

# BREAKFAST

MONDAY-FRIDAY 7:00AM-11:00AM

## LIGHTER FAIRE

**Par 4 Parfait** \$5.50

VG | greek yogurt, seasonal berries, local honey drizzle, house granola

**Smoked Salmon Bagel** \$9.00

everything bagel, smoked salmon, whipped cream cheese, capers, tomato, shaved onion, fresh dill

**Steel Cut Oatmeal** \$5.50

VG | raisins, brown sugar, cream

**Avocado Toast** \$7.00

V | whole wheat toast, lime smashed avocado, sunflower seeds, lemon oil

### TOAST OPTIONS:

*raisin, sourdough, whole wheat, english muffin, gluten free, rye or texas toast*

## BENEDICTS

**Classic Eggs Benedict** \$8.00

RU | toasted english muffin, two poached eggs, canadian bacon and hollandaise

**Smoked Salmon Benedict** \$10.00

RU | toasted english muffin, smoked salmon, two poached eggs, hollandaise and fresh dill

*Benedicts come with hashbrowns or seasonal fruit*

## FROM THE GRIDDLE

**Short Stack** \$6.75

VG | two plain, blueberry or chocolate chip pancakes served with warm maple syrup and whipped butter

**Tall Stack** \$8.75

VG | four plain, blueberry or chocolate chip pancakes served with warm maple syrup, and whipped butter

**Classic French Toast** \$8.50

VG | cinnamon battered, freshly sliced strawberries, whipped cream, warm maple syrup and whipped butter

## OMELETS & SCRAMBLES

**Ham, Mushroom and Swiss** \$9.00

RU | ham, cremini mushroom, swiss cheese

**South of the Border** \$9.75

RU | VG | green chili, jack cheese, diced tomato, black beans, scallions, topped with fresh avocado

**Meat Lovers** \$9.00

RU | ham, bacon, sausage, cheddar cheese

**Greek Veggie** \$8.50

RU, VG | spinach, seasonal squash, tomato, kalamata olives, feta cheese

**Bacon, Cheddar, Spinach** \$8.50

RU | diced bacon, cheddar cheese, sautéed spinach

*Omelets & scrambles come with hash browns, toast or giant flour tortilla. Turn any omelet into a scramble or burro! Additional toppings \$.75*

## MESQUITE CLASSICS

**Monte Cristo Sandwich** \$9.50

RU | thinly sliced ham, swiss cheese, strawberry jam, dipped into french toast batter, griddled to perfection, dusted with powdered sugar, served with warm maple syrup and hash browns

**All American** \$9.75

RU | two eggs any style, two slices of bacon, two sausage links or patties, hash browns, choice of toast

*Substitute pancake for toast \$1.00*

**Jr. All American** \$7.75

RU | one of each All American items listed above

**The BIG Mess** \$9.75

RU | two old fashioned buttermilk biscuits, hash browns, bacon, two eggs, cheese, topped with country gravy, stacked

**The SMALL Mess** \$7.75

RU | one of each BIG Mess items listed above

**Corned Beef and Hash** \$8.75

RU | house-made corned beef hash, onions, peppers, cheddar jack blend, topped with any style egg, served with giant flour tortilla or choice of toast

**Breakfast Tacos** \$7.75

RU | three grilled corn tortillas, scrambled eggs, chopped bacon, sliced avocado, shaved radish, cilantro and salsa rojo

**Breakfast Quesadilla** \$9.00

RU | scrambled eggs, choice of bacon, sausage, chorizo, tomatoes, scallions, cheddar jack blend, sour cream and salsa rojo

## SIDES

**Bacon or Sausage** \$3.75

bacon, canadian bacon or sausage

**Cottage Cheese or Hash Browns** \$2.00

**One Egg, Any Style | RU** \$2.00

**Cup of Seasonal Fruit** \$2.00

**Grits** \$1.75

**English Muffin or Toast** \$1.75

raisin, sourdough, whole wheat, english muffin, gluten free, rye or texas toast

## DRINKS

**Soft Drinks** \$2.50

**Lemonade & Ice Tea** \$2.50

**Coffee** \$2.5

*V=Vegan | VG=Vegetarian | GF=Gluten Free | RU = the consumption of raw or undercooked meats, eggs, fish, poultry and some other foods may increase your risk of food-borne illness, especially if you have certain medical conditions. Rev. 11/20.*

