

THE
VIEW
DAILY FARE

STARTERS

- SALT & PEPPER CALAMARI 20** 
Banana Peppers | Mae Ploy | Greens
- CALIFORNIA ARTISAN CHEESEBOARD 21**
Chef Selected Cheeses | Local Honey | Almonds
Dried Fruit | Crackers | Add Charcuterie 4
- TEMPURA GREEN BEANS 12**
Tempura Battered | Parmesan | Habanero Aioli
- AHI TUNA POKE 21**
Wasabi Aioli | Cucumber
Wakame | Nori
- TRUFFLE FRIES 12** 
Parmesan | Italian Parsley | Truffle Aioli

SALADS

- ADDITIONS: Chicken 8 | Wild Salmon 9 | Steak 10
-   **THE VIEW SALAD 15**
Organic Greens | Almonds
Berries | Heirloom Tomato
Honey-Lime Vinaigrette
- CAESAR SALAD 16**
Romaine Lettuce | Parmesan Crisp
Anchovy Dressing | Focaccia Croutons
-  **DIANA'S SALMON SALAD 24**
Wild Salmon | Spring Mix
Pickled Onion | Mango Salsa
Soy-yaki Glaze

MAINS

- EGG SANDWICH 21**
Fried Egg | Bacon | House Aioli | Aged Cheddar
Sesame Brioche Bun | Hash Browns Patties
Sub Gluten Free Potato Bun 
- CUSTOM OMELET 20** 
Build with as many options from below
Protein: Bacon, Sausage
Cheese: Cheddar, Jack, Swiss, Feta
Veggies: Onion, Mushroom, Tomato,
Spinach, Broccoli, Jalapeno
- COUNTRY STYLE BREAKFAST 19** 
Two Eggs, Cooked to Order | Choice of Bacon
or Sausage | Breakfast Potatoes | Sub Tofu 3
- CHAMINADE BENEDICT 25**
English Muffin | Poached Eggs | Tomato
Pea Shoots | Aleppo Pepper Hollandaise |
Breakfast Potatoes
Add Norwegian Lox 3.5 | Add Bacon 3
- BREAKFAST SCRAMBLE BURRITO 19**
Two Eggs, Scrambled | Cheese | Choice of
Bacon, Ham or Sausage | Breakfast Potatoes
- FRENCH TOAST (GF BREAD) **
HALF 10 | FULL 18
Powdered Sugar | Regular or Raspberry Syrup
- PANCAKES HALF 8 | FULL 16**
Traditional Buttermilk
Regular or Raspberry Syrup
- BELGIAN WAFFLE 16**
Fresh Fruit | Regular or Raspberry Syrup
- STEEL CUT OATMEAL 12**  
Brown Sugar | Dried Fruit | Berries
-  **CHILAQUILES 20**
Salsa de Amor | Avocado Sauce | Sour Cream
Tortilla Chips | Scrambled Eggs | Sub Tofu 3
-  **HUEVOS RANCHEROS 23**
Tostada | Salsa de Amor | Avocado Sauce | Beef Birria
Sunny Side Egg | Queso Fresco | Refried Beans
-  **BIRRIA TACOS (3) 16**
Beef Consommé | Onion | Cilantro | Add Cheese 3
- SMOKED SALMON BAGEL 18**
Norwegian Lox | Fresh Bagel | Cucumber | Capers
Tomato | Shaved Onions | Cream Cheese
- THE SANTA CRUZ CLUB 19**
Sliced Turkey | Lettuce | Tomato | Bacon | Avocado
Choice of Wheat, Rye, or Gluten-Free Sourdough
-  **STEAK AND EGGS 25**
Grilled Sirloin | Two Eggs, Cooked to Order
Breakfast Potatoes | Hollandaise
-  **FISH AND CHIPS 26**
Fresh Catch | Beer Batter
House Fries | Remoulade | Lemon
- ANGUS BURGER 24**
Half Pound Custom Angus Blend | LTO | Sesame
Brioche Bun | Secret Sauce | Kosher Pickle | Fries
Add on: Cheddar | Swiss 1.50
Avocado 5 | Bacon 3 | Truffle fries 5
 Sub Gluten Free Potato Bun
-  **Veg option:** Eggplant and Lentil Blend Burger

SIDES

- TOAST 3 BAGEL 3 TWO EGGS 8 FRUIT 8 AVOCADO 5**
BACON 7 SAUSAGE 7 GRANOLA 6 POTATOES 7

DESSERT | 15

- ICE CREAM SANDWICH**
House-made Gingersnap Cookie
Marianne's Ice Cream
- FLOURLESS CHOCOLATE CAKE **
Ganache
- STICKY TOFFEE CAKE**
Marianne's Ice Cream
Pecans & Caramel Sauce
- RASPBERRY CHEESECAKE**
Raspberry Coulis | Seasonal Berries

Checks split up to maximum three.

A 4% surcharge will be added to all guest checks to help cover increases in labor costs and to support a higher minimum wage.

Cross contamination may occur; please inform your server of any dietary restrictions or allergies.

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

* Prices subject to change.



