



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 26 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 29 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 Brûlée 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, 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/AIc)
Omission (GF) Lager • O'Doul's Amber (N/AIc)

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)



AT THE BAR BITES

mvgb nachos | 10

tortilla chips & guacamole | 7

tortilla chips & salsa | 5

roasted brussels sprouts | 7

calamari rings with marinara | 8

1/2 lb beer battered onion rings | 6

salted pretzel sticks + honey | 7
mustard & cheese sauce

