

BREAKFAST

MONDAY-SUNDAY FROM 7:00AM-11:00AM

LIGHTER FAIRE

OLD FASHIONED OATS | 5.50

VG | plain, served with raisins, brown sugar, cream

APPLES & OATS | 6

VG | apples and oats, cinnamon, spiced apple and raisin chutney

PAR 4 PARFAIT | 6

VG | greek yogurt layered with house made fruit compote and granola

BISCUITS & BENEDICTS

Benedicts come with hashbrowns or seasonal fruit.

ONE OF A KIND | 9

RU | one each, layered buttermilk biscuit, hash browns, bacon, egg, topped with sausage gravy and cheese

THE TWOFER | 8

RU | two fluffy biscuits smothered with sausage gravy and two eggs any style

Add two sausage patties or two pieces of bacon for \$1.50.

CLASSIC EGGS BENEDICT | 8

RU | toasted english muffin, two poached eggs, canadian bacon and hollandaise sauce

FROM THE GRIDDLE

SHORT STACK | 6.75

VG | two plain, blueberry or chocolate chip pancakes served with warm maple syrup and whipped butter

TALL STACK | 8.75

VG | four plain, blueberry or chocolate chip pancakes served with warm maple syrup and whipped butter

CLASSIC FRENCH TOAST | 8.50

VG | cinnamon battered, freshly sliced strawberries, whipped cream, warm maple syrup and whipped butter

SIDES

BACON OR SAUSAGE | 3.75

bacon, canadian bacon or sausage

COTTAGE CHEESE OR HASH BROWNS | 2

ONE EGG, ANY STYLE (RU) | 2

ONE BISCUIT & SAUSAGE GRAVY | 5

SIDE OF SAUSAGE GRAVY (2.5 OZ) | 1

ENGLISH MUFFIN OR TOAST | 1.75

raisin, sourdough, whole wheat, english muffin, gluten free, rye or texas toast

CUP OF SEASONAL FRUIT | 3

OMELETS & SCRAMBLES

Omelets & scrambles come with hash browns and toast or giant flour tortilla. Turn any omelet into a scramble or burro! Additional toppings \$0.75.

DENVER OMELET | 9.25

RU | peppers, onions, ham and cheddar cheese

SOUTH OF THE BORDER | 9.75

RU | VG | green chile, jack cheese, diced tomato, black beans, scallions, topped with fresh avocado

MEAT LOVERS | 9

RU | ham, bacon, sausage, cheddar cheese

GREEK VEGGIE | 8.50

RU | VG | spinach, seasonal squash, tomato, kalamata olives, feta cheese

BACON, CHEDDAR, SPINACH | 8.50

RU | diced bacon, cheddar cheese and sautéed spinach

TOAST OPTIONS: raisin, sourdough, whole wheat, english muffin, gluten free, rye or texas toast.

MESQUITE CLASSICS

HUEVOS RANCHEROS | 10

RU | SW farmers favorite layered fried tortillas, refried beans, roasted tomato, red chile sauce, shredded cheddar cheese, two eggs your way, pico de gallo and jalapeno-lime crema

ALL AMERICAN | 9.75

RU | two eggs your way, two slices of bacon, two sausage links or patties, hash browns, and choice of toast

Substitute toast for 1 pancake or 1 piece of french toast for \$1.50.

JR. ALL AMERICAN | 7.75

RU | one egg your way, one slice of bacon, one sausage link or patty, hash browns, choice of toast

Substitute toast for 1 pancake or 1 piece of french toast for \$1.50.

BREAKFAST QUESADILLA | 10

Jumbo flour tortilla stuffed with scrambled eggs, cheddar-jack cheese and your choice of chopped bacon, ham, sausage, tomatoes and green onions.

BLTA | 11

bacon, lettuce, tomato and sliced avocado on toasted whole wheat, served with fruit

CORNED BEEF HASH | 10

griddled house cured brisket hash, topped with two eggs your way, cheddar cheese and side of fruit

DRINKS

SOFT DRINKS | 2.50

LEMONADE & ICE TEA | 2.50

COFFEE | 2.50

V = Vegan | VG = Vegetarian | GF = Gluten Free | RU = the consumption of raw or undercooked meats, eggs, fish, poultry and some other foods may increase your risk of food-borne illness, especially if you have certain medical conditions. Menu Revised 5/1/2021.

To help with paper conservation efforts, please feel free to take this menu home with you to use for your next curbside order or restaurant visit. For MVBG Curb-Side, please call (520) 825-5217.



