



MOUNTAIN VIEW

SPORTS BAR

APPETIZERS

HOUSE FRY BASKET 10

House-blended mix with fry dipping sauce

HUMMUS AND VEGETABLE

PLATTER 12

Traditional hummus with carrots, celery, broccoli, cauliflower, bell peppers, served with pita chips

ONION RINGS 16

Ranch dipping sauce

CHICKEN TENDERS 18

2 pc, crispy fried, served with fries, Ranch and BBQ dipping sauces

CHEESE QUESADILLA 16

Cheddar and jack cheese, green onions, jalapeños, salsa, sour cream, and guacamole

**Add chicken carbon 5,
Taco meat or Diablo pork 4**

FRIED CHEESE CURDS 14

Served with a house-made pepper jelly

SPINACH ARTICHOKE DIP 15

Spinach, artichokes, garlic, parmesan cheese

Blended with cream cheese, served with fresh tortilla chips

MOUNTAIN NACHOS 18

Layered tortilla chips with cheddar and pepper jack cheese, black beans, Tomato, olives, green onions, jalapeños, Salsa, sour cream, and guacamole

**Add chicken carbon 5,
Taco meat or Diablo pork 4**

STICKY RIBS 18

Six Ribs coated in a sweet chili glaze. Served with a side of carrots and celery sticks

Upgrade to Fries 4 or Onion Rings 5

FRIED PICKLES 14

Served with ranch

SALADS

WRAP ANY SALAD 2

TRADITIONAL CAESAR 16

Crisp romaine lettuce, parmesan cheese, croutons, and Caesar dressing

**Add Grilled Salmon 12, Shrimp 10,
Chicken Breast 8 or Buffalo Chicken 8**

ASIAN CHICKEN 18

Marinated grilled chicken, chopped iceberg, and romaine lettuce mixed with chopped cabbage, carrots, red bell peppers, cucumbers, mandarin oranges, fried wontons, sesame seeds, sesame-ginger dressing

BURGER SALAD 18

Iceberg wheels, Beefsteak Tomato, red onions, pickle chips, Burger patty with choice of cheese, thick-cut pork belly, and burger sauce

TACO SALAD 18

Choose the protein: Taco Meat, Chicken Carbon or Diablo Pork
Iceberg lettuce, tomato, onion, cheddar cheese, olives, salsa, guacamole, and sour cream

TURKEY COBB 18

Chopped iceberg lettuce with dressing of choice, topped with house-roasted turkey, hard-boiled eggs, cucumbers, tomatoes, blue cheese crumbles, crispy bacon, sliced avocado

SOUTHWEST CHICKEN SALAD 18

Chipotle seasoned chicken breast, Pico de Gallo, tortilla strips, avocado, roasted corn, romaine lettuce, and BBQ ranch dressing

SIDE SALAD 10

Mixed field greens, cherry tomato, red onion, cucumber, croutons, and choice of dressing

WINGS

8 PIECES 14

Traditional bone-in or
Boneless Chicken

16 PIECES 23

Traditional bone-in or Boneless Chicken

TOSSED IN SAUCE

Smoky BBQ • Sweet Chili • Korean BBQ
Honey Sriracha • Traditional Buffalo •
Habanero • Carolina Tang • BBQ Buffalo
Spicy Apricot

DRY RUB

BBQ Spice • Spicy Chipotle
Garlic Parmesan • Lemon Pepper



BREAD BOWLS

CUP 12 BREAD BOWL 16

CLAM CHOWDER

Our famous no-bacon house-made
creamy clam chowder

CUP 10 BREAD BOWL 14

SOUP OF THE DAY



SANDWICHES

Served with your choice of house fries,
side salad or coleslaw
Upgrade to Onion Rings 5

PRIME RIB DIP 19

Slow-roasted shaved prime rib,
creamy horseradish, au jus
on a toasted French baguette

REUBEN 19

Grilled corned beef, sauerkraut,
marbled rye with Swiss cheese
and 1000 island dressing

