

Breakfast

7-11 AM

Eggs and More

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

Bagel and Smoked Salmon	\$14
Cold Smoked Norwegian Salmon, Hard Boiled Egg, Capers, LTO [†] , Cream Cheese and Lemon	
The Sun City*	\$9
Two Small Pancakes or 2 Biscuits with Country Gravy, 2 Eggs, 2 Bacon Strips	
Build Your Own Omelet	\$8
3 Eggs, Potatoes, Toast Add Ham, Bacon, Sausage, Chili, Onion, Mushroom, Tomato, Peppers, Green Chiles, Spinach or Choice of Cheese .50	
Breakfast Quesadilla	\$11
2 Scrambled Eggs, Bacon, Cheddar Cheese, Salsa and Sour Cream Add Guacamole \$1	
Scramble of Veggies	\$11
Chick Peas, Spinach, Mushroom, Onion, Fruit, Toast or Biscuit Add Bacon (2) \$3 Sausage Patty (1) \$1.5 Ham \$2 Steak \$8 Egg \$1	
Sunriser Sandwich or Burrito	\$7
Over Hard Egg, Ham, Bacon or Sausage, American Cheese on Choice of Bread or Flour Tortilla	
Steel-Cut Oatmeal	\$5
Brown Sugar, Raisins, Milk Add Berries \$1	
Grits with Cheese	\$6
Pancakes or French Toast	\$6
Add Berries or Whipped Cream \$1	
Heartland Waffle	\$7
Add Berries or Whipped Cream \$1	
Mildred's Breakfast*	\$6
One Egg, Potatoes, Toast Add Bacon (2) \$3 Sausage Patty (1) \$1.5 Ham \$2 Steak \$8 Egg \$1	
Eggs Benedict*	\$11
Ham, Bacon or Sausage, Potatoes, English Muffin, Hollandaise	
Home Made Country Fried Steak and Eggs	\$13
Two Eggs, Potatoes, Biscuit	

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



Bakery

Bear Claw	\$5
Caramel and Chocolate Sauces	
Bagel	\$4
Cream Cheese	
English Muffin	\$2
Buttermilk Biscuit, Homemade	\$2
Buttermilk Biscuits with Cream Gravy	\$4
Toast	\$2
Sourdough, Whole Grain, Rye or Cinnamon Raisin	
Gluten Free Toast	\$3
Avocado Toast	\$5
One Slice of Toast with Avocado with Balsamic Glaze, LTO	
Flour Tortilla	\$1
Chocolate Chip Cookie	\$3
Brownie	\$3

Beverages

Soft Drink	\$3
Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade or Root Beer	
Coffee	\$2.5
Iced Tea or Arnold Palmer	\$3
Hot Tea	\$3
Earl Gray, Lipton Decaf, Chamomile, Green Tea, Cinnamon Apple, Lemon or Orange Spice	
Hot Chocolate	\$3
Juice	Small \$4 Large \$5
Apple, Cranberry, Orange, Grapefruit Pineapple or Tomato	
Milk	Small \$3 Large \$4
Chocolate Milk, Add \$.50	
French 75	\$7
Gin, Sparkling Wine, Lemon	
Sonoran Bloody Mary	\$8
Green Chile Vodka, Housemade Bloody Mary Mix	

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.

Lunch *AND* Dinner

Starters

Green Chile Quesadilla	\$9
Cheddar Cheese, Green Chile, Cabbage, Cilantro, Salsa, Sour Cream Add Chicken \$6 Steak* \$8 Shrimp \$7	
Potato Skins	\$11
Cheese, Bacon, Green Onion, Sour Cream	
Calamari	\$11
Breaded Calamari, Cabbage, Mae Ploy, Peanuts	
Fish Tacos	\$9
Cod, Cabbage, Pico de Gallo, Siracha Aioli	
Street Tacos	\$14
Mahi Mahi or Shrimp, Cilantro, Lime, Avocado Aioli, Corn or Flour Tortilla	
Beef Taco	\$2
Cabbage, Tomato, Onion, Salsa	
Nachos	\$10
Ground Beef, Tortilla Chips, Cheese Sauce, Beans, Tomato, Onion, Black Olives, Salsa Add Guacamole \$1 Substitute: Steak* \$6 Chicken \$4	
SW Wings	\$10
Dry Rub, Choice of Sauce	
Fried Shrimp	\$12
House Battered with Tarter or Cocktail Sauce	
Mussels	\$13
White Wine, Butter, Shallots, Garlic, Cherry Tomatoes, Toast Points	

