

Lunch *AND* Dinner

Starters

SW Quesadilla	\$11
Chicken, Green Chile, Cabbage, Cilantro, Salsa, Sour Cream Add Bacon (2) \$3 Guacamole \$2 Substitute Ribeye \$3	
Flatbread Pizza	\$10
ITA Red Sauce and Mozzarella Cheese Add Ham, Bacon, Sausage, Onion, Mushroom, Tomato, Bell Pepper, Green Chilies, Spinach, Mozzarella or Basil .50 each	
Calamari	\$9
Mae Ploy, Peanuts, Cabbage	
Fish Tacos	\$7
Cod, Cabbage, Pico de Gallo, Siracha Aioli	
Beef and Bean Nachos	\$8
Cheese Sauce, Tomato, Onion, Black Olive, Salsa Add Guacamole \$2 Substitute: Ribeye* \$5 Chicken \$3	
SW Wings	\$7
Dry Rub, Ranch	
Ground Beef Taco	\$2
Cabbage, Salsa and Cheddar Cheese	
Meat and Cheese Board	\$14
2 Meats, 2 Cheese, 2 Nuts, Grapes, Baguette	

Soups

House Made Soup of the Day	Cup \$4	Bowl \$6
Chili	Cup \$4	Bowl \$6

Desserts

Bear Claw	\$5
Caramel, Chocolate	
Crème Brulee	\$6
Custard, Carmelized Sugar, Berries	
Blueberry Pie	\$5
Add Ice Cream \$2	
Tiramisu	\$6
Powdered Sugar	
Brownie Sundae	\$6
Vanilla Ice Cream, Chocolate, Whipped Cream	
Ice Cream	\$4
Vanilla, Strawberry or Chocolate	

Sandwiches

Choice of Side: Sweet Potato Fries, French Fries, Coleslaw, Fruit, Onion Rings, Beans or Vegetable

Open-Faced Salmon Avocado*	\$16
LTO†, Sourdough, Siracha Aioli	
Midwestern Pork Tenderloin Sandwich	\$11
LTO†, Brioche Bun, Pickle	
Portobello Mushroom Melt	\$13
Sauteed Onion, Pesto, Spinach, Tomato, Manchego Cheese, Sourdough	
French Dip	\$12
Roast Beef, Swiss Cheese, Red Onion, Hoagie Roll, Pickle, Au Jus	
The Views Clubhouse	\$11
Turkey, Bacon, Lettuce, Tomato, Avocado, Sourdough, Pickle, Mayo	
Ribeye Sandwich*	\$15
Carmelized Onion, Horseradish Sauce, Maitre d'Hotel Butter, Hoagie Roll	
Classic Sandwich	Half \$7 Full \$9
Your choice: Grilled Cheese, BLT, Turkey, Ham or Roast Beef Add Avocado \$2	
Reuben	\$11
Corned Beef or Turkey, Sauerkraut, Swiss Cheese, Rye Bread, 1,000 Island Dressing	
The Views Burger*	\$10
LTO†, pickle Add Bacon, Guacamole or Chili \$2 Add Green Chile, Cheese or Mushroom .50	
Crispy Chicken Sandwich	\$12
Tomato, Swiss Cheese, Avocado, Siracha Aioli, Brioche Bun	

†Lettuce, Tomato, Onion



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Entrees

Bourbon Marinated Ribeye*	\$17
Bourbon Glaze, Chef's Potato and Vegetable	
Pork Medallions*	\$14
Natural Pan Gravy, Chef's Potato and Vegetable	
Salmon Buerre Rouge*	\$16
Fine Herbs, Leeks, Mushrooms, Red Wine, Lemon, Butter, Chef's Potato and Vegetable	
Sea of Cortez Blue Shrimp Scampi*	\$18
Garlic, Lemon, White Wine, Fine Herbs, Red Bell Pepper, Angel Hair Pasta, Garlic Bread	
Raspberry-Chili Chicken	\$13
Raspberry Chili Coulis, Wild Rice, Chef's Vegetable	
Portobello Brochette	\$11
Portobello, Zucchini, Cherry Tomatoes and Onion Drizzled with Olive Oil, Wild Rice Medley	
Farmed Dinner	\$12
Six Freshly Prepared Vegetables	
Fish 'n Chips	\$13
Beer Battered Cod, Coleslaw, Fries	

