

All Day Sunday



Eggs and More

Substitute for Potato: Fruit \$1 or Sliced Tomato \$.50

Bagel and Lox				\$12
Smoked Scottish Salmon, Hard Boiled Egg, Capers, LTO [†] , Cream Cheese and Lemon				
Build Your Own Omelet				\$7
3 Eggs, Potatoes, Toast Add Ham, Bacon, Sausage, Chili, Onion, Mushroom, Tomato, Peppers, Green Chiles, Spinach or Choice of Cheese .50				
Breakfast Quesadilla				\$9
2 Scrambled Eggs, Bacon, Cheddar Cheese, Salsa and Sour Cream				
Veggie Scramble				\$9
Chick Peas, Spinach, Mushroom, Onion, Fruit, Toast or Biscuit Add Bacon (2) \$2 Sausage Patty (1) \$1.5 Egg \$1 Andouille Sausage \$3 Ham \$2 Ribeye \$6				
Steel Cut Oatmeal				\$8
Brown Sugar, Milk, Raisins Add Berries \$1				
Pancakes				\$6
Add Berries or Whipped Cream \$1				
Waffle				\$6
Add Berries or Whipped Cream \$1				
Mildred's Breakfast*				\$5
One Egg, Potatoes, Toast Add Bacon (2) \$2 Sausage Patty (1) \$1.5 Egg \$1 Andouille Sausage \$3 Ham \$2 Ribeye \$6				
Grande Parfait				\$7
Granola, Yogurt, Berries, Mint				
Eggs Benedict*				\$10
Ham or Bacon, Potatoes, English Muffin, Hollandaise				

Soups

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

Salads

Fresh Assorted Fruit	Half \$6	Full \$9
Fresh Fruit, Mango and 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 Add Ribeye* \$6 Chicken \$3 Salmon* \$4		
Tuna Salad	Half \$7	Full \$10
Hard Boiled Eggs, Cherry Tomatoes, Cucumber, Red Onion, Mixed Greens, Crostini		

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

Entrees

Bourbon Marinated Ribeye*	\$17
Bourbon Glaze, Potato, Vegetable	
Salmon Buerre Rouge*	\$16
Fine Herbs, Leeks, Mushrooms, Red Wine, Lemon, Butter, Potato and Vegetable	
Raspberry-Chili Chicken	\$13
Raspberry Chili Coulis, Wild Rice, Seasonal Vegetable	
Pork Medallions*	\$14
Natural Pan Gravy, Potato, Vegetable	
Farmed Dinner	\$12
Six Freshly Prepared Vegetables	

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	
Portabella 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	
Ribeye Sandwich*	\$15
Carmelized Onion, Horseradish Sauce Maitre d'Hotel Butter	
Classic Sandwich	Half \$7 Full \$9
Your choice: Grilled Cheese, BLT, Turkey, Ham, Roast Beef or Tuna Salad 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

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, Lemon Green Tea, Cinnamon Apple or Orange Spice	
Hot Chocolate	\$2
Hot Apple Cider	\$2
Juice	Small \$3 Large \$4
Apple, Cranberry, Orange, Grapefruit or Tomato	

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Specialty Drinks

Juniper Blossom	\$10
Citrus Gin, Elderflower, Lemon, Pink Peppercorn, Soda, 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

	glass	bottle
Whites		
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

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

	pint	pitcher
Oldies but Goodies		
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