Soups

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

Beverages

Soft Drink	\$3
Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade or Root Beer	
Coffee	\$2.5
Iced Tea or Arnold Palmer	\$3
Hot Tea	\$3
Earl Gray, Lipton Decaf, Chamomile, Green Tea, Cinnamon Apple, Orange Spice or Lemon	
Hot Chocolate	\$3
Juice	Small \$4 Large \$5
Apple, Cranberry, Orange, Grapefruit, Pineapple or Tomato	
Milk	Small \$3 Large \$4
Chocolate Milk, Add \$.50	

Sandwiches

Bagel and Smoked Salmon	\$14
Cold Smoked Norwegian Salmon, Hard Boiled Egg, Capers, LTO [†] , Cream Cheese and Lemon	
Meatloaf Sandwich*	\$13
On Sourdough with Mashed Potatoes, Brown or Country Gravy	
<i>Items Below Come with Choice of Side: Sweet Potato Fries, French Fries, Coleslaw, Fruit, Onion Rings, Beans or Vegetable</i>	
Philly Cheese Steak Sandwich*	\$15
Shaved Steak, Carmelized Onion, Roasted Red Peppers and Provolone on Hoagie Roll	
French Dip	\$14
Roast Beef, Swiss Cheese, Red Onion, Hoagie Roll, Pickle, Au Jus	
Grilled Chicken Breast Sandwich*	\$16
Plain, Buffalo or BBQ with Bacon, LTO [†] , Pickle, Brioche Bun	
The Views Clubhouse	\$14
Turkey, Bacon, Lettuce, Tomato, Avocado, Sourdough, Pickle	
Classic Sandwich	Half \$8 Full \$12
Your choice: Grilled Cheese, BLT, Turkey, Ham, Roast Beef or Tuna Salad Add Avocado \$2	
Reuben	\$14
Corned Beef or Turkey, Sauerkraut, Swiss Cheese, Rye Bread, 1,000 Island Dressing	
The Views Burger*	\$12
LTO [†] , pickle Add Bacon or Chili \$2 Guacamole \$1 Add Green Chile, Cheese or Mushroom .50	
Beyond Meat® Burger	\$16
Meatless Patty, LTO [†] , Pickle	
Tuna Melt	\$13
Tuna, Tomato, Melted Swiss Cheese Sourdough	

[†]Lettuce, Tomato, Onion



The CDC does not recommend sharing of food during this time.
Do so at your own risk.

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.

Lunch *AND* Dinner

Entrees

Half Rack Baby Back Ribs	\$15
Pork Ribs in Whiskey BBQ Sauce, French Fries and Cole Slaw	
Pot Roast	\$15
Beef Roast with Carrots, Vegetable, Mashed Potatoes with Brown Gravy	
Chicken Fried Steak	\$14
House Made Beef Fritter, Mashed Potatoes, Vegetable, Brown or Country Gravy	
Meatloaf	\$15
Mashed Potatoes, Vegetable, Brown or Country Gravy	
Chicken Piccata	\$16
White Wine, Lemon, Capers, Herb Butter with Angel Hair Pasta and Chef's Vegetable	
Sweet Chile Salmon	\$17
Sauteed Salmon with Mae Ploy, Vegetable and Wild Rice	
Cioppino	\$20
Mahi Mahi, Shrimp, Mussels, Tomato, Garlic, Shallot, White Wine, Polenta and Toast Points	
Fried Shrimp	\$16
House Battered Shrimp, French Fries, Vegetable, Tartar or Cocktail Sauce	
Fish 'n Chips	\$14
Beer Battered Cod, Coleslaw, Fries	
Lemon Rosemary Farmed Dinner	\$13
Five Freshly Prepared Vegetables Seasoned with Lemon and Rosemary, Parsley Potatoes	