PHILLY CHEESESTEAK 19

Shaved prime rib, grilled onions,
peppers and mushrooms, melted provolone,
on a toasted French baguette

TURKEY BACON CLUB 19

Oven-roasted turkey, thick-cut bacon,
lettuce, tomato, avocado aioli
Served on your choice of bread
Add Fresh Sliced Avocado \$1

BBQ PULLED PORK 17

Smoked, shredded Pork, mustard BBQ sauce,
coleslaw, pickle chips, on a brioche bun

CHICKEN BLT 18

Hand-dipped fried chicken, Bacon Jam,
lettuce, and tomato on a brioche Bun

HALIBUT SANDWICH 22

Crispy fried halibut, cheddar, coleslaw,
tomato, red onion, and tartar sauce
on a Brioche bun

TUNA MELT 17

House tuna salad, and your choice
of cheese and bread

KOREAN CHICKEN SANDWICH 18

Our fried chicken is dipped in our sweet Korean
chili sauce with an egg and sriracha mayo

Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food-borne illnesses, especially if you
have certain medical conditions. Please inform your server of any
known food allergies so we may better serve you.

BURGERS

Made with certified Angus beef or
grilled chicken breast.
Substitute a gardenburger
vegetarian patty for 2

Served with lettuce, tomato, red onion, pickle chips, and
your choice of house fries, side salad or coleslaw

Add 2 strips of bacon 2
Upgrade to onion rings 5

ALL-STAR CHEESEBURGER 18

Choice of cheese: American, Swiss,
crumbled bleu, cheddar, or pepper jack
on a brioche bun

BLUE MOON BURGER 19.50

Compound butter (butter, shallots, sweet drop
peppers, blue cheese) and sharp white cheddar
on a brioche bun

DIABLO BURGER 19.50

Pepper jack, spicy diablo sauce, bacon, grilled
jalapenos, and onions on a brioche bun

MUSHROOM & SWISS 19

Sautéed demi-glaze mushrooms,
swiss cheese on a brioche bun

PATTY MELT 19

Grilled marble rye, melted Swiss
and cheddar cheese, sautéed sweet onions

ALL-AMERICAN DOUBLE 19

Two Certified Angus Beef patties stacked and
loaded with four slices of American cheese and
burger relish on a brioche bun

BBQ BURGER 19.50

House-made J.D. BBQ sauce, bacon, cheddar
cheese, and onion rings on a brioche bun

CFBB 19.50

Country fried burger patty, bacon, fried egg,
cheddar, and sausage gravy

NUTTY PROFESSOR 19

Onions, pickles, spicy mayo, bacon,
and honey sriracha peanut butter

POPPER BURGER BOMB 19.50

Burger patty stuffed with a jalapeno bacon
cream cheese, topped with bacon, pepper jack,
and fried jalapeno coins

DINNER ENTRÉES

Served 4pm – 11pm
Add brown gravy for mashed potatoes 1

PRIME RIB DINNER 30

10oz prime rib served with either house fries or
mashed potato and house vegetables

SALMON FILET 28

Salmon filet served with either house fries or
mashed potato,
and house vegetables

CHICKEN FRIED STEAK 24

Chicken fried steak served with either house
fries or mashed potato and house vegetables

3 PIECE FISH & CHIPS 32

3 pieces of fried halibut served
with fries and coleslaw

SHRIMP & CHIPS 25

Fried shrimp served
with fries and coleslaw

BBQ RIBS

Full Rack 32 Half Rack 26

Rack of smoked BBQ pork ribs
with a choice of house fries
or mashed potatoes,
house vegetables, and coleslaw





COCKTAILS

FISH BOWL

Raspberry vodka, Blue Curacao, sour mix and soda

STRAWBERRY TAI BOWL

Strawberry Rum, pineapple juice, orange juice, and strawberry puree with a float of Koloa dark rum on top