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# LUNCH

MONDAY-FRIDAY 11:00AM-1:00PM

## STARTERS

**Cup and a Half** \$9.00  
half of tuna, turkey or ham, choice of cheese, lettuce, tomato and onion with choice of bread, toasted upon request

**Beer Battered Onion Rings** \$5.00  
with choice of dipping sauce

**Chicken Tenders** \$9.00  
house breaded with french fries

**Chicken Tortilla Soup** \$7.00  
cup \$4 bowl \$7

**Soup du Jour** \$7.00  
cup \$4 bowl \$7

## SALADS

**Classic Cobb** \$12.00  
GF | romaine, grilled chicken, bleu cheese, chopped egg, bacon, cheddar, tomato, avocado, choice of dressing | small \$9

**Classic Caesar Salad** \$11.00  
chopped romaine, parmesan and croutons | small \$8

**The Power Bowl** \$11.00  
GF, VG | kale blend, quinoa, roasted sweet potato, feta cheese, toasted pepitas and cilantro lime dressing

**Maurice Salad** \$12.00  
iceberg lettuce, ham, turkey breast, swiss cheese, hard boiled egg, sweet gherkin pickles and green olives

*Add diced grilled chicken \$5, shrimp \$6 or salmon \$7*

## SOUTH OF THE BORDER

**Fiesta Quesadilla** \$11.00  
grilled and diced chicken, chipotle lime aioli, shredded cheddar cheese and bacon

**Veggie Quesadilla** \$11.00  
VG | feta, cheddar jack cheese, summer squash, tomato, asparagus, giant flour tortilla with salsa and sour cream

**Fish Tacos** \$13.00  
beer battered fish tacos, sriracha aioli, pico de gallo, avocado, queso fresco and lime on corn tortillas  
*comes with choice of side: french fries, chips or coleslaw*

## SWEETS

**Turtle Cheesecake** \$6.00

**Key Lime Pie** \$6.00

**Flourless Chocolate Torte (GF)** \$6.00

**Cold Scoop** \$2/4  
sundae-style add \$1.50

## SANDWICHES

*Sandwiches come with choice of french fries, chips or coleslaw. Side enhancement: fruit, sweet potato fries, salad, soup or onion rings are \$1.50 extra.*

**The BIG Cheese** \$11.00  
cheddar cheese, grilled ham, bacon and tomato on sourdough

**BLTA** \$10.00  
bacon, lettuce, tomato and avocado spread on toasted whole wheat

**House Smoked Reuben** \$13.00  
thinly sliced house smoked brisket, 1000 island dressing and sauerkraut on rye bread

**The Rachel** \$11.00  
turkey, 1000 island dressing, swiss cheese, sauerkraut, on rye bread

**All Beef Hot Dog** \$8.00  
grilled all beef hot dog, relish, and diced onion on a potato bun

**MountainView Cheese Steak** \$12.00  
thinly sliced prime, caramelized onions and bell peppers, provolone cheese, served on hoagie roll

**Tuna Melt** \$11.00  
house made tuna, cheddar cheese and sliced tomato on sourdough

## BURGERS

*Burgers come with choice of french fries, chips or coleslaw, served on a brioche bun. Sub a chicken or veggie patty on any burger. Side enhancement: fruit, sweet potato fries or onion rings are \$1.00 extra. Soup or house salad are \$1.50 extra. GF buns are available upon request.*

**Bourbon Street BBQ Burger** \$14.00  
RU | cheddar cheese, bacon, onion ring, bourbon bbq sauce, lettuce and tomato

**The Classic Burger** \$14.00  
RU | grilled certified angus beef with american cheese, lettuce, tomato and onion

**Bleu Cheeseburger** \$14.00  
RU | savory bleu cheese, bacon, caramelized onions, lettuce and tomato

**Salmon Burger** \$14.00  
grilled salmon patty, black garlic dill aioli, lettuce, tomatoes, and onions on a kaiser roll

