

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
3-5pm

bottled & draft beer,
wine glass (excludes house wines),
premium liquors, & cocktails
beer pitchers, wine bottles
\$1 off
\$2 off

SOUP N SIDES

standard sides 3

fries | coleslaw | cottage cheese

premium sides 4

onion rings | sweet potato fries | fruit

side salad or soup 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.

CLASSICS

*comes with your choice of standard side (premium side +\$, soup/salad +\$1.50)

vera earl dry aged beef burger ru 13

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

hickory smoked 1/2 rack of pork ribs 20

house made espresso bbq sauce | coleslaw | fries

MAIN EVENTS

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

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 1/23/2025**

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

COCKTAILS

maker's mark classic manhattan 12

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

buffalo trace old fashioned 13

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

tom collins 13

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

tito's american mule 11

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

grey goose cosmopolitan 12

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

empress gin martini 13.50

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 11

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

saddlebrooke peach tea 8

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

gin or vodka gimlet 12

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 1/23/2025

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 13

fresh lime juice & cane sugar syrup

build-your-own margarita 14

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 7

boo boo blonde | stella artois | coors light

kilt lifter (four peaks) | seasonal local rotation

specialty & import brews 7

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 6

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

N/A BEVERAGES

soft drinks 4

pepsi | diet pepsi | starry | mtn dew | dr. pepper | lemonade | root beer

iced tea 4

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

sparkling & still water 6

pellegrino | aqua panna