

DECEMBER '24

FOOD & BEVERAGE EVENTS

MON	TUE	WED	THU	FRI	SAT	SUN
2	3	4	5	6	7	8
Austin Owens MVBG Lounge 5-7pm Live Guitar	Singing Saguaro Karaoke MVBG Lounge 6-8pm	Dan The Piano Man MVBG Lounge 5-7pm Whiskey Wednesday The Preserve 4-8pm \$3 Off Whiskey	Date Night The Preserve 5-8pm	Farmers Market MV Lower Lot 9am-1pm Prime Rib Special Preserve 5-8pm	Team Trivia MVBG 11am-1pm Prime Rib Special Preserve 5-8pm	Fried Chicken Special The Preserve 5-8pm \$27.99 SB SINGERS HollyWood HollyDays DVPAC 4pm
9	10	11	12	13	14	15
Austin Owens MVBG Lounge 5-7pm Live Guitar		Dan The Piano Man MVBG Lounge 5-7pm Whiskey Wednesday The Preserve 4-8pm \$3 Off Whiskey Live Music The Preserve 5-7pm	Date Night The Preserve 5-8pm	MVBG CLOSED FOR BREAKFAST AND LUNCH Farmers Market MV Lower Lot 9am-1pm Prime Rib Special Preserve 5-8pm SPIRIT OF CHRISTMAS Tucson Dance Academy DVPAC 7pm	Team Trivia MVBG 11am-1pm Prime Rib Special Preserve 5-8pm SPIRIT OF CHRISTMAS Tucson Dance Academy DVPAC 7pm	Fried Chicken Special The Preserve 5-8pm \$27.99 SPIRIT OF CHRISTMAS Tucson Dance Academy DVPAC 7pm
16	17	18	19	20	21	22
End of Year Wine Sale MV Ballroom 2-4pm	Singing Saguaro Karaoke MVBG Lounge 6-8pm	Whiskey Wednesday The Preserve 4-8pm \$3 Off Whiskey Live Music The Preserve 5-7pm	Date Night The Preserve 5-8pm	Farmers Market MV Lower Lot 9am-1pm Prime Rib Special Preserve 5-8pm	Team Trivia MVBG 11am-1pm Prime Rib Special Preserve 5-8pm SB WINDS & STRINGS Winter Concert DVPAC 6pm	Fried Chicken Special The Preserve 5-8pm \$27.99
23	24	25	26	27	28	29
			Date Night The Preserve 5-8pm	Farmers Market MV Lower Lot 9am-1pm Prime Rib Special Preserve 5-8pm	Team Trivia MVBG 11am-1pm Prime Rib Special Preserve 5-8pm	Fried Chicken Special The Preserve 5-8pm \$27.99
30	31	JANUARY 1	2	3	4	5
Austin Owens MVBG Lounge 5-7pm Live Guitar	Denim & Diamonds NYE 2025 MV Ballroom 6pm NYE Dinner at Preserve Preserve Fine Dining 5-8pm	CLOSED FOR NEW YEARS DAY HAPPY 2025!!			Prime Rib Special Preserve 5-8pm	

MVBG CHEF'S SPECIALS N' DEALS

FOR THE WEEKS OF 12/2 - 12/15

BREAKFAST/LUNCH

Carmalized Onion n' Bacon Omelet

Bacon, Caramelized Onion, Poblano & Avocado Omelet with Toast and Fruit

\$14

Turkey n' Cranberry Sandwich

Sliced Turkey Breast, Cranberry Sauce, Swiss Cheese, Choice Of Bread with Choice Of Side

\$15

Cup n a Half | Egg Salad

Egg Salad, Lettuce, Tomato With a Choice of Bread and Soup

Half- \$ 12 | Full- \$ 15

DINNER

MountainView Brisket Mac n' Cheese

Macaroni Pasta, Homemade Cheese Sauce, BBQ Sauce,
Brisket, Toasted Bread Crumbs

\$17

Salmon Tacos

Cheesy Tortillas, Seasoned Salmon, Cabbage Slaw, Pico De Gallo, Chipotle Crema, Lime Wedge

\$16

Eggplant Parmesan

Breaded Eggplant, Linguini Pasta, Marinara, Parmesan Cheese

\$17

FOR THE WEEKS OF 12/16-12/29

BREAKFAST/LUNCH

Black Bean Pico n' Gouda Omelet

Black Bean Pico, Gouda Cheese, Choice of Bread & Fruit

\$14

Italian Meatball Sub

Meatballs, Marinara Sauce, Mozzarella Cheese on a Hoagie Roll with choice of side

\$15

Cup n a Half | Cold Ham n' Swiss

Cold Ham, Swiss Cheese, Lettuce, Tomato, choice of bread and soup

Half- \$ 12 | Full- \$ 15

DINNER

Shrimp Scampi

Shrimp, Linguini Pasta, Peppadew Peppers, Green Onions, Sundried Tomatoes, Spinach with Tequila Lime Sauce & Garlic Toast

\$25

Grilled NY Strip Steak

8 oz. Grilled New York Strip, Green Chili Mac, Chefs' Vegetables with Green Chili Cream Sauce

\$24

Three Cheese ravioli

Sundried Tomatoes, Spinach, Mushrooms, with Vodka cream sauce, garlic toast

\$17

happy hour 3-6PM \$1 off bottled/draft beer, wine glasses, well liquors, & cocktails \$2 off beer pitchers, wine bottles & premium liquors

FINE DINING AT

THE PRESERVE

DECEMBER CHEF'S DINNER \$65

SALAD COURSE

Fingerling Potato and Green Bean Salad, Mixed Greens, Peppercorn and Poppy Seed Dressing

MAIN COURSE

Porcini Rubbed Ribeye Steak Prime Ribeye Steak, Porcini Mushroom Powder Rub, Whipped Yukon Gold Potatoes, Vegetable du Jour

DFSSFRT

Crème Brûlée

SUGGESTED WINE PAIRING

Austin Cabernet Sauvignon – Paso Robles, CA Features notes of Dark Fruits, Vanilla, Nutmeg and Blackberry

LUNCH SPECIALS

ITALIAN SAUSAGE SANDWICH \$13

Classic Sweet Italian Sausage, Grilled Peppers, Homemade Marinara, Provolone and Mozzarella

BEET AND QUINOA SALAD \$13

Mixed Greens, Beets, White Quinoa, Almonds, Cranberry, Cabernet Sauvignon Vinaigrette

LIVE MUSIC WEDNESDAYS 5-7PM