

STARTERS

chicken tenders 13

fries | coleslaw | choice of ranch, bbq, or buffalo sauce

wagyu sliders ru 13

aged white cheddar cheese | tomato bacon jam

add an extra slider +5

classic quesadilla 13

chicken | shredded cheddar-jack cheese | green onions

black bean pico de gallo | roasted green chiles

sesame ginger tuna tostada ru 15

seared ahi tuna | cucumber namasu | napa cabbage | unagi sauce

avocado | furikake seasoning | fried wontons

panko crusted crab cakes 16

tomato & corn salsa | arugula | chile garlic aioli

chorizo mussels 16

shallots | garlic | mexican chorizo sausage | white wine

tomato broth | herbed compound butter | garlic bread

PIZZAS

gluten free crust available +1

12-inch pizza 15

with shredded mozzarella cheese & house pizza sauce

+ choice of 4 toppings

diced tomato | diced bell peppers | diced onion

diced pineapple | sliced black olives | sliced mushrooms

sliced pepperoncini | diced ham | diced bacon | italian sausage

italian peperoni | sliced salami | kalamata olives

extra toppings +1 each

fromage blanc 16 **FAVORITE**

whipped basil ricotta | shredded mozzarella | shredded

parmesan cheese | roasted artichoke hearts

meat lovers 17

house pizza sauce | shredded mozzarella | ham

bacon | pepperoni | italian sausage | salami

hawaiian 15

house pizza sauce | mozzarella | diced ham | bacon | pineapple

garden vegetable 17

house pizza sauce | mozzarella cheese | tomato | bell peppers

red onions mushrooms | artichoke hearts | balsamic glaze

GREENS

petite arugula vglgf|vo 13

dried cranberries | pistachio crusted goat cheese

port braised shallots | pickled fennel

basil + blood orange vinaigrette

mountainview cobb gf 13

spiced chicken | chopped bacon | bleu cheese | cheddar cheese

sliced egg | grape tomatoes | avocado | chopped romaine

catalina wedge vglgf 13

iceberg | sliced boiled egg | red onion | grape tomatoes

gorgonzola crumbles | chopped smoked bacon bits

danish bleu cheese dressing

ENHANCE YOUR GREENS

diced or grilled hot chicken **6** | seared salmon **7**

sauteed garlic butter shrimp **7**

crab cake **9** | beef fillet **10** | fried tofu **5**



scan to view
our weekly chef
inspired specials

happy hour
3-6pm

bottled/draft beer, wine glasses,
well liquors, & cocktails **\$1 off**

beer pitchers, wine bottles
& premium liquors **\$2 off**

SOUP N SIDES

standard sides with an entrée Included standalone 3

fries | coleslaw | cottage cheese

premium sides with an entrée +1 standalone 4

onion rings | sweet potato fries | fruit

side salad or soup with entrée +1.50 standalone 4.50

side house salad | cup of soup du jour/chicken tortilla

Dietary requirements?

Many of our dishes can be tailored to your needs. Just ask your server for details.

MAIN EVENTS

vera earl dry aged beef burger ru 13

lettuce | onion | tomato | pickle spear | king's hawaiian sweet roll

SUBSTITUTE TURKEY BURGER \$1 | SUBSTITUTE VEGGIE BURGER \$1

burger Enhancements \$1 each

grilled onions | grilled mushrooms | jalapeños | cheese

bacon | green chile | avocado | gluten free bun

caramelo tacos 15

choice of: chopped brisket, shredded pork, beer battered fish or spiced cauliflower

oaxaca cheese crusted flour tortillas

pomegranate red wine gastrique slaw

cod & chips 15

beer battered cod fillets | fries | lemon dill tartar sauce

homemade coleslaw | lemon wedges

fried coconut shrimp platter 16

homemade coleslaw | fries | sweet orange chile marmalade

lemon wedges

seared salmon ru|vo 22

citrus artichoke wheat berry pilaf | chefs' vegetables

basil lemon glaze

basil pesto pasta vg 19

penne pasta | sun-dried tomato | spinach | mushrooms

green onion | pine nuts | garlic toast

customize

fried tofu 5 | chicken 6 | salmon 7 | shrimp 8 | petite filet 10

shrimp puttanesca 23

shrimp | garlic | olives | capers | lemon butter beurre blanc

pasta | garlic toast

hickory smoked 1/2 rack of pork ribs 20

house made espresso bbq sauce | coleslaw | fries

greek airline chicken 23

lemon herbed wild rice | seasonal vegetables | kalamata olive

tomato chimichurri | **tofu option available**

FAVORITE surf & turf ru 34 or just the turf ru 28

6oz petite beef filet | 4 garlic buttered shrimp | seasonal

vegetables | garlic mashed potatoes | tomato bordelaise

MVBG at SB2 | 38759 S Mountain View Blvd | sbhoa2.org/mvbg | 520.825.5217

\$3 split plate charge fee VG = Vegetarian | GF = Gluten Free | VO = Vegan Option

RU = Consuming raw/undercooked foods increases your risk of food borne illness.