Salads

Fresh Assorted Fruit	Half \$6	Full \$9
Fresh Fruit, Mango or Raspberry Sorbets, Strawberry Mint Yogurt Sauce		
Chopped Cobb	Half \$9	Full \$12
Chicken, Bacon, Tomato, Eggs, Blue Cheese, Avocado, Crostini		
Chicken Taco Salad		\$11
Mixed Greens, Crispy Chicken, Beans, Cheddar Cheese, Salsa, Guacamole, Sour Cream		
Caesar Salad	Half \$6	Full \$9
Romaine, Parmesan Cheese, Crostini, Caesar Dressing		
Add Ribeye* \$6 Chicken \$3 Salmon* \$4		
Mixed Green Salad	Half \$5	Full \$7
Mixed Greens, Cherry Tomatoes, Cucumber, Red Onion		
Add Ribeye* \$6 Chicken \$3 Salmon* \$4		
Tuna Salad	Half \$7	Full \$10
Hard Boiled Eggs, Cherry Tomatoes, Cucumber, Red Onion, Roasted Red Pepper, Mixed Greens, Crostini		

Beverages

Soft Drink	\$2
Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade or Root Beer	
Coffee	\$2
Iced Tea or Arnold Palmer	\$2
Hot Tea	\$2
Earl Gray, Lipton Decaf, Chamomile Green Tea, Cinnamon Apple, Orange Spice or Lemon	
Hot Chocolate	\$2
Hot Apple Cider	\$2
Juice	Small \$3 Large \$4
Apple, Cranberry, Orange, Grapefruit or Tomato	

Join Us For Happy Hour

Daily, 3-6 PM

Food and Drink Specials

Live Entertainment

Every Friday and Saturday, 5:30-8 PM

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Specialty Drinks

Juniper Blossom	\$10
Citrus Gin, Elderflower, Lemon, Soda, Pink Peppercorn, Crème de Violette	
Mint Berry Julip	\$9
Bourbon, Mint, Simple Syrup, Strawberry	
Figgy Manhattan	\$11
Barrel-Aged Fig Whiskey, Bruto Americano, Bitters, Griotte Cherry	
Tequila Fashion	\$9
Blanco Tequila, Averno, Bitters, Agave, Jalapeño	
Peppered Rye Smash	\$10
Rye Whiskey, Rosemary, Lemon, Simple Syrup, Cabernet Float	
Black Madras	\$10
Local Vodka, Orange, Cranberry, Crème de Cassis	
Spiced Appletini	\$10
Potato Vodka, Apple Shrub, Lemon, Ginger	
The “Jim Saunders”	\$10
Brandy, Hot Chocolate	

Off the Vine

Whites

	glass	bottle
Sparkling Opera Prima	\$6	\$24
Chardonnay	\$5	\$20
Sycamore Lane		
The Crusher	\$8	\$32
Riesling Charles and Charles	\$7	\$28
Pinot Grigio Stella	\$6	\$24
Sauvignon Blanc Clifford Bay	\$8	\$32
Moscato Bulletin	\$6	\$24
Seasonal White	\$6	\$24
Ask Server for Details		

Reds

Pinot Noir Simple Life	\$7	\$28
Merlot Deloach	\$6	\$24
Malbec Alta Vista	\$6	\$24
Cabernet Sauvignon		
Montpellier	\$5	\$24
Clayhouse	\$8	\$32
Seasonal Red	\$6	\$24
Ask Server for Details		

Hops and Barley

Local Taps

	pint	pitcher
Barrio Rojo-Red Ale, Tucson, AZ	\$4	\$16
Seasonal IPA	\$4	\$16
Dragoon Golden Ale, Tucson, AZ	\$4	\$16
Papago Orange Blossom Wheat Tempe, AZ	\$4	\$16
Oak Creek Nut Brown Ale Sedona, AZ	\$4	\$16
Uncle Bear’s Foggy Doggy Coffee Milk Stout, Ahwatukee, AZ	\$4	\$16

Oldies but Goodies

	pint	pitcher
Bud Light	\$3	\$12
Coors Light	\$3	\$12
Miller Lite	\$3	\$12
Stella Artois	\$4	\$16
Rolling Rock	\$3	\$12
Full Sail Session Red	\$3	\$12

Cans and Bottles

Coors Light	\$3
Miller Lite	\$3
Budweiser, 16 oz Aluminum	\$5
Bud Light, 16 oz Aluminum	\$5
Michelob Ultra, 16 oz Aluminum	\$5
Dragoon IPA, 16 oz Aluminum	\$6
Tucson, AZ	
Sierra Nevada Torpedo	\$4
Dos XX Lager	\$4
Heineken	\$4
Woodchuck Dry Apple Cider	\$5
O’Doul’s Amber (Non-Alcoholic)	\$3