## DRINKS

**Soft Drinks** \$2.50

**Lemonade & Ice Tea** \$2.50

**Coffee** \$2.50

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# MOUNTAINVIEW

## BAR & GRILL

### SOUPS & GREENS

**CHICKEN TORTILLA SOUP** | cup \$4 bowl \$7

**SOUP DU JOUR** | cup \$4 bowl \$7

**THE POWER BOWL** | \$11

GF, VG | kale blend, quinoa, roasted sweet potato, feta cheese, toasted pepitas and cilantro lime dressing

**MV CHOPPED SALAD** | \$12

GF | healthy blend of chopped romaine, red onion, green olives, artichoke hearts, cherry tomatoes, pepperoncini, capicola, pepperoni, mozzarella tossed in italian dressing and sprinkled with parmesan cheese

**AHI TUNA SALAD** | \$14

RU | peppery arugula combined with shredded carrot, red cabbage, avocado, scallions with a sesame/ginger lime vinaigrette topped with sesame seared ahi tuna and wonton strips

**COBB SALAD** | \$12

GF | grilled chicken, bacon, blue cheese, cheddar cheese, sliced egg, avocado and grape tomatoes

**CLASSIC CAESAR SALAD** | \$11

chopped romaine, parmesan and croutons

add diced grilled chicken \$5, shrimp \$6 or salmon \$7

### ENTRÉES

**OVEN ROASTED PEPITA CRUSTED SALMON** | \$23

GF | herbed-citrus pilaf, lemon vinaigrette and seasonal vegetables

**SHRIMP PUTTANESCA** | \$20

garlic, tomatoes, olives, capers, linguini, lemon butter, garlic toast

**PORK CHOP PORTERHOUSE** | \$20

GF | pan roasted 12 oz porterhouse, cabernet-mushroom ragout with chefs' potato and seasonal vegetables

**CHICKEN PICATTA** | \$20

herbed-citrus pilaf and seasonal vegetables

**SLOW SMOKED SIRLOIN** | \$25

GF, RU | 8 oz mesquite smoked sirloin with candied bacon butter, seasonal vegetables and chefs' potatoes

**SHRIMP TACOS** | \$15

GF | southwest seasoned shrimp, gently sautéed, fresh pico de gallo, queso fresco, green chili adobo, placed into a double corn tortilla, served with herb citrus rice and refried beans

**CALABACITAS TACOS** | \$15

GF, VG | pan roasted summer squash, fresh tomatoes, red onion and garlic, loaded into a double corn tortilla, finished with green chili adobo and pico de gallo, served with herb citrus rice and refried beans

**FISH FRY** | \$15

french fries, coleslaw, tartar sauce and lemon

### SMALL BITES

**CARAMELO BRISKET TACOS** | \$10

two mozzarella cheese crusted flour tortillas, smoked brisket, shredded cabbage, pico de gallo and chipotle aioli

**CRISPY CAULIFLOWER** | \$9

GF | golden raisin and fried caper remoulade

**CHI-TOWN PASTRAMI SLIDERS** | \$10

(3) shaved chilled pastrami, swiss cheese and horseradish mustard

**ALE BATTERED HADDOCK SLIDERS** | \$12

(3) crisp shredded lettuce and house made tartar sauce

**CHICKEN TENDERS & FRIES** | \$12

house made chicken tenders and french fries with choice of ranch, honey bbq or buffalo sauce for dipping

**TUNA TOSTADA** | \$13

RU | sesame crusted tuna tostada, unagi sauce, sesame ginger slaw, avocado

**MOUNTAINVIEW SMOKED WINGS** | \$13

GF | (8) mesquite smoked wings with choice of dipping sauce: mountainview golden bbq, buffalo, bbq, garlic parmesan, sesame-orange, honey mustard or ranch dressing

**REUBEN EGG ROLLS** | \$9

house smoked pastrami, sauerkraut and swiss cheese with thousand island dipping sauce

**HOUSE ROLLED VEGETARIAN EGG ROLLS** | \$9

VG | mushrooms, onions, summer squash and herb roasted tomatoes with sweet chili dipping sauce

