



# 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)

### MV BRINED CHICKEN WINGS GF | 13

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

### ROASTED BRUSSELS SPROUTS VG/GF | 11

lemon thyme vinaigrette, cotija cheese

### SESAME GINGER TUNA TOSTADAS | 14

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

### CLASSIC QUESADILLA | 13

marinated grilled chicken, shredded cheddar-jack cheese, green onion, diced tomatoes and roasted green chilies

### WAGYU SLIDERS | 13

wagyu beef, aged white cheddar cheese, tomato bacon jam

### COD & CHIPS | 15

cod, coleslaw, fries, lemon dill tartar sauce

### CARAMELO TACOS | 12

choice of house smoked chopped brisket or smoked shredded pork, oaxaca cheese crusted flour tortillas, pomegranate red wine vinegar cabbage

### CALAMARI FRIES | 11

fried calamari, grilled lemon, horseradish tomato aioli

## GREENS

### CRANBERRY KALE VG/GF | 13

baby kale, dried cranberries, goat cheese crumbles, roasted sunflower seeds, hibiscus agave vinaigrette

### MOUNTAINVIEW COBB GF | 13

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

### CLASSIC CAESAR | 11

herbed croutons, house made caesar dressing, pecorino cheese

### ASIAN SALAD VG | 13

chopped napa cabbage, spring mix, fried spiced rice noodles, basil, mint, purple cabbage, carrots, cilantro, sesame orange soy dressing

#### SALAD ADD ONS

chicken 5 | salmon 6 | shrimp 7 | ahi tuna 7

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

### CHICKEN TORTILLA GF | CUP 4 | BOWL 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, 2:00pm-8:00pm

## MAIN EVENTS

### SHRIMP PUTTANESCA | 21

shrimp, garlic, olives, capers, tomatoes, linguini, lemon butter, garlic toast

### GRILLED SALMON GF | 21

herbed wild rice, chef's vegetables, citrus gastrique

### HERB CRUSTED WAHOO GF | 25

herbed wild rice, chef's vegetables, citrus avocado relish

### BASEBALL CUT SIRLOIN GF/RU | 26

parmesan truffle yukon mashed potato, chef's vegetables, spicy spanish chimichurri

### GRILLED NEW YORK STRIP GF/RU | 27

parmesan truffle yukon mashed potatoes, chef's vegetables, house made steak sauce

### ITALIAN CHICKEN FETTUCCINI | 22

italian herbed chicken breast, fettuccini, white wine butter mushrooms, basil pesto sauce

### BALSAMIC CHICKEN BREAST GF | 22

balsamic marinated airline chicken breast, herbed wild rice, spinach, roasted red bell pepper, garlic, tomato red onion relish

### BRINED PORK CHOP GF/RU | 24

caramelized pear & onion bleu cheese fondue, parmesan truffle yukon mashed potatoes

### HALF RACK OF RIBS | 20

house smoked espresso ribs, golden french fries, coleslaw

### ROOT VEGETABLE SAUTÉ V/GF | 19

thyme braised spaghetti squash, lemon truffle vinaigrette

### CLASSIC BURGER RU | 14

smoked bacon, colby jack cheese, lettuce, onion, pickle, tomato, brioche bun, house secret sauce, choice of side gluten-free bun available | 1 upcharge

## SIDES

### FRIES, FRUIT, COLESLAW, COTTAGE CHEESE

onion rings, side salad, sweet potato fries, soup (cup) | 1 upcharge

## SWEET TREATS

### MANGO CRÈME BRULEE GF | 8

mango chutney

### BASQUE CHEESECAKE GF | 8

macerated berries, spiced cream

### KEY LIME PIE | 7

raspberry sauce

### CHOCOLATE POT DE CRÈME GF | 7

orange chantilly

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

chocolate or vanilla ice cream

## AFTER DRINKS

### MARIA 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

\$2 split plate charge fee

MENU REVISED 8/15/2022

# WHITE WINES

## 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

**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

## 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

**Bloke | Columbia Valley | g 8 | btl 24**

juicy and luscious texture, bright acidity to activate the palate. essences of peach, tangerine, pear, honeysuckle, sweet, crisp finish

# RED WINES

## CABERNET

**Herdsman | 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

**Cline | Sonoma Coast | g 10 | btl 30**

strawberry, cherry, cola, licorice, and earthy aromas, juicy black cherry, strawberry, raspberry, chocolate, & toasty oak, long dry finish

## 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

# DESSERT

## MOSCATO

**Ceretto | Italy | g 12 | btl 36**

white and sweet, par excellence dessert wine, fruity, aromatic, and lingering sweetness in balance with low alcohol & acidity

# 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

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

# BREWS

## DRAFT BREW | 5

*Hazy Little Thing IPA • Stella Artois • Coors Light Kilt Lifter (Four Peaks) • Seasonal Local Rotation*

## SPECIALTY & IMPORT BREW | BTL 5

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

## DOMESTIC BREW | BTL 4

*Coors Light • Budweiser • Bud Light Miller Lite • Michelob Ultra*

# BEVERAGES

## SOFT DRINKS | 2.50

*Coke • Diet Coke • Sprite Dr. Pepper • Lemonade*

## ICED TEA | 2.50

*Traditional Black Iced Tea (ask your server about seasonal flavors available)*

## SPARKLING & STILL WATER SM 4 LG 6

*Pellegrino • Aqua Panna (lg only)*