

Mountain View GRILLE

WHITE WINE

Glass Bottle **RED WINE**

Glass Bottle

Chardonnay

House - Maggio	10	30
2023 Bread & Butter, CA	11	33
2023 Sonoma-Cutrer, Russian River, CA	13	39
2023 Parducci, Mendocino, CA		33
2024 Les Pres Verts, Languedoc-Roussillon, France	42	
2023 Maison St Vivant Bourgogne	54	
2023 The Cutrer Single Vineyard, Sonoma-Cutrer, CA	60	
2022 Les Pierres Single Vineyard, Sonoma-Cutrer, CA	66	
2022 Duckhorn, Migration, Sonoma Coast, CA	75	
2023 Rombauer, Carneros, CA	78	

Sauvignon Blanc

2024 House - Matua, New Zealand, Malborough	10	30
2022 Eco Terreno, Alexander Valley, CA		36
2023 Duckhorn, North Coast, CA		50
2022 Sinegal Estate, Sonoma County, CA		60

Riesling

2023 House- Chat. Ste Michelle, Colombia Valley	10	30
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Pinot Grigio

House	10	30
2023 Santa Margherita, Italy, Valdadigo		52

White Cabernet

Wilson Creek, Temecula, CA	42	
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Other Whites

House - White Zinfandel, JW Morris, Napa CA	10	30
House 2023 Maddalena Rose, Paso Robles, CA		30
2023 Dom. De L'ermitage Rose Menetou-Salon		48
2024 J Wilkes Pinot Blanc, Santa Barbara. CA		12

SPARKLING WINE

Gambino, Sparkling, Treviso 187ml	10	
Gambino, Sparkling, Treviso 750ml		30
La Marca, Prosecco, Veneto, Italy 187ml	12	
Wilson Creek, Sparkling Watermelon 750ml	12	36
Gloria Ferrer, Caneros, Sonoma Brut 750ml		55

Pinot Noir

House - 2024 Lapis Luna, North Coast, CA	10	30
2023 Meiomi, California	13	36
2023 Sinegal Estate, Sonoma County, CA		60
2022 Duckhorn, Migration, Sonoma Coast, CA		75
2022 Duckhorn, Golden Eye, Anderson Valley, CA		99
2022 Kosta Brown, Gaps Crown Vineyard, Sonoma Coast, CA		190
*Oregon Pinot Noir Coming Soon		

Cabernet Sauvignon

House - 2022 J Lohr, Paso Robles, CA	10	30
2021 14 Hands, Colombia Valley, CA	12	36
2022 Eco Terreno, Alexander Valley, CA	15	45
2022 Decoy by Duckhorn, Alexander Valley, CA		48
2022 Duckhorn Napa Valley, CA		84
2022 Austin Hope (1L), Paso Robles, CA		88
2022 Sinegal Estate, Napa Valley, CA		98
2020 Timeless, Napa Valley, CA		281

Cabernet Franc

2022 Eco Terreno, Alexander Valley, CA		45
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Merlot

House 2021 J. Lhor, Los Osos, Paso Robles, CA	10	30
2021 Northstar, Colombia Valley, CA	12	36
		75

Red Blend

2021 Lapis Luna, Lodi, CA	10	30
Wilson Creek, Cabernet/Zinfandel, Temecula, CA		39
2022 Eschol by Trefethen, Oak Knoll District Napa Valley, CA		45
2020 Eco Terreno Cuve Tierra, Alexander Valley, CA		51
2021 Duckhorn Paraduxx, Napa Valley, CA		90

Additional Reds

House Chianti		7
House Burgandy		7
2023 Marchesi Incisa Valmorena Barbera d' Asti, Piedmont, Italy		40
2021 Stoppiana Emilia Barbera de Alba, Piedmont, Italy		40
2016 Blaye, Cotes De Bordeaux		50
2022 Dom Desertaux Ferrand Rouge, Burgundy, France		55
2016 Chianti Classico Riserva DOCG, Tuscany, Italy		72
2022 St Emilion Grand Cru, Bordeaux		84

9oz pour +\$4 - only available for house wines

** \$15 Corkage Fee applies for all 750ml bottles**

CLASSICS

(\$10 Happy Hour)

Timeless favorites reimagined with a Palm Springs touch, crisp, balanced, and sophisticated.