Gluten Free



Vegan



Dairy Free

THE VIEW

DRINK MENU

SPECIALTY COCKTAILS

SMOKIN ST. NICK 17

Bourbon | Angostura Bitters |
Rosemary Orange Cranberry Syrup |
Rosemary Applewood Smoke

GRANNY SMITH'S REVENGE 17

Granny Smith Spiced Vodka | Ginger
Infused Honey | Lemon | Orange Bitters

LANE ONE MARTINI 17

Cucumber Vodka | Lemon | Basil

POLAR EXPRESSO MARTINI 17

Coffee infused Vodka | Espresso Liqueur | Mint
Syrup | Chocolate Bitters | Whipped Cream on

CHAMINADE PONCHE 17

Patron Silver Tequila | House Made Mexican
Ponche | Lime | Agave

CHAMOSA 14

Chaminade Mimosa's | Prosecco |
Blueberry | Lavender

MOCKTAILS

GUAVA-SICKLE 12

Muddled Strawberry | Guava
Lime | Simple Syrup

YOU'RE TURNING VIOLET, VIOLET 12

Lavender | Blueberry | Lime
Soda Water

DRY JANUARY 12

Pomegranate | Cinnamon | Apple | Lemon | Ginger Beer

VIRGIN MOCKTAILS 12

Bloody Mary | Mojito | Paloma | Margarita | Mule

NON - ALCOHOLIC

Iced Tea 4

Lemonade 4

Soft Drink 4

(Coke, Diet Coke, Sprite, Root Beer, Ginger Ale)

Tonic or Soda Water 2

Pellegrino 7

DRAFT BEER

Pint 10 | Pitcher 34

True American Lager Almanac Brew Company 5%

Amber Santa Cruz Mountain Brewery 5.2%

Shimmer Pilsner Discretion Brewing 5.3%

Modelo Negra Mexican Dark Lager 5.4%

Sincere Apple Cider Napa Valley 5.9%

Hitachino Nest Dai-Dai Ale Kiuchi Brewery, Japan 6.2%

Uncle Dave's Rye IPA Discretion Brewing 6.5%

Socks & Sandals Hazy IPA Humble Sea Brewing Co. 6.6%

BOTTLES & CANS | 8

Corona - Pacifico - Guinness - Coors Light

Long Drink - Modelo Especial - Blue Moon

Heineken N/A 0.0 - Athletic N/A Beer

WINES

CABERNET SAUVIGNON

Departure Wine Co. Maipo Valley, Chile 10/40

Prisoner Wine Co, Unshackled 2023 Napa Valley 16/64

Silver Oak, 2022 Alexander Valley 200 btl

Orin Swift Mercury Head 220 btl

Caymus, 2022 Napa Valley 225 btl

PINOT NOIR

Noble Vines Winery, 2023 Monterey County 11/40

Alfaro Vineyards, 2024 Santa Cruz 14/56

Belle Glos, Las Alturas 2022 Santa Lucia Highlands 65 btl

Bargetto, Regan Vineyards Reserve 2022 Santa Cruz 90 btl

MERLOT AND MALBEC

Alfaro Vineyards, Billy K Estate 2020 Santa Cruz 16/64

Calerrain, Winemaker Select Malbec, Paicines Malbac 70 btl

RED BLENDS & OTHER

Ferrari-Carano, Siena 2022 Sonoma County 55 btl

Lateral, 2022 Napa Valley 60 btl

Daou Wines, The Pessimist 2022 Paso Robles 65 btl

Bargetto, Nebbiolo, Regan Vineyards SCM 70 btl

Chateau Buisson-Redon, 2021 Bordeaux 80 btl

Calerain, Meritage, 2019 Santa Clara Valley 120btl

Ridge Vineyards, 2023 Geyserville 120btl

Orin Swift, Eight Years in the Desert, 2023 St Helena 120 btl

SPARKLING

Zonin DOC Prosecco, Italy 12/45

Gruet Winery Brut Rose, New Mexico 14/56

Gloria Ferrar Sparkling Brut, Sonoma 56 btl

Moet & Chandon Brut Imperial, France 120 btl

SAUVIGNON BLANC

Oyster Bay, 2023 Marlborough 12/48

Quilt Wines, Threadcount 2023 CA 56 btl

CHARDONNAY

Departure, Maipo Valley, Chile 10/40

Storrs, 2023 Santa Cruz 14/56

DAOU, Chardonnay, 2022 Paso Robles 15/60

Alfaro Vineyards, 2022 Santa Cruz 40 btl

Böen, 2023 Napa Valley 56 btl

Bargetto, Chardonnay Reserve SCM 60 btl

Groth, Reserve Chardonnay, Napa Valley 60 btl

Caymus, Mer Soleil, Monterey 64 btl

Flowers Vineyards, 2023 Sonoma 70 btl

Priest Ranch, 2024 Napa Valley 60 btl

OTHER WHITES + ROSÉ

Bargetto, Pinot Grigio 2023 Santa Cruz 11/44

Fleur De Mer, Rosé 2022 France 48 btl

Wente Vineyards, Pinot Noir Rosé, Monterey 60 btl

Bargetto, Pinot Grigio 2022 Regan VYD SCM 60 btl

Priest Ranch, Grenache Blanc, 2024 Napa Valley 65 btl