MOUNTAINVIEW

BAR & GRILL

SHAREABLES

ALE BATTERED SLIDERS | 11

3 ale battered cod sliders with shredded lettuce and tartar sauce

PULLED PORK SLIDERS | 9

3 house smoked pulled pork sliders topped with honey mustard slaw on toasted buns

CHICKEN TENDERS & FRIES | 12

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

CLASSIC QUESADILLA | 12

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

LOADED POTATO SKINS | 8

cheddar cheese, bacon, green onions, pico de gallo and sour cream (add pulled pork \$3)

TUNA TOSTADA | 14

sesame crusted tuna tostada, unagi sauce, sesame ginger slaw and avocado

CARAMELO BRISKET TACOS | 12

2 mozzarella cheese crusted flour tortillas, smoked brisket, shredded cabbage, pico de gallo and chipotle aioli

FRIED BRUSSELS SPROUTS | 9

Half pound of crispy fried brussels sprouts with chipotle ranch dipping sauce

MOUNTAINVIEW WINGS | 13

8 wings come house smoked, naked, tossed or sauced! choice of dipping sauce (buffalo, garlic parmesan, sesame orange, or golden bbq)

COD & FRIES | 12

3 battered fried cod with tartar sauce, lemons and golden french fries

PIZZA 12"

BUILD YOUR PIZZA | 15

house marinara sauce, mozzarella cheese and choice of onions, sausage, pepperoni, mushrooms, bell peppers, black olives, ham, pineapple, tomatoes or bacon

Bar & Grill Menu is available Monday - Friday, 11:00am-8:00pm

HANDHELDS

choice of french fries, cottage cheese or cole slaw | upgrade to choice of fruit, sweet potato fries or onion rings for \$1 extra, upgrade to soup or house salad for \$1.50 extra

BBQ BACON CHEESEBURGER | 14

bacon, cheddar cheese, grilled onions, BBQ sauce, lettuce, and tomato on a brioche bun

THE CLASSIC BURGER | 14

american cheese, lettuce, tomato and onion served on a brioche bun

BLEU MOON BURGER | 14

Bacon, lettuce, tomato, onion, and chunky blue cheese topping on a brioche bun

SALMON BURGER | 14

black garlic aioli, lettuce, tomato and onions served on a brioche bun

THE DAWG | 8

grilled all beef hotdog with diced onions and relish

Sub a marinated chicken breast or veggie patty on any burger
GF buns are available upon request

SOUPS

SOUP DU JOUR | CUP 4 | BOWL 7

CHICKEN TORTILLA SOUP | CUP 4 | BOWL 7

GREENS

COBB SALAD* | 13

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

CAESAR SALAD* | 11

chopped romaine lettuce, house made caesar dressing, parmesan and croutons

SHAVED BRUSSELS SPROUT SALAD* | 12

toasted almonds, dried cranberries, shredded parmesan cheese and a lemon vinaigrette

*Add 4 oz Salmon 7 | Shrimp 6 | Chicken 5

AHI TUNA SALAD | 15

peppery arugula combined with shredded carrots, red cabbage, avocado and scallions with a sesame/ginger lime vinaigrette topped with sesame seared ahi tuna and wonton strips

SWEETS

KEY LIME PIE | 6

TURTLE CHEESECAKE | 6

FLOURLESS CHOCOLATE TORTE GF | 6

COLD SCOOP | 2 | 4

sundae-style add \$1.50

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

To help with paper conservation efforts, please feel free to take this menu home with you to use for your next curbside order or restaurant visit. For MVBG Curb-Side, please call (520) 825-5217.

 WWW.FACEBOOK.COM/MVBARGRILL

Menu Revised 10/18/2021

WHITE VINES

CHARDONNAY

Kendall Jackson | California | g 9 | btl 31

a refreshing wine, crisp green apple, citrus and tropical fruit notes, youthful and lively

CHARDONNAY

Phantom | California | g 8 | btl 29

green apple and pear entice with rich layers, spicy flavors of apple pie, a creamy and luscious mouth-feel

PINOT GRIGIO

Ruffino | Italy | g 7 | btl 25

meadow flowers, pears, golden apple, hints of sage and mint, lively with notes of lemon peel

SAUVIGNON BLANC

Prophecy | New Zealand | g 7 | btl 25

grapefruit, lychee and lime zest, mandarin orange and green apple with delicate notes of white tea

RIESLING

Chateau Ste Michelle | Washington | g 7 | btl 25

crisp apple flavor, white peach, apricot, pear and zesty grapefruit with subtle mineral notes

