build your own omelet ru 13 choice of 6 toppings | extra add +.50 ea

proteins

sage sausage | turkey sausage | smoked bacon | turkey bacon diced chicken | cured diced ham | beef chorizo | soyrizo

cheddar | jack | smoked gouda | goat cheese | feta

bell peppers | mushrooms | green chile | diced tomato spinach leaves | green onion | zucchini | yellow squash asparagus | diced sweet potato

make any omelet a scramble, wrap or quesadilla, egg whites available upon request

BREAKFAST SIDES

standard cottage cheese 3 | toast 3 | hash-browns 3 | biscuit 3 ham steak 4 | sausage links 4 | sausage patties 4 | smoked bacon 4 turkey bacon or sausage 5 | mixed fruit 4 | side pancake 4 legg your way 2 | 2 eggs your way 4







SALADS

saddlebrooke trio gf 12

tuna salad | chicken salad | egg salad | mixed greens grape tomatoes | english cucumbers | choice of dressing

classic caesar salad vg half 7 | full 12

romaine lettuce | house made croutons parmesan cheese | caesar dressing

classic cobb gf half 8 | full 13

chopped romaine lettuce | grape tomato | diced chicken bleu & cheddar cheese | sliced egg | chopped bacon | avocado choice of dressing

Dietary requirements?

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

house made chicken tenders 13*

french fries | coleslaw | choice of: ranch, golden bbq, or buffalo

duesadilla 13

local flour tortilla | diced chicken | green onions | tomato cheddar jack cheese blend | green chile | black bean pico

market catch white fish tacos 14

inquire with your server about the current fish | pico de gallo cheese crusted flour tortilla | shredded cabbage | chipotle crema

pastrami reuben 12*

marbled rye | smoked & cured pastrami | swiss sauerkraut | 1000 island dressing

the club 12*

smoked ham & turkey breast | hickory bacon | lettuce | avocado tomato | sun-dried tomato aioli

SUBSTITUTE TURKEY BACON \$1.00

b-l-t-a 11*

smoked bacon | leaf lettuce | tomato | avocado | pesto aioli **SUBSTITUTE TURKEY BACON \$1.00**

grilled all beef hot dog 12*

grilled onions | pickle relish

grilled mahi-mahi fish sandwich 14*

chipotle crema | coleslaw | pico de gallo | avocado spread

caprese grilled cheese 14*

sourdough | mozzarella | tomato | basil pesto | balsamic glaze

lamb gyro 14*

pita bread | feta cheese | sliced tomato | lettuce sliced red onion | diced cucumber | tzatziki sauce

XAMORITE 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

LUNCH SOUP N SIDES

standard cottage cheese | coles aw | french fries 3 premium onion rings | sweet potato fries | fruit 4 side salad/soup cup (chicken tortilla or soup of the day) | side house salad 4.50

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 1/23/2025 A 3.5% convenience fee is applied to all credit card transactions

berry parfait vg 8

BREAKFAST

vanilla yogurt | seasonal berries | honey | house made granola

steel cut oats vg 9

brown sugar | choice of fresh blueberries or strawberries

country biscuits & sausage gravy ru 10 choice of eggs

country fried steak ru 14 **% FAVORITE**

sausage gravy | hash-browns | choice of egg | choice of toast

eggs benedict ru 12

shaved country ham | toasted english muffin house made hollandaise | choice of standard side

smoked beef brisket hash ru 12

sweet potato | poblano peppers | caramelized onions poached eggs | smoked gouda cheese sauce

classic french toast vg 10

texas toast | choice of blueberries, or strawberries warm syrup | butter | whipped cream

buttermilk pancakes vg 12

choice of classic, with blueberries, or with strawberries warm syrup | butter | whipped cream

all american **ru 12 | 9.50**jr

two or one (eggs, bacon strips, sausage patties/links, or ham steaks) | hash-browns | choice of toast

comes with hashbrowns + your choice of toast OMELETS

meat lovers gfiru 13

sausage | beef chorizo | bacon | diced ham | cheddar cheese

spanish gf[vg]ru 13 \ FAVORITE

peppers | green onions | green chile | jack cheese | black bean pico

spinach & garden veggie gf vg ru 11

spinach | seasonal vegetables | balsamic glaze

smoked gouda & asparagus gf vg ru 12

diced tomato | shaved basil

HOT DRINKS

PROUDLY SERVING BROOKE BLEND COFFEE & ESPRESSO

(regular or decaf) **Coffee 4**

hot tea 4

espresso Ishot 2.50 2shots 4

cappuccino 5

latte 5

mocha 6

white mocha 6

americano 4

ADD FLAVOR TO YOUR DRINK (VANILLA, CARAMEL, SUGAR-FREE VANILLA OR CARAMEL, AND SEASONAL OPTIONS) +.50

ICED DRINKS

coffee 4

latte 5

caramel macchiato 6

mocha 6

white mocha 6

americano 4

soft drink 4

lemonade 4 strawberry lemonade 4

black tea 4

(seasonal) flavored tea 4

ADD FLAVOR TO YOUR DRINK (VANILLA, CARAMEL, SUGAR-FREE VANILLA OR CARAMEL, AND SEASONAL OPTIONS) + \$.50

BLENDED DRINKS

mocha 6 white mocha 6

caramel mach. 6 chunky monkey 6

FRESH JUICES

green goddess 7

spinach | apple | lemon | cucumber | pineapple

golden glow 7

carrots | turmeric | orange | ginger

radiant red 7

beet | ginger | apple | celery | orange

SMOOTHIES

mango tango 7

mangoes | oranges | greek yogurt | agave

straw-nana 7

strawberries | bananas | greek yogurt | agave | coconut water

berry bliss 7

mixed berries | greek yogurt | agave | coconut water

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 || | bottle 5|

mango, papaya and pineapple with citrus notes

pinot grigio

santa margherita | italy glass || | bottle 5|

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 || | bottle 5|

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 || | bottle 5|

raspberry, strawberry, pear, cherry, and red apple

COCKTAILS

strawberry lemon drop martini 11

absolute citron | simple syrup | strawberry puree | strawberry sugar rim | garnished with a fresh strawberry and lemon slice.

grey goose cosmo-pom 12

grey goose vodka | pomegranate juice | lime juice | grand marnier

frozen pina colada II

coconut malibu | pina colada mix | and fresh pineapple

tito's bacon bloody mary 12

tito's vodka | zing zang | crispy bacon | house secret seasonings

prickly pear belini 9

la marca prosecco | prickly pear syrup

espresso martini 13

fresh brewed brooke blend espresso | house vodka | frangelico

BEERS

DRAFT 7 | IMPORT 7 | DOMESTIC 6 (BOTTLED)

ASK YOUR SERVER ABOUT CURRENT BEER OPTIONS

Drink availability, wines, and vintages subject to change without notice. Revised 1/23/2025