Desert Martini

Crisp Ketel One Vodka with dry vermouth. *Best Paired With: Seafood or light appetizers.*

100% Agave Margarita

Smooth Cantera Negra Silver Tequila, fresh lime juice, and agave nectar. *Best Paired With: Tacos or Mexican dishes.*

Palm Springs Mule

Tito's Handmade Vodka, fresh lime juice, and ginger beer. *Best Paired With: Spicy appetizers or brunch fare.*

Negroni

Beefeater Gin, sweet vermouth, and Campari. *Best Paired With: Charcuterie or pre-dinner bites.*

The Princess Paloma

Cantera Negra Silver Tequila, fresh lime juice, grapefruit soda, and agave nectar. *Best Paired With: Seafood or salads.*

Mountain View Cosmos

House vodka, cranberry juice, triple sec, and fresh lime juice. *Best Paired With: Brunch or fruit-forward dishes.*

Irish Coffee

Jameson Irish Whiskey, hot coffee, brown sugar. *Best Paired With: Desserts or breakfast items.*

SEASONAL SIPS

(\$10 Happy Hour)

Rotating delights inspired by the seasons, fresh, festive, and flavorful.

Barrel Aged Old-Fashioned

House-made barrel-aged old-fashioned with bitters and sugar. *Best Paired With: Steak or desserts.*

Cadillac Margarita

Cantera Negra Reposado Tequila, Patron Citronge, agave nectar, fresh lime juice, and Grand Marnier float. *Best Paired With: Mexican dishes.*

The Sangria Goblet

Red wine, brandy, triple sec, orange juice, fresh lemon juice, simple syrup, and club soda. *Best Paired With: Tapas or shared plates.*

The Snowbird Toddy

Maker's Mark Bourbon, honey, fresh lemon juice, and hot water. *Best Paired With: Desserts.*

Sandia-Rita

Cantera Negra Silver Tequila, fresh lime juice, agave nectar, and sparkling watermelon wine top. *Best Paired With: Salads.*

For the Birdies

Sky Watermelon Vodka, fresh lime juice, and simple syrup. *Best Paired With: Fruit platters.*

CRAFT SPECIALTIES

(\$10 Happy Hour)

Unique creations show casing bold flavors and innovative twists, elevated and intriguing.

- 12 **Blueberry Lemon Drop** 13
Stolichnaya Blueberry and Absolut Lemon Vodkas, fresh lemon juice, and simple syrup. *Best Paired With: Light desserts or salads.*
- 12 **Aperol Spritz or Italian Spritz** 13
Aperol and La Marca Prosecco with club soda, orange slice or Limoncello and La Marca with club soda. *Best Paired With: Appetizers or light bites.*
- 12 **Berry Cosmo** 13
Ciroc Red Berry Vodka, cranberry juice, triple sec, and fresh lime juice. *Best Paired With: Brunch or desserts.*
- 12 **St-Germain Vodka Collins** 13
Ketel One Vodka & St-Germain Elderflower liqueur with fresh lemon juice, simple syrup, and club soda. *Best Paired With: Salads or light meals.*
- 12 **The Botanist Negroni** 13
The Botanist Gin, sweet vermouth, and Campari. *Best Paired With: Charcuterie.*
- 12 **The Southside Empress** 13
Empress 1908 Gin, fresh lime juice, simple syrup, and fresh mint. *Best Paired With: Light appetizers.*
- 12 **The Eastside Gray Whale** 13
Gray Whale Gin, fresh lime juice, simple syrup, cucumber slices, and fresh mint. *Best Paired With: Salads.*
- 12 **Mezcal Old Fashioned** 13
La Tierra De Acre Mezcal, agave nectar, and Angostura bitters. *Best Paired With: Grilled meats.*
- 12 **Kleos Mojito** 13
Kleos Mastiha Spirit, fresh lime juice, simple syrup, fresh mint, and club soda. *Best Paired With: Mediterranean apps.*
- 16 **Agave Sunrise** 13
Cantera Negra Reposado Tequila, orange juice, and grenadine. *Best Paired With: Breakfast or sunset dinners.*
- 14 **DESSERT COCKTAILS** (\$10 Happy Hour)
Indulgent finales with a boozy edge, sweet and satisfying.
- Espresso Martini** 14
Cantera Negra Café Tequila Liqueur and Stolichnaya Vanilla Vodka with espresso and simple syrup. *Best Paired With: Chocolate desserts.*
- The Winter Classic** 14
Bailey's Irish Cream and Stolichnaya Vanilla Vodka with espresso and simple syrup. *Best Paired With: Pastries.*
- Anejo Nightcap** 14
Cantera Negra Anejo Tequila, Amaro. *Best Paired With: Dark chocolate.*
- Grahms 40yr Port** (all day happy hour price) 30
Graham's 40 Year Tawny Port. *Best Paired With: Aged cheeses.*