



# MOUNTAINVIEW BAR & GRILL

## APPETIZERS

### Chicken Tenders 13

Served with Fries & Coleslaw, choice of Ranch, BBQ, or Buffalo Sauce

### Wagyu Sliders 13

Aged White Cheddar Cheese, Tomato Bacon Jam  
Add an Extra Slider \$5

### Mozzarella Sticks 10

Breaded Mozzarella with Marinara

### Classic Quesadilla 13

Chicken, with Shredded Cheddar-Jack Cheese, Green Onions, Black Bean Pico De Gallo & Roasted Green Chiles

### Sesame Ginger Tuna Tostada 15 | *Chef's Choice*

Seared Ahi Tuna, Cucumber Namasu, Napa Cabbage, Unagi Sauce, Avocado, Furikake Seasoning, Fried Wontons

### House Brined Chicken or Cauliflower Wings 12

Choice of Asian BBQ, Buffalo, or Garlic Parmesan Style

## SALADS

### Raspberry Arugula Salad 13 VG/GF

Tender Baby Arugula Greens, Fresh Raspberries, Roasted Pine Nuts, Red Radish, Goat Cheese Crumbles, with Raspberry Basil Vinaigrette

### Classic Caesar 11

Chopped Romaine, Shredded Parmesan, Herbed Croutons, Caesar Dressing, Boquerones

### MountainView Cobb 13 GF | *Chef's Choice*

Chopped Romaine, Diced Spiced Chicken, Chopped Bacon, Bleu Cheese, Shredded Cheddar Cheese, Sliced Boiled Egg, Grape Tomatoes, Avocado, Choice of Dressing

### Catalina Wedge Salad 13 VG/GF

Iceberg, Sliced Boiled Egg, Red Onion, Grape Tomatoes, Gorgonzola Crumbles, Chopped Smoked Bacon Bits, Danish Bleu Cheese Dressing

### SaddleBrooke Spinach Salad 13 VG/GF

Baby Spinach, Roasted Tomatoes, English Cucumber Dried Cranberries, Sliced Almonds, Feta Cheese Roasted Shallot Lemon Vinaigrette

#### SALAD ADD ONS

Chicken 5 | Salmon 6 | Shrimp 7 | Ahi Tuna 7 | Petite Filet 10

## 12" PIZZA

### Build Your Pizza 15

House Marinara Sauce, Mozzarella Cheese and Choice of Sausage, Pepperoni, Ham, Mushrooms, Onions, Bell Peppers, Black Olives, Pineapple, Tomatoes, or Bacon

Gluten-free crust available | \$1 upcharge

## ENTREES

Rolls Available Upon Request | Additional Rolls \$1 ea.

### Vera Earl Ranch

**Dry Aged Burger 14 RU | *Chef's Choice***  
Smoked Bacon, Cheddar Cheese, Lettuce, Onion, Tomato, Pickle Chips, House Secret Sauce, on Kings Hawaiian Sweet Roll, French Fries

*Enhancements \$1 | Grilled Onions | Grilled Mushrooms  
Jalapenos | Green Chile | Avocado  
Substitute Veggie Burger \$1 | GF Bun \$1*

### Fried Coconut Shrimp Platter 16

Homemade Coleslaw, Fries, Sweet Orange Chile Marmalade, Lemon Wedges 16

### Cod & Chips 15

Beer Battered Cod Fillets, Homemade Coleslaw, Fries, Lemon Dill Tartar Sauce, Lemon Wedges

### Sundried Tomato Pasta 21 | *Chef's Choice*

Sundried Tomato Alfredo, Diced Chicken, Spinach, Mushrooms, Green Onion, Garlic Toast

### Grilled Salmon 22 GF

Cilantro Asian Jasmine Rice, Chefs' Vegetables, Ginger Orange Teriyaki

### Caramelo Tacos 14 | *Chef's Choice*

Choice of House Smoked Chopped Brisket, Smoked Shredded Pork, Beer Battered Fish, or Spiced Cauliflower with Oaxaca Cheese Crusted Flour Tortillas, Pomegranate Red Wine Vinegar Cabbage