Salads

Add to Any Salad: Steak \$8 Chicken \$6 Salmon* \$7*

Squash and Beet Salad	Half \$8	Full \$12
Butternut Squash, Golden Beets, Candied Pecans, Goat Cheese, Champagne Vinaigrette, Balsamic Glaze		
Chopped Cobb	Half \$9	Full \$14
Chicken, Bacon, Tomato, Eggs, Blue Cheese, Avocado, Crostini		
Caesar Salad	Half \$8	Full \$12
Romaine, Parmesan Cheese, Crostini, Caesar Dressing		
Chicken Taco Salad		Full \$13
Mixed Greens, Tomato, Onion, Black Olives, Beans, Cheddar, Salsa, Sour Cream, Guacamole		
Strawberry Balsamic Salad	Half \$8.5	Full \$13
Spinach, Strawberries, Almonds, Goat Cheese, Strawberry Vinaigrette, Balsamic Glaze		
Tuna Salad	Half \$8.5	Full \$13
Hard Boiled Eggs, Cherry Tomatoes, Cucumber, Red Onion, Roasted Red Pepper, Mixed Greens, Crostini		
Vegetable Tossed Salad	Half \$8.5	Full \$13
Mixed Greens, Chick Peas, Asparagus, Cucumber, Cherry Tomatoes, Roasted Red Bell Pepper, Avocado and Crostini		

Desserts

Bear Claw	\$7
Caramel, Chocolate	
Pie of the Day	\$5
<i>Add Ice Cream \$2</i>	
Chocolate Mousse Pie, House Made	\$8
Chocolate Layer Cake	\$7
Brownie Sundae, House Made	\$8
Vanilla Ice Cream, Chocolate, Whipped Cream	
Chocolate Chip Cookie Sundae,	\$8
House Made with Vanilla Ice Cream, Chocolate and Carmel	
Ice Cream	\$4
Vanilla, Strawberry or Chocolate	

Ask about our Home Made Bakery Specials

Join Us for Happy Hour

Daily 3-6 PM

Food and Drink Specials

Live Entertainment

Every Saturday, 5 PM; reserve table online

Take-out service available 8 AM-6 PM
Call The Views Restaurant to order a meal to take home:
(520) 825-3277. Pick up curbside.

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

Specialty Drinks

SCOV Negroni	\$11
Gin, Cynar, Bitters	
Sweet Tea Rum Punch	\$10
Rum, Iced Tea, Agave	
Pantano Mule	\$9
Milagro Tequila, Ginger Beer, Lime, Jalapeno	
Views Rusty Nail	\$10
Monkey Shoulder Scotch, Housemade Scotch Liqueur	
Irish Blueberry Smash	\$12
Irish Whiskey, Blueberry, Fernet, Lemon, Soda	
Lime Blossom Martini	\$11
Vodka, Lime, Elderflower, Agave	
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	\$7	\$24
Chardonnay	\$6	\$20
Sycamore Lane		
Cloudfall	\$9	\$32
Riesling Charles and Charles	\$8	\$28
Pinot Grigio Vigneti del Sole	\$8	\$28
Sauvignon Blanc Clifford Bay	\$9	\$32
Moscato Bulletin	\$7	\$24
Seasonal White	\$MP	\$MP
Ask Server for Details		

Reds	glass	bottle
Pinot Noir		
Simple Life	\$8	\$28
Seeker	\$9	\$32
Merlot Cannonball	\$7	\$24
Malbec Alta Vista	\$7	\$24
Cabernet Sauvignon		
Montpellier	\$6	\$24
High Heaven	\$9	\$32
Seasonal Red	\$MP	\$MP

Hops and Barley

Local Taps	pint	pitcher
Barrio Rojo-Red Ale, Tucson, AZ	\$5	\$20
Dragoon Golden Ale, Tucson, AZ	\$5	\$20
Oak Creek Nut Brown Ale	\$5	\$20
Sedona, AZ		
Uncle Bear's Foggy Doggy	\$5	\$20
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
Full Sail Pilsner	\$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	
Hazy Little Thing IPA	\$4
Dos XX Lager or Amber	\$4
Heineken	\$4
Angry Orchard Hard Cider	\$5
White Claw Hard Seltzer	\$5
Corona	\$4
Corona Premier	\$5
Session Red or Mexican	\$3
O'Doul's Amber (Non-Alcoholic)	\$3
Kaliber (Non-Alcoholic)	\$4