

THE VIEW

at *p*o*iute*

Small Bites

N.E. Clam Chowder 9
new England style chowder with clams
cup option available \$6

French Onion Soup 10
rich stock combo, caramelized onions,
garlic crouton, topped with a blend of
swiss and mozzarella

Beer Battered Onion Rings 8
creamy parmesan ranch

Truffle Fries 9
house fries with truffle oil and a truffle zest,
himalayan salt, shaved parmesan cheese
plain option available \$6

Pretzel Bites 8
three cheese fondue sauce and whole grain
mustard

Fried Mozzarella Ciliegini 8
fried mozzarella balls with a plum tomato
sauce

Hand Breaded Chicken Strips 8
three panko breaded chicken strips, black
pepper with a parmesan ranch

Granola Parfait Fruit Plate 9
greek vanilla yogurt with fresh berries,
granola and seasonal fruit

Shrimp Fried Rice 9
long grain rice, sesame oil, soy sauce,
celery, carrots
chicken option available

Available at 10:00am Monday through Sunday

An automatic 20% gratuity will be added to
parties of 6 or more

Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk
of food borne illness, especially if you have
certain medical conditions

Tasting Plates

Street Tacos 12
three chopped brisket tacos, cilantro,
onions with a house made spicy salsa

Chicken Pita Quesadilla 15
grilled chicken breast, pita bread, pepper
jack blend, cilantro with a light ranch
drizzle

Shrimp Cocktail 16
five large shrimp, spicy cocktail sauce and
sliced lemons

Jalapeño Cilantro Wings 18
eight wings tossed in our house made
signature sauce of fresh cilantro, jalapeños,
brown sugar and honey
plain and buffalo sauce options available

Brisket Nachos 18
brisket ends, three cheese fondue sauce,
pickled jalapeños, salsa, sour cream

Salads

Watermelon Avocado Salad 16
bibb lettuce, watermelon, avocado, red onion,
feta with a lemon vinaigrette

Cajun Chicken Salad 16
cajun seasoned chicken breast, mixed greens,
shredded jack cheese, diced avocado, roasted
corn, red onion, diced tomato with an avocado
ranch dressing

Mediterranean Hummus Salad 16
garbanzo beans, cherry tomatoes, chopped
onions, cucumber, feta, red pepper infused
hummus and grilled pita

Teriyaki Chicken Salad 16
grilled chicken breast, mandarin oranges,
rice noodles, mixed lettuce, toasted
almonds, sesame seeds and asian sesame
dressing

California Cobb Salad 18
diced ham, turkey, bacon, tomato, egg, mixed
greens, crumbled bleu cheese and your
choice of dressing

Shrimp Caesar Salad 18
grilled shrimp, romaine lettuce, shaved
parmesan cheese, homemade garlic croutons
and caesar dressing
Grilled chicken option available

Handhelds

Choose (1) from the following sides: Fries, Cajun Hot Chips, Sliced Tomatoes, House Coleslaw (pineapple, cilantro, red and green onions)
Onion Rings or Side Salad +\$2

Sonoran Hotdog	12
nathan's hotdog wrapped with smoked bacon, tomatoes, sautéed onions, red peppers, topped with ketchup, mayonnaise and mustard <i>plain bacon wrapped option available \$10</i>	
Wisconsin Bratwurst	12
grilled with caramelized onions, whole grain mustard on a pretzel bun	
Jalapeño Cilantro Chicken Wrap	15
grilled chicken breast, jalapeño cilantro sauce, shredded lettuce, tomato, touch of ranch wrapped in a cheese tortilla	
Open Face Tuna Melt	16
albacore tuna salad, toasted english muffin, sliced tomato and aged cheddar	
Prime Rib Sandwich	18
6 oz. slow roasted prime rib thinly sliced, caramelized onion, creamy horseradish on a grilled french roll served with au jus	
N.Y Pastrami Reuben	18
N.Y. pastrami, swiss cheese, thousand island dressing and sauerkraut served on grilled rye	
Impossible Burger <i>Vegan/Vegetarian*</i>	15
bibb lettuce, tomato and red onion on a toasted brioche <i>cheese option available</i>	
Grilled Chicken B.L.T.	16
grilled chicken, bacon, lettuce, tomato avocado and chipotle mayonnaise on a brioche bun	

Premium Wine List

Ferrari Carano Chardonnay
Robert Mondavi Private Select Cabernet
Murphy Goode Red Blend
Murphy Goode Fume Sauvignon Blanc
La Crema Monterey Chardonnay

Gourmet

Choose (1) from the following sides: Fries, Cajun Hot Chips, Sliced Tomatoes, House Coleslaw (pineapple, cilantro, red and green onions)
Onion Rings or Side Salad +\$2

Crab Cake Sandwich	18
maryland lump crab, house made tartar, lettuce, tomato, onion on grilled sourdough	
Caprese Chicken Sandwich	15
grilled chicken breast, fresh mozzarella, roasted red pepper, honey balsamic glaze on grilled sourdough	
Chicken Parmesan Sandwich	16
Panko crusted chicken breast, touch of marinara sauce, mozzarella and parmesan cheese on a toasted garlic brioche bun	
Southwest Angus Burger	16
grilled 8 oz. angus patty, green chilies, jalapeño jack cheese, red onion, lettuce, tomato with a chipotle mayo on a toasted brioche <i>plain cheeseburger option available</i>	
Black & Blue Burger	16
two 4 oz. angus patties, stuffed with famous point Reyes blue cheese, smoked bacon plum sauce on a glazed brioche	
Gruyere Mushroom Burger	16
grilled angus 8 oz. patty, oyster mushrooms, creamy aged gruyere, lettuce, tomato, onion on a toasted brioche	
BBQ Bacon Burger	16
grilled angus 8 oz. patty, aged white cheddar, smoked bacon, house made BBQ, onion rings, lettuce, tomato, onion on a toasted brioche <i>plain bacon cheeseburger option available</i>	

Drinks

Tea (iced or hot)	4
Coffee	4
Hot Chocolate	4
Milk	4
Soda (Coca-cola products)	4
Lemonade	4
Juice	4
Domestic	6
Import/Craft	7
House Wine (glass)	8
Premium Wine (glass)	10
Call	9
Premium	10