### Beef Short Rib 27 GF

Garlic Mashed Potato, Roasted Garlic Mushroom Glace, Seasonal Vegetables

### Pork Osso Bucco 25 GF

Garlic Mashed Potato, Roasted Tomato Nage, Seasonal Vegetables, Pan Jus

### Surf & Turf 34 GF | *Chef's Choice*

6oz Petit Filet of Beef, Four Grilled Shrimp, Garlic Mashed Potato, Seasonal Vegetables, Tomato Bordelaise

### Shrimp Puttanesca 22

Shrimp, Garlic, Olives, Capers, Lemon Butter Beurre Blanc, Garlic Toast

### Smoked Half Rack-o-Ribs 20

Smoked Espresso Pork Ribs, Golden French Fries, Coleslaw

### Vegetables En Papillote 18 VG

Black Truffled Herbed Roasted Root Vegetables, Fingerling Potatoes, Basil Saffron Israeli Couscous

## SIDES

**Fries, Fruit, Coleslaw, or Cottage Cheese  
Onion Rings, Sweet Potato Fries +1  
Side Salad, or Soup (Cup) +1.50**

## DESSERTS

**Warm Apple Cobbler Ala Mode 7 VG**  
Streusel Topping, Vanilla Ice Cream

**Classic Crème Brulée 7 VG**  
Burnt Sugar Crust, Mixed Berries

**Choc. Brioche Bread Pudding 7 VG**  
Chocolate Crème Anglaise | *Chef's Choice*

**NY Cheesecake 7 VG**  
Strawberry Rhubarb Chutney

**Cold Scoop (one) 3 | (two) 5 VG/GF**  
Chocolate, or Vanilla  
Sundae Style \$1.50 upcharge

## HOUSE WINES

### Vista Point | g 6 | btl 19

Chardonnay, Merlot, Cabernet, and White Zinfandel available

## WHITE WINES

### Chardonnay

#### Harken | California | g 9 | btl 27

100% barrel fermentation, oaky aromatics, bosc pear, & tropical fruit. luscious palate of crème brûlée and buttered toast. fresh acid finish

### Chardonnay

#### Daou | California | g 11 | btl 33

aromas of pineapple, pear, vanilla, & toasted almonds. smooth texture, crisp vibrant acidity. white peach, melon, lemon zest, & tropical fruit

### Chardonnay

#### Kendall Jackson | California | g 12 | btl 36

cold fermented in stainless steel tanks crisp green apple, citrus and tropical fruit notes youthful and lively

### Pinot Grigio

#### Barone Fini | Italy | g 10 | btl 30

floral and lemon aromas, ripe juicy flavors of honeydew and apple. bright acidity, warm minerality, and a lingering crisp finish

### Sauvignon Blanc

#### Emmolo | California | g 10 | btl 30

clean bright scents of wet stone & citrus blossom. notes of nectarine, honeydew, tangerine, guava, expands with flavors of lime zest and citrus

### Riesling

#### Chateau Ste. Michelle | Columbia Vly. | g 8 | btl 24

crisp apple and white peach aromas and flavors with subtle mineral notes.

## RED WINES

### Cabernet

#### Herdsmen | Dunnigan Hills | g 13 | btl 39

oak, fruit, & peppercorn followed by blackberry, blueberry, & plum, red berry & mocha spice in a long smooth finish

### Cabernet

#### Benziger | Sonoma Coast | g 11 | btl 33

smooth and loaded with tart and juicy dark fruit, plenty of oak influence, touches of vanilla & chocolate. long dry finish

### Pinot Noir

#### Angeline | California | g 12 | btl 36

Vivid notes of black raspberry, fresh pomegranate juice, with wild blueberry, saffras, subtle licorice, toasted oak an earthy backbone, and grippy tannins.

