



# MOUNTAINVIEW

## BAR & GRILL

## SHAREABLES

### CHICKEN TENDERS & FRIES | 13

house made chicken tenders with golden french fries and choice of sauce (ranch, bbq or buffalo sauce)

### WAGYU SLIDERS | 13

wagyu beef, aged white cheddar cheese, tomato bacon jam

### SESAME GINGER TUNA TOSTADAS | 14

sesame ginger seared ahi tuna on a tostada, cucumber namasu, napa cabbage, unagi sauce, avocado, furikake seasoning

### CLASSIC QUESADILLA | 13

grilled chicken, shredded cheddar-jack cheese, green onion, black bean pico de gallo, roasted green chilies

### BRINED CHICKEN WINGS | 13

choice of asian bbq, buffalo, garlic parmesan, and orange ginger dipping sauces **GF**

### MOUNTAINVIEW NACHOS | 14

white corn tortilla chips, choice of seasoned ground beef or grilled chicken, cheddar cheese sauce, pico de gallo, guacamole, southwest style black beans, cilantro crema **GF**

### COD & CHIPS | 15

cod, coleslaw, fries, lemon dill tartar sauce

### SOFT PRETZEL STICKS | 12

cheddar cheese sauce, honey mustard sauce

## GREENS

### ROASTED VEG. TRI-COLOR QUINOA | 13

mesclun mix, feta cheese, green goddess dressing **GF/VG**

### STRAWBERRY CHAYOTE ARUGULA | 13

smoked peppered goat cheese, pomegranate lime vinaigrette **GF/VG**

### MEXICAN WEDGE SALAD | 12

iceberg lettuce, black bean pico de gallo, dried corn, cotija, pickled red onions, cilantro lime ranch **GF/VG**

### MOUNTAINVIEW COBB | 13

chopped romaine lettuce, diced marinated chicken, bacon, bleu cheese, cheddar cheese, sliced egg, avocado and grape tomatoes **GF**

### CLASSIC CAESAR | 11

herbed croutons, pecorino cheese, house made caesar dressing

#### SALAD ENHANCEMENTS

diced chicken 5 | grilled salmon 6  
sauteed shrimp 7 | seared ahi tuna 7

## PIZZA 12"

### 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

MountainView Bar & Grill Menu is available  
Monday-Friday, 3:00pm-8:00pm

## MAIN EVENTS

### CARAMELO TACOS | 14

choice of house smoked brisket, smoked shredded pork, or marinated cauliflower, mozzarella cheese crusted flour tortillas, pomegranate red wine vinegar cabbage

### SMOKED HALF RACK-O-RIBS **GF** | 20

smoked espresso pork ribs, golden french fries, coleslaw

### SHRIMP PUTTANESCA | 22

shrimp, garlic, olives, capers, lemon butter beurre blanc, garlic toast

### CLASSIC BURGER **RU** | 14

smoked bacon, colby jack cheese, lettuce, onion, pickle, tomato, brioche bun, house secret sauce  
sub veggie burger \$1 | sub gf bun \$1

### ITALIAN HERBED CHICKEN BREAST | 22

fettuccini, white wine butter mushrooms, pesto vinaigrette

### FLAT IRON STEAK **GF/RU** | 23

roasted shallot yukon mashed potatoes, chefs' vegetables, charred leak chimichurri

### GRILLED NY STRIP STEAK **GF/RU** | 27

roasted shallot yukon mashed potatoes, chefs' vegetables, roasted garlic black pepper compound butter

### GRILLED PORK LOIN | 23

roasted shallot yukon mashed potato, chefs' vegetables, red wine mole

### CRAB STUFFED SEARED SALMON | 24

herbed wild rice, chefs' vegetables, cajun spiced honey glaze

### TURMERIC HERB CAULIFLOWER STEAK **V** | 19

grilled turmeric and herb marinated cauliflower steak, spinach & vegetable sweet potato orzo, spicy sweet mango glaze

## SIDES

### FRIES, FRUIT, COLESLAW, COTTAGE CHEESE

onion rings, side salad, sweet potato fries, soup<sub>(cup)</sub> | 1 upcharge

## SOUPS

### SOUP DU JOUR | CUP 4 | BOWL 7

### CHICKEN TORTILLA | CUP 4 | BOWL 7

## SWEET TREATS

### CHOCOLATE PANNA COTTA **GF** | 8

pomegranate syrup

### HOUSE MADE CHEESECAKE | 8

roasted caramel apple topping

### CRÈME BRULEE **GF** | 7

espresso & vanilla bean

### COLD SCOOP **GF** | ONE 3 | TWO 5

chocolate or vanilla ice cream

## AFTER DRINKS

### MARCIA MARTINI | 11

360 peach vodka, white peach puree, & peach schnapps

### NUTTY IRISHMAN | 9.5

frangelico hazelnut liqueur, bailey's irish cream, cream, served over ice & garnished with whipped cream

### CHOCOLATE MARTINI | 11

smirnoff vanilla vodka, bailey's irish cream, & godiva dark liqueur, served in a chocolate swirled martini glass, whipped cream

### HENNESSY-VS BRANDY ALEXANDER | 13

hennessy very special cognac brandy, dark crème de cacao, cream, shaken & served chilled, finished with a dash of nutmeg

V=Vegan | VG=Vegetarian | GF=Gluten-Free | RU = Consuming raw or undercooked foods increases your risk of food borne illness

\$3 split plate charge fee | parties of 8 or more will incur an 18% service charge

MENU REVISED 9/1/2023

# 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 Avant | 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 Valley | 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

**Imagery | California | g 12 | btl 36**

Silky smooth and well balanced, layered notes of strawberry, cherry & boysenberry. The fruit flavors are enriched by well integrated oak & blended with Petit Verdot

## 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**

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

# COCKTAILS THE CLASSICS

## 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

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

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

# MARGARITAS

choice of **don julio blanco, anejo, or reposado**

## SERVED CLASSICO | 12

fresh lime juice & cane sugar syrup

## BUILD-YOUR-OWN | 13

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**

# COCKTAILS TO BEAT THE HEAT

## DON JULIO ANEJO PRICKLY PALOMA | 12

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 & TITOS'S ICED MUDSLIDE | 12

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

# BREWS

## DRAFT BREW | 6

Mind Haze IPA ♦ Stella Artois ♦ Coors Light  
Kilt Lifter (Four Peaks) ♦ Seasonal Local Rotation

## SPECIALTY & IMPORT BREW | BTL 6

Blue Moon ♦ Dos XX Amber ♦ Modelo Negra  
Heineken ♦ Angry Orchard ♦ Corona Extra  
Pacífico ♦ Barrio Blonde (Can) ♦ Omission (GF) Lager  
O'Doul's Amber (N/Alc) ♦ St Pauli Lager (N/Alc)

## 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)