

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

CEVICHE 16  
Local Catch | Tostada | Avocado | Pickled Vegetable

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
Sub Gluten Free Potato Bun 

CUSTOM OMELET 20 
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
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

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: Impossible & Black Bean Burger

SIDES

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

DESSERT | 11

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

SAVE THE BEES 17

Hendrick's | Pineapple | Orange Bitters
Orgeat | Lemon | Honey Ginger Syrup

CHAMOSA 14

Chaminade's Mimosa | Prosecco
Blueberry | Lavender

PINEAPPLE EXPRESS 17

Hendrick's | Pineapple Juice
Lime | Mint | Cucumber | add CBD 3

DEW PROCESS 16

Honeydew & Strawberry Infused Tequila
Lime | Egg Whites | Honey Ginger Syrup

CHERRY GLAZER 16

Aged Rum | Passionfruit Puree
Lemon | Black Cherry | Honey Ginger Syrup

GOLDEN HEATWAVE 16

Don Fulano Tequila | Grapefruit
Chili Simple Syrup | Spicy Bitters | Tajin

MANGO MIRAGE 17

Watermelon Vodka | Mango Puree
Mint | Lime | Prosecco float

ROASTED COFFEE OLD FASHIONED 17

Coffee-Infused Bourbon | Amaretto
Angostura Bitters | Maple Syrup

MOCKTAILS

GUAVA-SICKLE 12

Muddled Strawberry | Guava
Lime | Simple Syrup

YOU'RE TURNING VIOLET, VIOLET 12

Lavender | Blueberry | Lime
Soda Water

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

Coors Light Coors Brewing Co. 4.2%

True American Lager Almanac Brew Company 5%

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%

Brown Ale Santa Cruz Mountain Brewing 7%

BOTTLES & CANS | 8

Corona - Pacifico - Guinness - Coors Light

Heineken - Lagunitas IPA - Long Drink

Sierra Nevada Pale - 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

Ridge Estate, 2022 Santa Cruz Mountains 100 btl

Beauregard Ranch Estate, 2021 Santa Cruz 125 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

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

Orin Swift Advice From John 2023 St. Helena 20/80

RED BLENDS & OTHER

Orin Swift Abstract Red Blend 2023 California 8/30

Serial Wines, Red Blend 2021 Paso Robles 15/60

Ferrari-Carano, Siena 2022 Sonoma County 15/60

Orin Swift 8 Years in the Desert Red Blend 2023 Napa 17/65

Daou Wines, The Pessimist 2022 Paso Robles 65 btl

Chateau Buisson-Redon, Bordeaux, 2021 80 btl

Orin Swift Papillon Bordeaux Blend 2022 Napa Valley 80 btl

SPARKLING

Zonin DOC Prosecco, Italy 12/45

Gruet Winery Brut Rose, New Mexico 14/56

Gloria Ferrar Sparkling Brut, Sonoma 14/56

Moet & Chandon Brut Imperial, France 30/120

SAUVIGNON BLANC

Oyster Bay, 2023 Marlborough 12/48

Quilt Wines, Threadcount 2023 CA 14/56

Kathryn Kennedy, 2023 CA 15/60

CHARDONNAY

Departure, Maipo Valley, Chile 10/40

Storrs, 2023 Santa Cruz 14/56

Orin Swift, Mannequin 2021 Sonoma 15/60

Alfaro Vineyards, 2022 Santa Cruz 40 btl

Flowers Vineyards, 2023 Sonoma 65 btl

OTHER WHITES + ROSÉ

Bargetto Pinot Grigio 2023 Santa Cruz 11/44

J Lohr, Bay Mist White Riesling 2023 Monterey 10/40

Hampton Water Rosé, 2024 Languedoc 12/48

Fleur De Mer, Rosé 2022 France 12/48

Wente Vineyards, Pinot Noir Rosé, Monterey 15/60