

THE VIEW AT THE BATTERY

APPETIZERS

OVERNIGHT OATS <i>almond milk , cinnamon , toasted coconut , mixed berries</i>	16
AVOCADO TOAST <i>heirloom cherry tomatoes , crumbled feta , fried egg , chilli oil</i>	18
POTATO LEEK SOUP <i>slab bacon, scallions</i>	12
* Vegan Vgeterian	
SMOKED BURRATA <i>heirloom tomato, basil, house-made crostini, balsamic glaze</i>	24
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 & red beets, mixed greens, toasted pumpkin seeds, crumbled blue cheese, red wine vinaigrette</i>	17
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

BURRATA SCRAMBLE <i>grilled tomatoes, burrata cheese, scrambled eggs, toasted sourdough</i>	17
* toasted sourdough	
EGGS ESPANOLA <i>baked eggs with chorizo & potatoes , aged manchego</i>	23
FISH & CHIPS <i>tartar sauce, malt vinegar</i>	25
FRENCH TOAST <i>condensed pistachio cream, whipped cream & fresh berries</i>	19
VEGGIE OMELETTE <i>spinach, mushrooms , goatcheese fresh herbs, chef's potatoes</i>	20
SOUTHWEST OMELETTE <i>roasted peppers & onions , jalapenos , quesillo cheese</i>	20
EGGS BENEDICT <i>canadian bacon, hollandaises sauce, roasted potatoes</i>	22
* smoked salmon 26	
STEAK & EGG'S <i>strip steak, fried egg, parmesan smashed potatoes</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
VIEW BURGER <i>cheddar & gruyère cheese, caramelized onions, sliced pickles, view sauce</i>	23
LOBSTER ROLL <i>old bay aioli, house-made chips</i>	32
ROASTED SALMON <i>ratatouille, pickled onions, feta, croutons, balsamic</i>	34
SQUID INK PASTA <i>crab meat, bread crumbs, fiery bomba calabrese sauce</i>	32

SPECIALTY COCKTAILS

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

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

DRAFT BEER

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

SPARKLING

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

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

RED WINE

CLOS PICHOT <i>bordeaux, france, 19'</i>	14 50
BONNETÉ <i>cabernet sauvignon, bordeaux, FR20'</i>	15 60
DUTTON GOLDFIELD <i>pinot noir, russian river valley, CA19'</i>	95
MAISON DE LA VILLETTE <i>pino noir, languedoc FR20'</i>	16 65
BARONE RICASOLI BROLIO <i>chianti classico, IT20'</i>	17 75
HAVENS COURT <i>merlot, CA20'</i>	16 60

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

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