

# THE VIEW AT THE BATTERY

## APPETIZERS

POTATO LEEK SOUP <i>slab bacon, scallions</i> . . . . .	12
SMOKED BURRATA <i>heirloom tomato, basil, house-made crostini, balsamic glaze</i> . . .	24
GARLIC CHILI CAULIFLOWER <i>Roasted Garlic, Calabrian Chili, Ranch Sauce</i> . . . . .	16
* Vegan	
FRIED CALAMARI <i>cherry peppers, saffron aioli</i> . . . . .	16
SWEET CHILI FRIED SHRIMP . . . . .	18
DRUNKEN MUSSELS <i>shallots, garlic, white wine, roasted garlic, grilled focaccia</i> . . . .	23
MARGARITA FLATBREAD <i>sliced mozzarella, basil</i> . . . . .	15
SOPRESSATA FLATBREAD <i>arugula, vincotto, shaved parmesan reggiano</i> . . . . .	18
ROASTED BEET SALAD <i>golden &amp; red beets, mixed greens, toasted pumpkin</i> . . . . .	17
<i>seeds, crumbled blue cheese, red wine vinaigrette</i>	
KALE CAESAR <i>kale, toasted bread crumbs, shaved parmesan, pickled shallots</i> . . . . .	15
SALAD ADD ONS	
* grilled chicken \$8   grilled salmon \$12   grilled steak \$14	
CREATION OF THE WEEK . . . . .	M/P
* limited availability	

## ENTRÉES

FISH & CHIPS <i>tartar sauce, malt vinegar</i> . . . . .	25
GRILLED CHICKEN BLT <i>pepper jack cheese, bacon, avocado, cilantro aioli</i> . . . . .	19
ROASTED PORK SANDWICH <i>fried egg, pickles, lettuce, tomatoes, red pepper aioli</i> . . . . .	24
STEAK SANDWICH <i>teriyaki and ponzu-marinated steak, pickled veggies, house-made chips</i> . . . . .	26
LOBSTER ROLL <i>old bay aioli, house-made chips</i> . . . . .	32
VIEW BURGER <i>cheddar &amp; gruyère cheese, caramelized onions, sliced pickles, view sauce</i> . . . . .	23
ROASTED SALMON <i>ratatouille, pickled onions, feta, croutons, balsamic</i> . . . . .	34
12OZ NEW YORK SIRLOIN <i>parmesan smashed potatoes, grilled asparagus, herb butter</i> . . . . .	37
BRAISED SHORT RIBS <i>scalloped potatoes, sautéed broccoli</i> . . . . .	36
ROASTED CHICKEN <i>haricots verts, cilantro crema, natural jus</i> . . . . .	28
MEDITERRANEAN GRAIN BOWL <i>hummus, crispy chickpeas, pickled onions, quinoa, farro, cucumbers, roasted pepper coulis,</i> . . . . .	22
<i>avocado, lemon vinaigrette</i>	
SQUID INK PASTA <i>crab meat, bread crumbs, fiery bomba calabrese sauce</i> . . . . .	32
LINGUINE <i>little neck clams, parsley, white wine, evoo</i> . . . . .	28
RIGATONI <i>andouille sausage, roasted peppers, broccoli rabe</i> . . . . .	34

## SPECIALTY COCKTAILS

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BLACKBERRY BOURBON BRAMBLE <i>bulleit bourbon, blackberry brandy, simple syrup, lemon juice</i> . . . . .	19
BLOOD ORANGE PALOMA <i>espolon, blood orange soda, lime, agave</i> . . . . .	18
PERFECT PAIR <i>grey goose, fresh pear juice, saint germain, lemon, cinnamon, agave</i> . . . . .	20
PISTACHIO SOUR <i>bulliet bourbon, pistachio lemon syrup, egg white, bitters</i> . . . . .	20
STRAWBERRY ELDERFLOWER COLLINS <i>bombay, st germain, strawberries, lime</i> . . . . .	18
PLATINUM MARGARITA <i>d'ussé, cointreau, fresh lemon</i> . . . . .	25
ESPRESSO MARTINI . . . . .	22
WEEKS CREATION <i>limited availability</i> . . . . .	M/P

## BOTTLES & CANED BEERS

STELLA ARTOIS . . . . .	8
KONA LONGBOARD LAGER . . . . .	8
GREY LADY WHEAT BEER . . . . .	8
STELLA ARTOIS   NA 0.0% ABV . . . . .	8
GOOSE ISLAND IPA . . . . .	8
WHALE TALE PALE ALE . . . . .	8
NUTRL SPIKED SELTZER <i>pineapple, watermelon</i> . . . . .	7

## DRAFT BEER

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GOOSE ISLAND IPA . . . . .	10
HAZY BEER HUG <i>hazy ipa</i> . . . . .	10
STELLA ARTOIS . . . . .	10
KONA BIG WAVE <i>golden ale</i> . . . . .	10

## SPARKLING

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VILLA SANDI <i>prosecco, brut</i> . . . . .	15   60
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## WHITE WINE

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RÉSERVE DURAND <i>sauvignon blanc, loire valley, FR20'</i> . . . . .	14   50
DOMAINE DU COLOMBIER <i>petit chablis, burgundy, FR20'</i> . . . . .	17   75
PROTOS <i>verdejo, rueda, ES21'</i> . . . . .	13   50
MAISON LATOUR GRAND ARDÈCHE <i>chardonnay, ardèche, FR19'</i> . . . . .	18   80
SINGING TREE <i>chardonnay, russian river valley, CA19'</i> . . . . .	16   56
CIGULAS <i>blanc blend, languedoc, FR20'</i> . . . . .	85

## RED WINE

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CLOS PICHOT <i>bordeaux, france, 19'</i> . . . . .	14   50
BONNETÉ <i>cabernet sauvignon, bordeaux, FR20'</i> . . . . .	14   50
DUTTON GOLDFIELD <i>pinot noir, russian river valley, CA19'</i> . . . . .	95
MAISON DE LA VILLETTE <i>pino noir, languedoc FR20'</i> . . . . .	14   50
BARONE RICASOLI BROLIO <i>chianti classico, IT20'</i> . . . . .	16   56
HAVENS COURT <i>merlot, CA20'</i> . . . . .	16   60

Happy Hour 3:00pm-6:00pm  
Wednesday - Sunday

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Draft Beer \$8  
House Red & White \$10  
Neutrals Spiked Seltzers \$5