### BURGERS & SUCH

**CLASSIC BURGER** | \$14

RU | grilled certified angus beef, american cheese, lettuce, tomato and onion

**SALMON BURGER** | \$14

grilled salmon patty, black garlic dill aioli, lettuce, tomatoes and onions on a brioche bun

**BOURBON STREET BBQ BURGER** | \$14

RU | cheddar cheese, bacon, onion ring, bourbon bbq sauce, lettuce, tomato

**BLEU CHEESEBURGER** | \$14

RU | savory bleu cheese, bacon, caramelized onions, lettuce and tomato

**BRISKET ROADHOUSE** | \$12

RU | shaved house smoked brisket, sharp and white cheddar cheese, roasted poblano chile, sweet onion jam, tangy horseradish mayonnaise on grilled texas toast

sub a chicken or veggie patty on any burger | choice of french fries or cottage cheese, served on a brioche bun | side enhancement: fruit, sweet potato fries or onion rings are \$1.00 extra | soup or house salad are \$1.50 extra | GF buns available upon request

### PIZZA 12"

**TUSCAN KALE AND RICOTTA PIZZA** | \$15

vine ripened tomato sauce, special blend of mozzarella, ricotta and parmesan cheese baked with lemon infused tuscan kale

**CAPICOLA AND FENNEL** | \$15

zesty tomato sauce, a rich blend of italian capicola, roasted red bell peppers, shaved fennel and mozzarella cheese

**BYO PIZZA** | \$15

up to 5 toppings, choose from sausage, pepperoni, ham, bacon, mushrooms, black olives, bell peppers, onions, tomatoes and pineapple

gluten-free crust is available upon request

### SWEETS

**TURTLE CHEESECAKE** | \$6

**KEY LIME PIE** | \$6

**FLOURLESS CHOCOLATE TORTE (GF)** | \$6

**COLD SCOOP** | \$2/4

sundae-style add \$1.50

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\$2 split plate charge fee

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## WHITE VINES

### CHARDONNAY

**Kendall Jackson | California | g \$9 | btl \$31**

*a refreshing wine, crisp green apple, citrus and tropical fruit notes, youthful and lively*

### CHARDONNAY

**Phantom | California | g \$8 | btl \$29**

*green apple and pear entice with rich layers, spicy flavors of apple pie, a creamy and luscious mouth-feel*

### PINOT GRIGIO

**Ruffino | Italy | g \$7 | btl \$25**

*meadow flowers, pears, golden apple, hints of sage and mint, lively with notes of lemon peel*

### SAUVIGNON BLANC

**Prophecy | New Zealand | g \$7 | btl \$25**

*grapefruit, lychee and lime zest, mandarin orange and green apple with delicate notes of white tea*

### RIESLING

**Chateau Ste Michelle | Washington | g \$7 | btl \$25**

*crisp apple flavor, white peach, apricot, pear and zesty grapefruit with subtle mineral notes*

### WHITE BLEND

**Conundrum | California | g \$7 | btl \$25**

*exotic and bright, a blend of chardonnay, sauvignon blanc, semillon, muscat canelli and viognier*

## RED VINES

### CABERNET SAUVIGNON

**Juggernaut | California | g \$10 | btl \$35**

*luxurious texture with black currants and vanilla*

### CABERNET SAUVIGNON

**Decoy | California | btl \$45**

*rich and appealing with mulberry, raspberry and currant, hints of rhubarb and mocha, a lingering finish with tannins*

### PINOT NOIR

**Rainstorm | Oregon | g \$9 | btl \$31**

*earthy and elegant with complex flavors and subtlety, bursting with brilliant, ripe, rich fruit flavors of cherry and pomegranate*

### ZINFANDEL

**The Seven Deadly Zins | California | g \$9 | btl \$31**

*full-bodied and seductive, fresh berry fruit, aromas of leather and oak, notes of spice with dark fruit, currants and toffee*

### PREMIUM RESERVE MALBEC

**Piattelli | Argentina | g \$9 | btl \$31**

*blueberry and dark currant, fresh and pure with a complex finish, white pepper and bittersweet chocolate*

