



HAPPY HOUR

Monday-Friday 3pm-6:30pm

\$5 Well

\$5 Cocktails

DRINK OF THE DAY
THE VIEW MOJITO
THE OLD FASHIONED

Wines

\$5 GLASS OF THE DAY
½ OFF WINE BOTTLES

Food

VIEW TRUFFLE FRIES 5
BACKYARD CLASSIC & FRIES 8

SUMMER ROLL (your choice) 5
CHICKEN STRIPS & FRIES 5

 Although our kitchen is not gluten-free, our culinary team have prepared these items using gluten-free recipes.  Vegetarian dishes

Please notify our staff of any severe or life-threatening food allergies.

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness, especially if you have a medical condition.



Wines

(corkage fee \$15)

BUBBLES



FORGET-BRIMONT BRUT BLANC DE BLANCS PREMIER CRU France	119
CONTE MARANI BRUT PROSECCO Italy	29
LA GOCCIA PROSECCO, SPLIT Italy	13

WHITES

ALIBRIANZA SELVA VLPINA PINOT GRIGIO Umbria, Italy	7	24
TERLATO PINOT GRIGIO Italy	12	44
COOPERS CREEK SAUVIGNON BLANC Marborough, New Zealand	11	34
SALEXIS CHARDONNAY 2013 Napa	90	
ET CETERA CHARDONNAY California-North and Central Coast	12	38
MICHAEL SULLBERG CHARDONNAY RESERVE Sonoma	9	29
NEBEL RIESLING Germany	9	27

REDS

SALEXIS MERLOT 2001 Napa	120	
PUNTI FERRER MERLOT Chile	8	26
SWEET CHEEKS PINOT NOIR RESERVE Willamette Valley, Oregon	75	
LANGETWINS SAND POINT PINOT NOIR Mokelumne River, AVA	9	27
REYNOLDS CABERNET SAUVIGNON ESTATE 2008 Napa	129	
ET CETERA CABERNET SAUVIGNON RED Sonoma	12	38
MICHAEL SULLBERG CABERNET SAUVIGNON RES Sonoma	9	29
RAVEL & STITCH CABERNET SAUVIGNON California Central Coast	59	

RED BLENDS

REYNOLDS NAUGHTY RACY Napa (Cabernet Sauvignon, Zinfandel, Cabernet Blanc, Merlot)	59	
PUNDIT SYRAH Columbia Valley	15	47

