

Ocean View Bar & Grill

INTRODUCTIONS

CRISPY BRUSSELS – <i>bacon, parmesan</i>	16
HUMMUS – <i>pita & crudite</i>	17
WICKED WINGS – <i>free range chicken, crudite, choice of: buffalo or sweet chili sauce</i>	18
MARGHERITA FL. BREAD: – <i>marinara, mozzarella, tomato, basil</i>	18
BUFF. CHICKEN FL. BREAD – <i>franks sauce, mozzarella, pepperoncini, ranch</i>	19
ARTISAN CHEESEPLATE – <i>havarti w/dill, white cheddar, smoked gouda, fontina, house made jam</i>	17

GREENERIES

CAESAR – <i>romaine, parmesan, house made croutons, caesar</i>	18
GARDEN FRESH – <i>mixed greens, carrots, tomato, cucumber, red onion, balsamic</i>	19
SPINACH & BEET – <i>glazed walnuts, goat cheese, red onion, tomato, balsamic</i>	21
ADD: CHICKEN, STEAK 8/ AHI, SHRIMP OR SALMON, 9	

NO FORK NEEDED

LOADED NACHOS – <i>cheese, black beans, pico de gallo, sour cream, house made guacamole</i>	19
ADD CHICKEN OR STEAK.....	8
CAULIFLOWER TACOS – <i>pico de gallo, oaxaca, lime cilantro aioli, corn tortillas</i>	20
BAJA STYLE TACOS – <i>marinated chick. or steak, pico de gallo, oaxaca, chipotle aioli, corn tortillas</i>	21
PACIFICA TACOS – <i>mahi-mahi or shrimp, cabbage, pineapple salsa, chipotle aioli, corn tortillas</i>	22
710 CAMINO BURGER – <i>½lb angus beef, cheddar, lettuce, tomato, caramelized onions, fries</i>	22
BUFFALO CHICKEN SANDWHICH – <i>lettuce, tomato, onion, pepper jack, buffalo sauce, fries</i>	22
BLACKENED AHI SANDWHICH – <i>cabbage, chipotle aioli, fries</i>	24
710 CALI-BURRITO – <i>carne asada, cheese, fries, sour cream, side of rice and beans</i>	24

THE MAIN EVENT

SEARED SESAME AHI TUNA – <i>cabbage, soy sauce, jasmine rice, sautéed vegetables</i>	29
PAN SEARED MAHI-MAHI – <i>sautéed vegetables, pineapple salsa, jasmine rice</i>	29
SHRIMP ALLA MARINARA – <i>parmesan, fresh basil, house made marinara, sautéed vegetables</i>	32

BEER

DOMESTIC – <i>Budweiser, Bud Light, Coors Light, Miller Lite</i>	7
IPA/SOUR – <i>Stone, Stone Hazy, Revenant, Sculpin, Sierra Dankful, Sierra Sour</i>	8
LAGER/HEFFE – <i>Blue Moon, Heineken, Michelob Ultra, Stella, Peroni</i>	8
SOUTH OF THE BORDER – <i>Corona, Corona Lt, Modelo, Negra Modelo</i>	8

SIGNATURE COCKTAILS \$18 each

- BEANS BOURBON – *muddled strawberry, lemon, simple syrup*
- BLACKBERRY LEMON DROP – *vodka, blackberries, lemon, simple syrup*
- DEL MARGARITA – *house made sweet n' sour, tequila, serrano, pineapple juice*
- CHAMBOURBON – *bourbon, lemon, simple syrup, orange marmalade, chambord*
- HOT N' DIRTY – *pepperoncini juice, olive juice, vodka, blue cheesed stuffed olive*
- ESPRESSO MARTINI – *vodka, kahlua, rumhaven, bailey's*

SPARKLING

- BRUT, WYCLIFF-CENTRAL COAST CA GL/BTL 11 / 35
- PROSECCO, LUNETTA GL/BTL 15/46

WHITE WINE

- THREE THIEVES CHARDONNAY GL/BTL – Lodi, CA 12/40
- ROSE, COTE DES ROSES GL/BTL – France 15/50
- KETTMEIR PINOT GRIGIO GL/BTL – Italy 15/ 50
- SAUV BLANC, JLOHR GL/BTL – Monterey, CA 15/50
- DOG POINT SAUV BLANC GL/BTL – New Zealand 16/60
- SONOMA CUTRER CHARDONNAY GL/BTL – Russian River, CA 16/60

RED WINE

- THREE THIEVES PINOT NOIR GL/BTL – Napa and Lodi 12 / 40
- THREE THIEVES CAB SAUV GL/BTL – Napa and Lodi 12/40
- SEA SUN BY THE CAYMUS FAMILY, PINOT NOIR GL/BTL – Fairfield, CA 14/45
- J LOHR, PINOT NOIR GL/BTL – Paso robes 15/50
- J LOHR, CAB SAUV GL/BTL – Paso Robles 15/50
- DAOU, CAB SAUV GL/BTL – Paso Robles 16/60
- BADGERHOUND, ZINFANDEL GL/BTL – Sonoma 15/50

N/A BEVERAGES

- SOFT DRINKS – *coke, diet coke, coke zero, sprite, lemonade, iced tea* 4
- SAN DIEGO COFFEE CO – *regular or decaf* 5

DESSERT

- CHOCOLATE MARQUISE CAKE – *gluten free cake, choc. mousse, choc. glaze and crumble.* 13
- VANILLA CHEESECAKE – *graham cracker crust, vanilla cheesecake, vanilla mousse* 12

– – A 20% gratuity will be added to tables of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. Certain foods and beverages sold here can expose you to chemicals including acrylamide, in may fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

Breakfast: Mon-Fri 6:30-10:30am Sat -Sun 7:00-11:00am
Dinner: Mon-Thur 4:30-9:00pm Fri-Sat 4:30-10:00pm Sun. 4:30-9:00pm