

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) 18** 
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 12** 
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.



THE VIEW DRINK MENU

SPECIALTY COCKTAILS 17

SACRED SUNSET

Rum | Lime | Raspberry | Pomegranate | Mint

AGAVE DEATH BLOOM

Strawberry Infused Tequila | Lemon | Gentian
Amaro | House Ponche | Agave | Grapefruit

CLIFFSIDE

Vodka | Pineapple | Mint | Lime | Absinthe Wash

I'M SPRUNG

Gin | Lime | Ginger Honey | Elderflower | Jalapeno
Honey Dew | Cucumber | Cilantro | Ginger Beer

LOW ABV 14

HUGO SPRITZ

Elderflower Liqueur | Lime | Mint | Prosecco
(N/A Prosecco and Elderflower Tonic Available)

SPRING EQUINOX

Pimm's Liqueur | Lime | Ginger Honey | Cantaloupe |
Cucumber | Ginger Beer

MOCKTAILS 12

YOU'RE TURNING VIOLET, VIOLET

Lavender | Blueberry | Lime | Soda Water

GUAVA-SICKLE


Muddled Strawberry | Guava | Lime | Simple Syrup

DRAFT BEER

Pint 10 | Pitcher 34

Gold Star Lager Calicraft Brewing Company 4.2%


Almanac Seasonal 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%

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

 Beaugard Ranch, 2022 Ben Lomond 150 btl

Silver Oak, 2022 Alexander Valley 200 btl

Orin Swift, Mercury Head, 2023 St. Helena 220 btl

Caymus, 2022 Napa Valley 1L 225 btl

PINOT NOIR

 Noble Vines Winery, 2023 Monterey County 11/40

 Wente, Baily Hill, 2022 Central Coast 14/60

 Belle Glos, Las Alturas 2022 Santa Lucia Highlands 65 btl

Black Stallion, 2021 Los Carneros 75 btl

MERLOT AND MALBEC

 Bargetto Merlot, 2023 Santa Clara County 17/65

 Calerrain, Winemaker Select Malbec, 2021 Santa Lucia Highlands 90 btl

RED BLENDS & OTHER

 Serial Red Blend, 2022 Paso Robles 15/60

Lateral, 2022 Napa Valley 60 btl

 Daou Wines, The Pessimist 2022 Paso Robles 65 btl

Chateau Buisson-Redon, 2021 Bordeaux 80 btl

Ridge Vineyards, 2023 Geyserville 120btl

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

Leviathan Red Blend, 2022 Oakville, CA 125 btl

SPARKLING

Zonin DOC Prosecco, Italy 12/45

Gruet Winery Brut Rose, New Mexico 14/56


Gloria Ferrar Sparkling Brut, Sonoma 14/56

Beaugard Cremont Spark Chard, SCM 2021 50 btl 

Moet & Chandon Brut Imperial, France 120 btl

SAUVIGNON BLANC

Oyster Bay, New Zealand 2025 14/56

Quilt Wines, Threadcount 2023 CA 14/56 

Orin Swift, Blank Stare, 2025 St. Helena 50 btl

CHARDONNAY


Departure, Maipo Valley, Chile 10/40

Storrs, 2023 Santa Cruz Mountains 14/56 

Caymus, Bonanza, California 14/56

DAOU, Chardonnay, 2022 Paso Robles 15/60

Caymus, Mer Soleil, Monterey 65 btl 

Flowers Vineyards, 2023 Sonoma 70 btl 

Orin Swift, Mannequin, 2023 St. Helena 80 btl

OTHER WHITES + ROSÉ

Fleur De Mer, Rosé, 2022 France 12/48

Bargetto, Pinot Grigio 2022 Regan VYD SCM 60 btl 

Beaugard Rose of Pinot, 2023 Ben Lomond 65 btl 



Santa Cruz Mountains



Central Coast