

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 TOSTADA | 14

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

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 | 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/GF | 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

PIZZA 12"

BUILD YOUR PIZZA | 15

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

MountainView Bar & Grill Menu is available

Monday - Friday, 2:00pm-8:00pm | Saturday 4:00pm-8:00pm

MAIN EVENTS

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

FILET MIGNON GF/RU | 31

parmesan truffle yukon mashed potatoes, chef's vegetables, four onion merlot demi

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

VEGETABLE PAPPARDELLE PASTA VG | 22

herb roasted vegetable pappardelle pasta, shaved basil lemon truffle vinaigrette

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

SOUPS

SOUP DU JOUR | CUP 4 | BOWL 7

CHICKEN TORTILLA | CUP 4 | BOWL 7

SIDES

FRIES, COLESLAW, FRUIT, COTTAGE CHEESE

onion rings, garden or cesar salad, sweet potato fries | 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

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

TEMPERATURE DESCRIPTIONS

Rare - seared on the outside, cool red center

Medium-Rare - seared on the outside, warm red center

Medium - cooked outside, warm pink center

Medium Well - cooked outside, slightly pink center

Well - cooked through, little or no pink

www.facebook.com/mvbargrill

Menu Revised 6/6/2022

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

Daou | California | g 9 | btl 31
pineapple, pear and granny smith apple. Hints of lemon chiffon, nectarine and honeysuckle with a voluptuous finish

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 ♦ Local Rotation (SEASONAL)
Kilt Lifter (Four Peaks) ♦ Coors Light

SPECIALTY & IMPORT BREW | BTL 5

Blue Moon ♦ Dos XX Amber ♦ Shiner Bock
Heineken ♦ Angry Orchard
Cornona Extra ♦ O'Doul's Amber (N/A/c)
St Pauli Lager (N/A) ♦ Omission GF Lager

DOMESTIC BREW | BTL 4

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

BEVERAGES

SOFT DRINKS | 2.50

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 | 5

Pellegrino ♦ Aqua Panna