### Zinfandel

#### Rabble | Paso Robles | g 12 | btl 36

bright aromas of black cherry, raspberry, cola, asian spice, red plum flavors with hints of wet stone, vibrant finish

### Malbec

#### Antigal Uno | Argentina | g 10.50 | btl 32

plum, strawberry, & blackberry with hints of violets, vanilla, chocolate milk, natural acidity, silky texture, agreeably persistent finish

### Red Blend

#### Rabble | California | g 10 | btl 30

merlot, cabernet, and petite syrah, cherry, blackberry, & mocha aromas. blueberry pie and cocoa powder, silky tannins, touch of sweet oak

### Merlot

#### Drumheller | Columbia Valley | g 9 | btl 27

aromas of blueberry, subtle spice, and rose petals. hints of cocoa, balanced in style, structured yet lively

## ROSÉ

### Rosé

#### La Jolie Fleur | Provence | g 11 | btl 33

"the pretty flower" is a delicate expression from the south of france, freshness and minerality, aromas of grapefruit, peach, & passion fruit

## BUBBLES

### Prosecco

#### La Marca | Italy | 165ml 8 | 750ml 30

full textured, persistent bubbles, scents of citrus with hints of honey, ripe citrus, green apple, minerality, & toast, light & crisp finish

## COCKTAILS

### Maker's Mark Classic Manhattan | 11

maker's mark bourbon, sweet vermouth, a dash of aromatic bitters, garnished with a stemmed maraschino cherry

### Buffalo Trace Old Fashioned | 12 **MVBG** Favorite

buffalo trace bourbon, sweet vermouth, aromatic bitters, with muddled orange, cherry, cane sugar, & aromatic bitters, served up or over ice

### Hennessy-VS Sidecar | 13

hennessy very special cognac, cointreau, & lemon juice, served in a sugar rimmed martini glass or over ice. garnished with orange peel

### Tito's American Mule | 10

tito's vodka, lime juice, & ginger beer served in a chilled copper mug over ice, garnished with a fresh lime wedge

### Grey Goose Cosmopolitan | 11

grey goose vodka, cointreau, cranberry juice, & a splash of lime, served up & garnished with an orange peel

### Empress Gin Martini | 12.50 **MVBG** Favorite

empress gin with martini & rossi fiero. shaken & served up. garnished with an orange peel

### Don Julio Prickly Paloma | 12 **MVBG** Favorite

don julio anejo, prickly pear syrup, grapefruit juice, & a splash of lime. served over ice, with or without salt, & garnished with a fresh lime wedge

### Bacardi Blood Orange Mojito | 10

bacardi 8yr reserva rum, blood orange puree, mint leaves, lime, mint simple syrup, shaken, iced & topped with club soda, garnished with mint

### SaddleBrooke Peach Tea | 7

relax with this refreshing summertime cocktail, 360 peach vodka & peach schnapps blended with iced tea & simple syrup

### Kahlua & Tito's Iced Mudslide | 12

kahlua, bailey's irish cream, & tito's vodka blended with cream. served over ice & topped with whipped cream

## MARGARITAS

choice of don julio blanco, anejo, or reposado

### Margarita Served Classico | 12

fresh lime juice & cane sugar syrup

### Build-your-own Margarita | 13 **MVBG** Favorite

with grand marnier or cointreau

choice of flavor(s): strawberry, blood orange, mango, prickly pear  
add: fresh mint or cilantro | rim: salt or tajin | served: iced, up, or blended

## BREWS

### Draft Brew | 6

Boo Boo Blonde • Stella Artois • Coors Light  
Kilt Lifter (Four Peaks) • Seasonal Local Rotation

### Specialty & Import Brew | Btl 6

Blue Moon • Dos Equis Amber • Modelo Negra  
Heineken • Angry Orchard • Corona Extra  
Pacifico • Barrio Blonde (Can) • Heineken 0.0 (N/Ac)  
Omission (GF) Lager • O'Doul's Amber (N/Ac)

### Domestic Brew | Btl 5

Coors Light • Budweiser • Bud Light  
Miller Lite • Michelob Ultra

## BEVERAGES

### Soft Drinks | 3

Coke • Diet Coke • Sprite  
Dr. Pepper • Lemonade

### Iced Tea | 3

Traditional Black Iced Tea  
(ask your server about seasonal flavors available)

### Sparkling & Still Water sm 4 lg 6

Pellegrino • Aqua Panna (lg only)