



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

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

\$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

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

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

kahlua, 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/A)lc ♦ St Pauli Lager (N/A)lc

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)