

All Day Sunday



Eggs and More

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

Bagel and Smoked Salmon	\$12
Cold Smoked Norwegian 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	
Quiche du Jour	\$9
Fresh Baked Individual Quiche, Choice of Potatoes or Fruit	
Breakfast Quesadilla	\$9
2 Scrambled Eggs, Bacon, Cheddar Cheese, Salsa and Sour Cream Add guacamole \$1	
Scramble of Veggies	\$9
Chick Peas, Spinach, Mushroom, Onion, Fruit, Toast or Biscuit Add Bacon (2) \$2 Sausage Patty (1) \$1.5 Egg \$1 Ham \$2 Steak \$6	
Grits with Cheese	\$5
Pancakes	\$6
Add Berries or Whipped Cream \$1	
French Toast	\$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 Ham \$2 Steak \$6	
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

Clubhouse Salad	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 Add Steak* \$6 Chicken \$3 Salmon* \$4		
Strawberry Balsamic Salad	Half \$8	Full \$11
Spinach, Strawberries, Almonds, Strawberry Vinaigrette, Balsamic Glaze		
Tuna Salad	Half \$7	Full \$10
Hard Boiled Eggs, Cherry Tomatoes, Cucumber, Red Onion, 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 Add Steak* \$6 Chicken \$4 Salmon* \$4		

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

Entrees

Half Rack Baby Back Ribs	\$13
Pork Ribs in Whiskey BBQ Sauce, French Fries and Cole Slaw	
The Views Signature Steak	\$20
8 oz. Flat Iron Steak, Whole Mushrooms, Sauteed Onions, Chef's Potato and Chef's Vegetable	
Salmon Vera Cruz	\$17
Sauteed Salmon with Green Olives, Pico de Gallo, White Wine and Orange Cilantro Farro	
Shrimp Scampi	\$16
Sea of Cortez Shrimp, White Wine, Herb Butter, Roasted Bell Pepper, Parmesan, and Angel Hair Pasta	
Saffron Chicken	\$15
Chicken Breast, Cream, Asparagus, Red Bell Pepper, Saffron, Orange Cilantro Farro and Chef's Vegetable	
Farmed Dinner	\$12
Six Freshly Prepared Vegetables	
Fish 'n Chips	\$13
Beer Battered Cod, Coleslaw, French Fries	

Sandwiches

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

French Dip	\$12
Roast Beef, Swiss Cheese, Red Onion, Hoagie Roll, Pickle, Au Jus	
Grilled Chicken Breast Sandwich	\$15
Plain, Buffalo or BBQ with Bacon, LTO*, Pickle, Hoagie Roll	
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 or Chili \$2 Guacamole \$1 Add Green Chile, Cheese or Mushroom .50	
Beyond Meat® Burger	\$16
Meatless Patty, Red Bell Peppers, Sauteed Mushrooms, LTO*, Pickle	

[†]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
Hot Chocolate	\$2
Hot Apple Cider	\$2
Juice	Small \$3 Large \$4

Most everything can be made gluten free. Ask for details.
Allergy notice: Some of our fryers may contain shellfish. Please let us know if you have an allergy.

12/3/19

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Specialty Drinks

Lavender Gin Smash	\$9
Tangeray, Lavender Syrup, Strawberries, 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		
Raeburn	\$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	glass	bottle
Pinot Noir		
Simple Life	\$7	\$28
Seeker	\$8	\$32
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 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
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 Tucson, AZ	\$6
Sierra Nevada Torpedo	\$4
Dos XX Lager	\$4
Heineken	\$4
Woodchuck Dry Apple Cider	\$5
White Claw Hard Seltzer	\$5
Corona	\$4
Corona Premier	\$5
Session Red, Light or Mexican	\$3
O'Doul's Amber (Non-Alcoholic)	\$3
Kaliber (Non-Alcoholic)	\$4