WHITE BLEND

Conundrum | California | g 7 | btl 25

exotic and bright, a blend of chardonnay, sauvignon blanc, semillon, muscat canelli and viognier

ROSE

Angeline Rose | California | g 8 | btl 29

fresh, fruity rose with lemons, strawberries, medium bodied and crisp

RED VINES

CABERNET SAUVIGNON

Juggernaut | California | g 10 | btl 35

luxurious texture with black currants and vanilla

CABERNET SAUVIGNON

Decoy | California | btl 45

rich and appealing with mulberry, raspberry and currant, hints of rhubarb and mocha, a lingering finish with tannins

PINOT NOIR

Rainstorm | Oregon | g 9 | btl 31

earthy and elegant with complex flavors and subtlety, bursting with brilliant, ripe, rich fruit flavors of cherry and pomegranate

ZINFANDEL

The Seven Deadly Zins | California | g 9 | btl 31

full-bodied and seductive, fresh berry fruit, aromas of leather and oak, notes of spice with dark fruit, currants and toffee

PREMIUM RESERVE MALBEC

Piattelli | Argentina | g 9 | btl 31

blueberry and dark currant, fresh and pure with a complex finish, white pepper and bittersweet chocolate

MERLOT

Columbia Crest | Washington | g 8 | btl 28

aromas of spice, blackberry and cocoa with a balance of oak and black fruits creates a velvety, seductive finish

RED BLEND

Conundrum | California | g 8 | btl 28

rich and complex with lush flavors of cherries and baking chocolate, fine tannins which create a silky smoothness

BUBBLES

PROSECCO

Caposaldo | Italy | g 8 (187ml)

bright with persistent bubbles, fruity aroma of citrus, green apple and acacia blossoms, elegant with a pleasant acidity and freshness

HOUSE WINE

CURRENT SELECTION | G 5 | BTL 18

*Chardonnay ♦ White Zinfandel ♦ Merlot
Cabernet Sauvignon*

COCKTAILS

MAKER'S MARK CLASSIC MANHATTAN | 11

maker's mark, sweet vermouth, aromatic bitters, and cherry garnish

BULLEIT MINT MULE | 10

bulleit bourbon, house-made mint infused simple syrup, ginger beer, mint leaf and lime garnish

MARCIA MARTINI | 11

360 peach vodka, white peach puree, peach schnapps

CHOCOLATE MARTINI | 11

smirnoff vanilla vodka, bailey's, godiva dark liqueur, finished with a chocolate swirl

FRENCH MARTINI | 12

grey goose, chambord, pineapple juice, garnish of pineapple

SADDLEBROOKE COSMO | 11

absolut citron, cointreau, lime juice, cranberry

MOUNTAINVIEW MOJITO | 10

mint leaves and lime, bacardi rum, house made mint infused simple syrup, club soda, mint leaf and lime garnish

BLOOD ORANGE MOJITO | 10

bacardi rum, blood orange puree, house made mint infused simple syrup, club soda, mint leaf, lime garnish and salt

GRAND LEMON DROP | 11

deep eddy lemon vodka, grand marnier, lemon juice, simple syrup, sugared rim and finished with a lemon twist

MANGO CILANTRO MARGARITA | 10

don julio blanco, fresh lime juice, mango puree with fresh cilantro

BLOOD ORANGE MARGARITA | 10

don julio blanco, cointreau, lime, blood orange puree

ROSEMARY'S FARM | 11

farmer's gin, fresh grapefruit juice, simple syrup, garnished with rosemary spring

PATIO PALOMA | 10

don julio blanco, deep eddy ruby grapefruit, grapefruit juice club soda, simple syrup, salted rim with mint and lime wedge

SHERBET DREAM | 10

bombay sapphire, elderflower liqueur, fresh lemon juice, splash of sprite, lemon twist

BREWS

DRAFT BREW | 5

*Hazy Little Thing IPA ♦ Stella Artois ♦ Barrio Blonde
Kilt Lifter (Four Peaks) ♦ Coors Light*

SPECIALTY & IMPORT BREW | BTL 5

*Blue Moon ♦ Dos XX Amber ♦ New Castle
Heineken ♦ Angry Orchard
Pacifico ♦ O'Doul's Amber (N/A)lc
St Pauli Lager (N/A) ♦ Omission GF Lager*

DOMESTIC BREW | BTL 4

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

BEVERAGES

SOFT DRINKS | 2.5

*Coke ♦ Diet Coke ♦ Sprite ♦ Sprite Zero
Dr. Pepper ♦ Lemonade*

ICED TEA | 2.5

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

SPARKLING & STILL WATER | 5

Pellegrino ♦ Aqua Panna



MOUNTAINVIEW
BAR & GRILL

SATURDAY & SUNDAY

available saturday and sunday from 11:00am till 1:00pm

BREAKFAST ALL DAY!