BEACHSIDE PEACH

Ketel One peach and orange blossom vodka, cranberry juice, pineapple juice, ginger ale

KINGS FASHION

Butter Pecan syrup, Skrewball Peanut Butter Whisky, rum, banana liqueur, chocolate bitters

MOJITO

Fresh mint, premium rum, lime juice, topped with soda water

STRAWBERRY MOJITO

Fresh mint, strawberry rum, lime juice, topped with soda water

WASHINGTON APPLE MULE

Crown Apple Whisky, Apple Pucker, muddled lime and ginger beer

CRANBERRY MULE

Cranberry Vodka, cranberry juice, ginger beer and topped with a float of Grand Marnier

MOUNTAIN HURRICANE

Pineapple Rum, Dark Rum, passion fruit syrup, orange and pineapple juices, grenadine

MARGARITAS

MOUNTAIN CADILLAC

Premium Tequila, Grand Marnier, simple syrup, shaken with muddled lemon, lime, and orange

MANGONADA

Tequila, Mango puree, orange juice, a swirl of Chamoy, Tajin spiced rim, topped with fresh mango chunks and a Tamarind straw

JALAPENO CADILLAC

Premium Tequila, Grand Marnier, simple syrup, shaken with muddled jalapenos, lemon, lime and orange

RUBY RED

Azunia Black Tequila, muddled lime, lemon and oranges, simple syrup, topped with Ruby Red Squirt

CORONA-RITA

Tequila, triple sec, orange juice, muddled lime, simple syrup, salt rim, and Corona

FLAVORED MARGARITA

PITCHER \$20

Hornitos Tequila, Torani syrup, muddled lime (Two person minimum)

MARTINIS

LAVENDER-BLUEBERRY

LEMON DROP

Blueberry vodka, lavender syrup, lemon

STRAWBERRY CRÈME

Pinnacle whipped vodka, strawberry puree, cream

PEACH CRÈME

Pinnacle whipped vodka, peach and orange vodka, peach puree, cream

LEMON DROP FLIGHTS

Taster of 4 lemon drop flavors consisting of: Raspberry, Peach, Lavender-Blueberry and Strawberry-Watermelon

WHISKEY FLIGHTS

\$15, \$20, OR \$25

Your choice of four short pours of premium whiskies. Ask your server for more details on pricing

MOCKTAILS

ALCOHOL-FREE

MANGONADA

Mango puree, orange juice, swirl of Chamoy, Tajin spiced rim, topped with fresh mango chunks and a Tamarind straw

STRAWBERRY COOLER

Strawberry puree, watermelon syrup, lemonade, topped with soda water

LAVENDER LEMONADE

Lavender syrup, fresh lemon juice, soda water

PINEAPPLE COBBLER

Strawberry puree, pineapple, and lime juices, topped with soda water

BLUE LEMONADE

Grenadine, lemonade, soda water, blue raspberry syrup

EARLY RISERS

HOUSE BLOODY MARY

MIMOSAS

Choice of Sunrise or Traditional

SPANISH COFFEE

151 Rum, coffee liqueur, coffee, topped with whipped cream and cinnamon

AMARETTO COFFEE

Amaretto Liqueur, Licor 43, Baileys, topped with whipped cream and cinnamon



DESSERTS

All desserts are made in-house by our Pastry Chef and his team.

ULTIMATE CHOCOLATE SUNDAE 9

Vanilla bean ice cream, chocolate sauce, whipped cream, salted crushed nuts, topped with a cherry

BROWNIE AL A MODE 8

Topped with vanilla ice cream, whip cream, chocolate shavings, and a drizzle of chocolate syrup

BANANA JAM PUDDING 8

Banana pudding with banana jam topped with whipped cream and vanilla wafers

CHEESECAKE WITH

ASSORTED TOPPINGS 8

Ask your server for more details

DOUBLE SCOOP

VANILLA BEAN ICE CREAM 4

Add whipped cream .50
Add chocolate topping .50

