

Lunch *AND* Dinner

Starters

Green Chile Quesadilla	\$9
Cheddar Cheese, Green Chile, Cabbage, Cilantro, Salsa, Sour Cream	
<i>Add Chicken \$6 Steak* \$8 Shrimp \$7</i>	
Baked Brie	\$13
Apple Chutney, Pesto, Toast Points	
Calamari	\$12
Breaded Calamari, Cabbage, Mae Ploy, Peanuts	
Fish Tacos	\$10
Cod, Cabbage, Tomato, Green Onion, Choice of Siracha or Avocado Aioli, Corn or Flour Tortilla	
Substitute: Salmon \$4 Shrimp \$5 Mahi Mahi \$5	
Nachos	\$10
Ground Beef, Tortilla Chips, Cheese Sauce, Beans, Tomato, Onion, Black Olives, Salsa	
<i>Add Guacamole \$1</i>	
Substitute: Steak* \$6 Chicken \$4	
SW Wings	\$12
Dry Rub, Choice of Sauce	
Shrimp Cocktail	\$11
Six Chilled Shrimp, Cocktail Sauce	
Prime Rib Sliders	\$13
Carmelized Onion, Horsey Sauce	
Spinach Artichoke Dip	\$12
Grilled Vegetable Chips, Tortilla Chips	

Sandwiches

Bagel and Smoked Salmon	\$16
Cold Smoked Norwegian Salmon, Hard Boiled Egg, Capers, LTO [†] , Cream Cheese and Lemon	
<i>Items Below Come with Choice of Side: Sweet Potato Fries, French Fries, Coleslaw, Fruit, Onion Rings, Beans or Vegetable</i>	
BBQ Smoked Brisket*	\$15
Carmelized Onions, Housemade Whiskey BBQ Sauce, on Brioche Bun	
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	
California Chicken Sandwich*	\$16
Grilled Chicken Breast, Tomatoes, Onion, Avocado, Dijonnaise, Swiss Cheese	
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	
<i>Add Avocado \$2</i>	
Reuben	\$14
Corned Beef or Turkey, Sauerkraut, Swiss Cheese, Rye Bread, 1,000 Island Dressing	
The Views Burger*	\$12
LTO [†] , pickle	
<i>Add Bacon or Chili \$2 Guacamole \$1</i>	
<i>Add Green Chile, Cheese or Mushroom .50</i>	
Housemade Black Bean Burger	\$11
Red Wine Carmelized Onions, LTO [†] , pickle, on Potato Bun	
Tuna Melt	\$13
Tuna, Tomato, Melted Swiss Cheese Sourdough	

[†]Lettuce, Tomato, Onion

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
<i>Chocolate Milk, Add \$.50</i>	



*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	\$16
Pork Ribs in Whiskey BBQ Sauce, French Fries and Coleslaw	
BBQ Smoked Brisket Platter	\$16
French Fries, Mac and Cheese, Coleslaw, Housemade Whiskey BBQ Sauce	
Country Fried Steak	\$14
Housemade Beef Fritter, Mashed Potatoes, Vegetable, Brown or Country Gravy	
Beef Bourguignon	\$17
Mashed Potatoes, Chef's Vegetable	
Chicken Piccata	\$16
White Wine, Lemon, Capers, Herb Butter with Fettuccine and Chef's Vegetable	
Spinach Artichoke Chicken	\$16
Rice Pilaf, Chef's Vegetable	
Salmon à la Dutch	\$18
Hollandaise, Capers, Rice Pilaf, Chef's Vegetable	
Grilled Mahi Mahi with Pineapple Salsa	\$17
Cilantro Lime Rice, Chef's Vegetable	
Blackened Shrimp Alfredo	\$17
Andouille Sausage, Roasted Red Peppers, Fettuccine, Garlic Bread	
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 *Mahi Mahi* \$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, Candied Pecans, 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		
Roasted Vegetable Salad	Half \$8.5	Full \$13
Brussels Sprouts, Beets, Carrots, Zucchini, Mixed Greens		

Soups

Housemade Soup of the Day

	Cup \$4	Bowl \$6
Chili	Cup \$4	Bowl \$6

Desserts

Classic Creme Brulee	\$9
Bear Claw	\$7
Caramel, Chocolate	
Pie of the Day	\$5
Add Ice Cream \$2	
Chocolate Layer Cake	\$6
Brownie Sundae, Housemade	\$8
Vanilla Ice Cream, Chocolate, Whipped Cream	
Chocolate Chip Cookie Sundae,	\$8
Housemade with Vanilla Ice Cream, Chocolate and Carmel	
Ice Cream	\$4
Vanilla, Strawberry or Chocolate	

Ask about our Home Made Bakery Specials

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

Specialty Drinks

Honeysuckle	\$10
Lemon Gin, Passion Guava, Drambuie, Orange Juice, Lemon, Lime, Rosemary, Sprite	
Oro Sunset	\$9
Four Roses Bourbon, Apple Shrub, Lemon and Lime, Orange Juice, Float of Cabernet	
Summer Sangria	\$9
Orange Gin, Peach Liqueur, Passion Orange Guava, Rosé Wine, Soda	
Penicillin	\$8
Monkey Shoulder Scotch, Lemon, Agave Ginger Liqueur	
Water Hazard	\$8
Mount Gay Rum, Blue Caraçao, Agave Nectar, Pineapple, Lime	
Lime Blossom	\$7
Russian Standard Vodka, Lime, Elderflower, Agave	
The "Jim Saunders"	\$9
Brandy, Hot Chocolate	
French 75	\$9
Gin, Sparkling Wine, Lemon	
Sonoran Bloody Mary	\$9
Green Chile Vodka, Housemade Bloody Mary Mix, Garnish	

Off the Vine

Whites	glass	bottle
Sparkling Chardonnay Opera Prima	\$7	\$24
Sycamore Lane	\$6	\$20
Geyser Peak	\$9	\$32
Riesling Seeker	\$8	\$28
Pinot Grigio Vigneti del Sole	\$8	\$28
Sauvignon Blanc Tangent	\$9	\$32
Moscato Bulletin	\$7	\$24
Seasonal White	\$MP	\$MP
Ask Server for Details		

Reds

Pinot Noir Simple Life	\$8	\$28
Merlot Cannonball	\$7	\$24
Blend Klinker Brickmason	\$9	\$32
Cabernet Sauvignon		
Montpellier	\$6	\$24
Hedges CMS	\$9	\$32
Seasonal Red	\$MP	\$MP
Ask Server for Details		

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 Sedona, AZ	\$5	\$20
Uncle Bear's Foggy Doggy Coffee Milk Stout, Ahwatukee, AZ	\$5	\$20
Four Peaks WOW Orange Wheat Ale, Tempe, AZ	\$5	\$20

Oldies but Goodies	pint	pitcher
Bud Light	\$3	\$12
Coors Light	\$3	\$12
Miller Lite	\$3	\$12
Stella Artois	\$4	\$16
Dos XX Lager	\$4	\$16
Firestone Walker 805	\$3	\$12
Hop Nosh 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
Hazy Little Thing IPA	\$4
Dos XX Amber	\$4
Heineken	\$4
Angry Orchard Hard Cider, 16 oz	\$6
White Claw Hard Seltzer	\$5
Corona	\$4
Corona Premier	\$5
Blue Moon	\$4
Guinness, 16 oz	\$4
O'Doul's Amber (Non-Alcoholic)	\$3
Kaliber (Non-Alcoholic)	\$4