

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	

Soups

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

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	

Sandwiches

<i>Choice of Side: Sweet Potato Fries, French Fries, Coleslaw, Fruit, Onion Rings, Beans or Vegetable</i>	
BBQ Smoked Brisket Sandwich	\$15
Brisket in Whiskey BBQ Sauce, Green Chile, Red Bell Pepper on Brioche Bun, Choice of Side	
Steak Sandwich	\$14
5 ounce NY Strip Steak, Horsey Sauce, Carmelized Onion on Brioche Bun, Choice of Side Add Choice of Cheese \$.50	
French Dip	\$12
Roast Beef, Swiss Cheese, Red Onion, Hoagie Roll, Pickle, Au Jus	
BBQ Chicken Sandwich	\$15
Chicken Breast, Whiskey BBQ Sauce, Bacon, LTO*, Pickle, Choice of Side	
The Views Clubhouse	\$11
Turkey, Bacon, Lettuce, Tomato, Avocado, Sourdough, Pickle	
Classic Sandwich	Half \$7 Full \$9
Your choice: Grilled Cheese, BLT, Turkey, Ham, Roast Beef or Tuna Salad Add Avocado \$2	
Reuben	\$12
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	
Beyond Burger	\$16
Red Bell Peppers, Sauteed Mushrooms, LTO*, Pickle, Choice of Side	
Bagel and Lox	\$12
Smoked Scottish Salmon, Hard Boiled Egg, Capers, LTO†, Cream Cheese and Lemon	
Tuna Melt	\$10
Tuna, Tomato, Melted Swiss Cheese, Sourdough †Lettuce, Tomato, Onion	



Most everything can be made gluten free. Ask for details.

Lunch *AND* Dinner

Entrees

Half Rack Baby Back Ribs	\$13
Pork Ribs in Whiskey BBQ Sauce, French Fries and Cole Slaw	
The Views Signature Steak	\$20
10 oz. NY Strip, Whole Mushrooms, Sauteed Onions, Baked Potato and Chef's Vegetable	
Citrus Cilantro Salmon	\$17
Salmon with Lime and Lemon Juices, White Wine, Butter, Cilantro, Garlic Parmesan Risotto and Chef's Vegetable	
Mussels	\$13
White Wine, Butter, Shallots, Garlic, Parsley, Cream, Cherry Tomatoes and Garlic Parmesan Risotto	
Shrimp Florentine	\$15
Spinach, Cream, Parmesan Cheese, Angel Hair, Chef's Vegetable, Red Bell Pepper	
Saffron Chicken	\$14
Chicken Breast, Cream, Asparagus, Red Bell Pepper, Garlic Parmesan Risotto, Saffron and Chef's Vegetable	
Chicken au Vin	\$14
Chicken Breast, Leeks, Bacon, Mushrooms, Red Wine, Veal Demi Glace, Angel Hair	
Farmed Dinner	\$12
Six Freshly Prepared Vegetables	
Fish 'n Chips	\$13
Beer Battered Cod, Coleslaw, Fries	

Salads

Add to Any Salad: NY Steak* \$6 Chicken \$3 Salmon* \$4

Clubhouse Salad	Half	\$13	Full	\$13
Mixed Greens, Eggs, Ham, Turkey, Cheddar, Swiss, Cherry Tomatoes, Cucumber				
Chopped Cobb	Half	\$9	Full	\$12
Chicken, Bacon, Tomato, Eggs, Blue Cheese, Avocado, Crostini				
Caesar Salad	Half	\$6	Full	\$9
Romaine, Parmesan Cheese, Crostini, Caesar Dressing				
Mixed Green Salad	Half	\$5	Full	\$7
Mixed Greens, Cherry Tomatoes, Cucumber, Red Onion and Crostini				
Strawberry Balsamic Salad			Full	\$11
Spinach, Strawberries, Almonds, Strawberry Vinaigrette, Balsamic Glaze				
Tuna Salad	Half	\$7	Full	\$10
Hard Boiled Eggs, Cherry Tomatoes, Cucumber, Red Onion, Roasted Red Pepper, Mixed Greens, Crostini				
Vegetable Tossed Salad	Half	\$8	Full	\$11
Mixed Greens, Chick Peas, Asparagus, Cucumber, Cherry Tomatoes, Roasted Red Bell Pepper, Avocado and Crostini				

Desserts

Bear Claw	\$5
Caramel, Chocolate	
Pie of the Day	\$5
Add Ice Cream \$2	
Tiramisu	\$6
Powdered Sugar	
Italian Cream Cake	\$6
Chocolate Cake	\$6
Brownie Sundae	\$6
Vanilla Ice Cream, Chocolate, Whipped Cream	
Ice Cream	\$4
Vanilla, Strawberry or Chocolate	
Berries and Sorbet	\$8

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

Lavender Gin Smash	\$9
Tangueray, Lavender Syrup, Blackberries, Lemon, Soda	
Back 9 Hurricane	\$8
Mount Gay Rum, Banana Liqueur, Grenadine, Passion-Guava Nectar, topped with Cabernet and Fruit	
Rancho Vistoso Boulevard	\$11
Four Roses Bourbon, Sweet Vermouth, Bruto Americano, Orange Juice, Orange Bitters	
Pantano Mule	\$9
Milagro Tequila, Ginger Beer, Lime, Jalapeno	
Views Rusty Nail	\$10
Monkey Shoulder Scotch, Housemade Scotch Liqueur	
Manhattan	\$10
Rye Whiskey, Carpania Antica Vermouth, Bitters	
Cucumber Rosemary Press	\$9
Russian Standard Vodka, Cucumber, Rosemary, Sprite, Orange Juice	
The "Jim Saunders"	\$6
Brandy, Hot Chocolate	
French 75	\$7
Gin, Sparkling Wine, Lemon	
Sonoran Bloody Mary	\$8
Green Chile Vodka, Housemade Bloody Mary Mix	

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 Vigneti del Sole	\$7	\$28
Sauvignon Blanc Clifford Bay	\$8	\$32
Moscato Bulletin	\$6	\$24
Seasonal White	MP	MP
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
Moobuzz	\$8	\$32
Seasonal Red	\$MP	\$MP

Hops and Barley

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

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
Firestone Walker 805	\$3	\$12
Blue Moon	\$4	\$16
Seasonal IPA	\$4	\$16

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
Corona	\$4
Full Sail Session Red	\$3
O'Doul's Amber (Non-Alcoholic)	\$3
Kaliber (Non-Alcoholic)	\$4