18% gratuity added for parties of 8 or more. **Revised 9/13/2024**

A 3.5% convenience fee is applied to all credit card transactions

COCKTAILS

maker's mark classic manhattan 11

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

buffalo trace old fashioned 12

buffalo trace bourbon | with muddled orange | cherries, cane sugar & aromatic bitters | served straight up or over ice

tom collins 12

hendrick's gin, lemon juice, simple syrup, topped with club soda, and a lemon garnish

tito's american mule 10

tito's vodka | lime juice | ginger beer served in a chilled copper mug over ice | lime wedge garnish

grey goose cosmopolitan 11

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

empress gin martini 12.50

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

don julio prickly paloma 12

don julio anejo | prickly pear syrup | grapefruit juice | a splash of lime | served over ice | with or without salt | lime wedge garnish

bacardi blood orange mojito 10

bacardi 8yr reserva rum | blood orange puree | mint leaves | lime mint simple syrup | shaken | topped with club soda | mint garnish

saddlebrooke peach tea 7

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

gin or vodka gimlet 11

simple syrup and lime juice with a lime garnish

MOCKTAILS

blood orange spritzer 7

blood orange juice | ginger beer (n/a) | fresh lemon juice with an orange and mint garnish

virgin blackberry mojito 7

muddled blackberries | agave lime juice topped with club soda | mint & lime garnish

mango lime splash 7

mango puree | lime juice | club soda | lime garnish

wines and vintages subject to change without notice | Revised 1/1/2025

WHITE WINES

chardonnay

la crema | sonoma coast glass 12 | bottle 56

fruits, with passionfruit, grilled pineapple, and a touch of spice

kendall jackson | california glass 11 | bottle 51

mango, papaya and pineapple with citrus notes

pinot grigio

santa margherita | italy glass 11 | bottle 51

ripe apple and fruit

sauvignon blanc

emmolo | napa valley glass 13 | bottle 61

juicy lemon with a layer of citrus blossom

kim crawford | new zealand glass 11 | bottle 51

melon, passionfruit, and grapefruit

riesling

chateau ste. michelle | columbia valley glass 8 | bottle 36

apple, pear, sweet citrus and subtle notes of oak and spice

prosecco

la marca | italy 165ml 8 | 750ml 30

peaches, honey, and ripe lemon

RED WINES

cabernet

josh cellars | california glass 9.50 | bottle 43.50

baked plums and dark cherries with a hint of roasted almonds and hazelnuts

louis martini | napa valley glass 9 | bottle 41

dark fruit, black tea, and cocoa

pinot noir

erath | oregon glass 9 | bottle 41

fresh herbs, dark cherry, and a hint of jasmine

zinfandel

rabble | paso robles glass 9.50 | bottle 43.50

dark fruits, vanilla and a touch of black pepper

red blend

pessimist | california glass 9 | bottle 41

black cherry, cranberry, crème de cassis and pomegranate

merlot

emmolo | napa valley glass 13 | bottle 61

dark chocolate, cocktail cherries and tannins

malbec

diseno | argentina glass 10 | bottle 46

stone fruits with a hint of coffee, baking spices and chocolate

HOUSE WINE

silver gate

california glass 7 | bottle 21

chardonnay, merlot, cabernet, and sauvignon blanc available

ROSÉS

rosé

la jolie fleur | provence glass 11 | bottle 51

raspberry, strawberry, pear, cherry, and red apple

MARGARITAS

margarita served classico 12

fresh lime juice & cane sugar syrup

build-your-own margarita 13

with grand marnier or cointreau

choice of don julio blanco, anejo, or reposado

choice of flavor(s): inquire for current flavor options

rim: salt or sugar | served: iced, up, or blended

BREWS

draft brews 6

boo boo blonde | stella artois | coors light

kilt lifter (four peaks) | seasonal local rotation

specialty & import brews 6

blue moon | dos equis amber | modelo negra | heineken

angry orchard | corona extra | pacifico | barrio blonde (can)

shiner bock | heineken 0.0 (n/alc)

domestic brews 5

coors light | high noon seltzer^{gf} | miller lite | michelob ultra

N/A BEVERAGES

soft drinks 4

coke | diet coke | sprite | dr. pepper | lemonade

iced tea 4

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

sparkling & still water 6

pellegrino | aqua panna