CHICKEN TORTILLA SOUP | CUP 4 | BOWL 7

CLASSIC COBB* | 13

GF | romaine, diced marinated chicken, bacon, bleu cheese, chopped egg, cheddar, avocado, tomato, choice of dressing | small \$10

CLASSIC CAESAR SALAD* | 11

chopped romaine, parmesan, and croutons | small \$8

**Add 4 oz Salmon 7 | Shrimp 6 | Chicken 5*

THE CLUB | 12

smoked turkey, shaved ham, bacon, avocado, lettuce, and tomato, on white bread

HOUSE SMOKED PASTRAMI RUEBEN | 12

thinly sliced house cured and smoked pastrami, swiss cheese, 1000 island dressing and sauerkraut on rye bread (make it a "rachel," replace the pastrami with house smoked turkey breast)

Sandwiches come with choice of french fries, chips or coleslaw. Side enhancement: fruit, sweet potato fries or onion rings are \$1.00 extra and soup or house salad is \$1.50 extra.

SALMON BURGER | 14

grilled salmon patty, black garlic dill aioli, lettuce, tomato and onion on a brioche bun

BBQ BACON CHEESEBURGER | 14

RU | bacon, cheddar cheese, grilled onions, BBQ sauce, lettuce, and tomato

THE CLASSIC BURGER | 14

RU | grilled certified angus beef with american cheese, lettuce, tomato and onion

BLEU MOON CHEESEBURGER | 14

RU | bacon, chunky blue cheese, lettuce, tomato, and onion, on a brioche bun

Burgers come with choice of french fries, chips or coleslaw, served on a brioche bun. Sub a marinated chicken breast or veggie patty on any burger. Side enhancement: fruit, sweet potato fries or onion rings are \$1.00 extra & soup or house salad is \$1.50 extra. GF buns available upon request.

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 | To help with paper conservation efforts, please feel free to take this menu home with you to use for your next curbside order or restaurant visit | For MVBG Curb-Side, please call (520) 825-5217.



MOUNTAINVIEW
BAR & GRILL

AT ELEVEN

available from 11:00am till 1:00pm

THE CLUB | 12

*smoked turkey, shaved ham, bacon, avocado, lettuce,
and tomato, on white bread*

TUNA MELT | 11

*house made tuna salad, cheddar cheese and tomato
on sourdough bread*

HOUSE SMOKED PASTRAMI RUEBEN | 12

*thinly sliced house cured and smoked pastrami, swiss cheese,
1000 island dressing and sauerkraut on rye bread*

(make it a "rachel," replace the pastrami with house smoked turkey breast)

Plus 2 Specials Announced Each Week!

*Sandwiches come with choice of french fries, chips or coleslaw. Side enhancement: fruit,
sweet potato fries or onion rings are \$1.00 extra and soup or house salad is \$1.50 extra.*

**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

*To help with paper conservation efforts, please feel free to take this menu home with you to use
for your next curbside order or restaurant visit. For MVBG Curb-Side, please call (520) 825-5217.*



[WWW.FACEBOOK.COM/MVBARGRILL](https://www.facebook.com/MVBARGRILL)

Menu Revised 10/18/2021



MOUNTAINVIEW
BAR & GRILL

AFTER 4

available from 4:00pm till 8:00pm

CHICKEN PICATTA | 20

with herbed-citrus pilaf and seasonal vegetables

GRILLED RIBEYE STEAK | 25

10 oz grilled ribeye steak with house café butter, whipped potatoes, and chefs' vegetable

SHRIMP PUTTANESCA | 21

garlic, olives, capers, tomatoes on linguini with lemon butter, garlic toast

HALF RACK OF RIBS | 20

house smoked espresso ribs with golden french fries and cole slaw

FISH FRY FRIDAYS | 15

with coleslaw, tartar sauce, lemon and french fries

***Plus 3 Specials
Announced Each Week!***

**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

*To help with paper conservation efforts, please feel free to take this menu home with you to use
for your next curbside order or restaurant visit. For MVBG Curb-Side, please call (520) 825-5217.*



WWW.FACEBOOK.COM/MVBARGRILL

Menu Revised 10/18/2021