

overlook

BAR BITES

CARNITA QUESADILLA 14

24hr Roasted Pork Shoulder | Fire Charred Green Chiles | Corn | Pico | Chipotle Crema | Moma Lola's Local Flour Tortillas

WINGS 17

Vegetable Crudite | Choice of Buttered Classic Buffalo, Dr Pepper BBQ Sauce or Lemon Pepper Spice Blend

OVERLOOK NACHOS 12

Tortilla Chips | House Chili | Cheese Blend | Pico | Chipotle Crema | House Pickled Jalapenos | Roasted Chiles + Corn

TEMPURA CAULIFLOWER "WINGS" 14

Cilantro Gochjang Sauce | Wasabi Ranch Dipping Sauce

TOSSED

*POKE BOWL 19

Saku Tuna | Sushi Rice | Shaved Cabbage | Avocado | Japanese Seaweed Salad | Pickled Ginger | Edamame | Cucumber | Sweet Chili Aioli | Takahashi Spice | Wontons

CRISPY CHICKEN COBB 16

Romaine | Egg | Blue Crumbles | Bacon | Avocado | Cherry Tomato | Dried Cranberries | Honey Mustard

BLACKENED AVOCADO CAESAR 13

White Anchovy + Lemon Caesar Dressing | Asiago | Torn Croutons | Cast Iron Blackened Avocado

PORK BELLY WEDGE 15

"Burnt Ends" Pork Belly | Cherry Tomato | Blue Cheese | Green Onion | Balsamic Reduction | Bacon Bits

KNEADED

choice of side

*OUTLOOK BURGER * 18

Local Gold Canyon Angus Beef | Sharp Cheddar | Confit Roasted Tomato | Balsamic Onion | Romaine | Chipotle Aioli | Brie

PRIME RIB SWISS DIP 16

Shaved Prime Rib | Sliced Swiss | Pan Jus Dipping Sauce

TOASTED TURKEY WRAP 12

Shaved Turkey | Lettuce | Roasted Tomatoes | Cheese Blend | Chipotle Crema | Sliced Avocado

*THE PATTY MELT 16

Marble Rye | Swiss + Fontina | Cognac Grill Onion | Sriracha Mayo

*ORA KING SALMON BLT 18

Cajun Dusted Wild Salmon | Pesto Aioli | Seed Lovers Wheat Bun | Lettuce, Roasted Tomato + Applewood Bacon | Avocado | Choice of Side

STREET TACOS + FLATBREADS

*AHI FLATBREAD 17

Ponzu Tuna | Sweet + Spicy Aioli | Togarashi Spice | Green Onions | Avocado | Shaved Cabbage | Pico

KONA TACOS 16

Braised Key Lime Pork | Queso Fresco | Key Lime Juice | Avocado | Chipotle Aioli | Cilantro Cabbage Slaw

MEDI FLATBREAD 16

Thyme Roasted Mushrooms | Whipped Feta | Fontina Cheese | Scallions | Oregano | Country Olives

BREAKFAST FOR LUNCH

*BROKEN YOLK CROISSANT SANDWICH 14

Fried Egg | Swiss & American Cheese | Sausage, Ham or Bacon | Choice of Side

*B.Y.O. OMLETTE 14

Choice of 3: Pico | Pepper | Mushroom | Jalapenos | Roasted Chili | Cheese | Bacon | Sausage | Ham | Chorizo | Choice of Toast or Tortilla | Choice of Side

*B.Y.O. PLATE 14

Farm Fresh Eggs, Your Way | Bacon or Sausage | Toast | Choice of Side

SWEETS

TRIPLE CHOCOLATE CHIP BROWNIE 9

Vanilla Bean Ice Cream | House Caramel

CHOCOLATE CHUNK SKILLET COOKIE 9

Vanilla Bean Ice Cream | Chocolate Sauce

SORBET + GELATO OF THE MOMENT 6

Ask Your Server for the Flavor Offerings

CHEF'S DESSERT 9

Chef Lily's Dessert of the Week | Ask Your Server

SIDE SELECTIONS

HOUSE FRIES 5

SWEET POTATO FRIES 5

FRUIT 5

COTTAGE CHEESE CUP 5

HOUSE GREENS 5

Tomato | Cucumber | Shredded Fontina | Torn Croutons | Choice of Dressing

** Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness 35051*

drink

BREWS

Draft 16oz | 20oz

COORS LIGHT 6 | 7

BUD LIGHT 6 | 7

DOS XX 7 | 8

MODELO ESPECIAL 7 | 8

STELLA 7 | 8

TIKI TIME 5 | 7

LAGUNITAS IPA 6 | 8

CHURCH MUSIC 6 | 8

FAT TIRE 7 | 9

GUINNESS 7 | 8

Bottles & Cans

BUDWEISER 6

MILLER LITE 6

COORS LIGHT 6

CORONA EXTRA 6

CORONA LIGHT 6

HIGH NOON 7

MICHELOB ULTRA 6

WHITE CLAW HARD SELTZER 6

VOODOO RANGER JUICY HAZE IPA 7

NEW BELGIUM FAT TIRE BELGIAN WHITE 7

BLUE MOON BELGIAN WHITE N/A 6

BLUE MOON MANGO WHEAT ALE 7

WINE

MEIOMI 12 | 42
Rosé

LA JOLIE FLEUR 36
Rosé

UNSHACKLED 15 | 60
Prosecco

LA MARCA 9 | 36
Prosecco

SIMI SONOMA 12 | 48
Chardonnay

TALBOTT KALI HART 14 | 56
Chardonnay

KIM CRAWFORD 14 | 56
Sauvignon Blanc

UNSHACKLED 16 | 64
Sauvignon Blanc

J VINEYARDS 10 | 40
Pinot Gris

POGGIO AL TESORRO SOLOSOLE 48
Vermentino

HARVEY & HARRIET 65
Blend

MEDITERRA IL POGGIONE 14 | 56
Blend

MEIOMI 14 | 56
Pinot Noir

ESTANCIA 12 | 48
Pinot Noir

TALBOTT SLEEPY HOLLOW 10 | 48
Pinot Noir

RENATO RATTI 15 | 60
Barolo

FREI BROTHERS 12 | 48
Merlot

PAHLMAYER 130
Merlot

LOUIS M. MARTINI 9 | 36
Cabernet Sauvignon

MY FAVORITE NEIGHBOR 68
Cabernet Sauvignon

COCKTAILS

ISLAND MARGARITA 12
Espolon Blanco Tequila | Piña & Passion Fruit

ANCHO PROBLEM 12
Exotico Tequila | Ancho Reyes Chilli Liqueur
Lime & Agave

TOM COLLINS 12
Beefeater Gin | Hibiscus Ginger Soda & Lemon

HIBALL 12
Kettle One Botanicals | Elderflower Tonic

MAUI MARTIAL 12
Howler Head Banana Bourbon | Don Q Rum
Orgeat & Lime

TEE TIME 12
Flying Leap Vodka | Green Tea Syrup | Lemon

MIDWEST SOUR 12
J&B Scotch | Creme de Noyaux | Lemon

SAZERAC 12
Sazerac Rye | EJ Apple Brandy | Absinthe
Rinse

OLD FASHIONED 12
Barrel Aged Jim Beam | Madagascar Vanilla
Charred Orange | Bitters