### MERLOT

**Columbia Crest | Washington | g \$8 | btl \$28**

*aromas of spice, blackberry and cocoa with a balance of oak and black fruits creates a velvety, seductive finish*

### RED BLEND

**Conundrum | California | g \$8 | btl \$28**

*rich and complex with lush flavors of cherries and baking chocolate, fine tannins which create a silky smoothness*

### PINOT NOIR

**Angeline Rose | California | g \$7 | btl \$25**

*fresh and fruity rose with lemons and strawberries, medium bodied and crisp*

## BUBBLES

### PROSECCO

**Caposaldo | Italy | g \$8 (187ml)**

*bright with persistent bubbles, fruity aroma of citrus, green apple and acacia blossoms, elegant with a pleasant acidity and freshness*

## HOUSE WINE

**CURRENT SELECTION | G \$5 | BTL \$18**

*Chardonnay ♦ White Zinfandel ♦ Merlot  
Cabernet Sauvignon*

## COCKTAILS

### GRAND LEMON DROP | \$11

*deep eddy lemon vodka, grand marnier, lemon juice, simple syrup, sugared rim and finished with a lemon twist*

### MAKER'S MARK CLASSIC MANHATTAN | \$11

*maker's mark, sweet vermouth, aromatic bitters, and cherry garnish*

### ROSEMARY'S FARM | \$11

*farmer's gin, fresh grapefruit juice, simple syrup, garnished with rosemary spring*

### MARCIA MARTINI | \$11

*360 peach vodka, white peach puree, peach schnapps*

### CHOCOLATE MARTINI | \$11

*smirnoff vanilla vodka, bailey's, godiva dark liqueur, finished with a chocolate swirl*

### FRENCH MARTINI | \$11

*grey goose, chambord, pineapple juice, garnish of pineapple*

### SADDLEBROOKE COSMO | \$11

*absolut citron, cointreau, lime juice, cranberry*

### MOUNTAINVIEW MOJITO | \$9

*mint leaves and lime, bacardi rum, house made mint infused simple syrup, club soda, mint leaf and lime garnish*

### BLOOD ORANGE MOJITO | \$9

*bacardi rum, blood orange puree, house made mint infused simple syrup, club soda, mint leaf, lime garnish and salt*

### BULLEIT MINT MULE | \$9

*bulleit bourbon, house-made mint infused simple syrup, ginger beer, mint leaf and lime garnish*

### MANGO CILANTRO MARGARITA | \$9

*don julio blanco, fresh lime juice, mango puree with fresh cilantro*

### BLOOD ORANGE MARGARITA | \$9

*don julio blanco, cointreau, lime, blood orange puree*

### PATIO PALOMA | \$9

*don julio blanco, deep eddy ruby grapefruit, grapefruit juice club soda, simple syrup, salted rim with mint and lime wedge*

### SHERBET DREAM | \$9

*bombay sapphire, elderflower liqueur, fresh lemon juice, splash of sprite, lemon twist*

## BREWS

### DRAFT BREW | \$5

*Hazy Little Thing IPA ♦ Stella Artois ♦ Barrio Blonde  
Kilt Lifter (Four Peaks) ♦ Coors Light*

### SPECIALTY & IMPORT BREW | BTL \$4.50

*Blue Moon ♦ Dos XX Amber ♦ New Castle  
Heineken ♦ Angry Orchard  
Pacífico ♦ O'Doul's Amber (N/Alc)  
St Pauli Lager (N/A) ♦ Omission GF Lager*

### DOMESTIC BREW | BTL \$3.50

*Coors Light ♦ Budweiser ♦ Bud Light  
Miller Lite ♦ Michelob Ultra*

## BEVERAGES

### SOFT DRINKS | \$2.5

*Coke ♦ Diet Coke ♦ Sprite ♦ Sprite Zero  
Dr. Pepper ♦ Lemonade*

### ICED TEA | \$2.5

*traditional black iced tea  
(ask your server about seasonal flavors available)*

### SPARKLING & STILL WATER | \$5

*Pellegrino ♦ Aqua Panna*