian or Vegan

Divine Farmers Market ^{V N GS}

Chefs selections of greens, candied nuts, feta, house-made vinaigrette
\$8

Southwest Elote ^{V GS}

Chipotle ranch, roasted corn, black bean, red onion, radish, grape tomato, baby arugula & roasted hatch chili
\$9

Burrata ^{GS}

Basil, vine-ripe tomato, balsamic, olive oil, crisp prosciutto
\$10

Wedge Salad

Grape tomato, egg, bacon, blue cheese dressing
\$11

** Add 3 shrimp or 6oz chicken \$4

FOR THE TABLE

Charcuterie Board

Chefs selections of cheese, dried fruit, cured meats & bread
\$16

Chicken Wings

Classic buffalo, mild, Asian, plain
\$11

Chipotle Chicken Arepas ^{GS}

Salsa verde, avocado crème, cotija cheese
\$12

SIDES

Mac n Chz ^V \$8

Fries ^V \$4

Chips ^V \$3

Soup \$6

DIVINE cafe

BURGERS & SANDWICHES

Fries included with all sandwiches. Additional charges for side salad and substitutes.

The Divine

Angus beef, smoked gouda, lettuce, vine-ripe tomato, ^{dc} secret sauce, pommes frites
\$15

Vegan Gordito Burrito ^{VG}

Squash, roasted corn, mushrooms, cilantro-lime hummus, "provolone"
\$13

C & BLT

Texas BBQ spiced chicken, arugula, vine-ripe tomato, smoked Applewood bacon, smoked ranch
\$12

Henderturkey Hot Brown

Roasted turkey breast, vine-ripe tomato, beer cheese, crumbled bacon, brioche
\$13

Las Vegan ^{VG}

Plant-based patty, smoked "provolone", lettuce, vine-ripe tomato, avocado aioli
\$15

Sweet Chili Wagyu ^N

Pickled carrots & cucumber, cilantro, sesame seeds, yuzu-gochujang mayo
\$15

HAND-TOSSED PIZZA & FLATBREAD

Roasted Mushroom ^V & Burrata Flatbread

Truffle crème, chives
\$12

Smoked Salmon Flatbread

Dill crème, red onion, olive oil
\$14

Pepperoni

San Marzano tomato sauce, mozzarella
\$11

Margherita ^V

San Marzano tomato sauce, mozzarella, basil
\$11

Prosciutto & Arugula

Olive oil, mozzarella, balsamic reduction, parmigiano
\$13

The Garden ^V

Squash, zucchini, red onion, corn, mushrooms, mozzarella, San Marzano sauce
\$12

FOR THE CUBS

Chicken Littles

Grilled or crispy chicken, carrots & ranch, tots or white rice
\$5.50

Slip & Sliders

Angus beef, cheddar, tots, goldfish
\$5

DESSERT

Beignets

Powder sugar, chocolate
\$6

PB&J Sundae ^N

Peanut butter ice cream, grape compote
\$6

BRUNCH

Avocado Toast ^V

Lemon vinaigrette, roasted mini peppers, red radish, red onion, cilantro
\$14

Chilaquiles

Pulled (local) chicken thigh, fried corn tortillas, rojo salsa, scallion, onion, avocado, crème, queso fresco, fried egg
\$12

Croque Monsieur

Brioche, black forest ham, gruyere cheese, mornay sauce, chive
\$14

Banana Foster Waffles ^V

Vanilla & cinnamon waffles, nino bananas, rum maple syrup, chantilly cream
\$13

Snickers Croissant ^N

Roasted peanuts, chocolate, caramel
\$7

Shrimp & Grits ^{SF}

\$13

** Add egg \$2

BEVERAGES

Cocktails \$8

Mimosas \$7

Wine \$9

Beer \$6

Soda \$3

Juice \$2

Coffee \$3

Tea \$3

Water \$2



Vegetarian



Vegan



Gluten Sensitive



Shellfish



Nuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

333 S. Valley View Blvd. Las Vegas, NV 89107 – 702.822.7700 – divinecafeelv.com



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