

SUNSET

ROOFTOP

AT THE VIEW

WINE

BY THE GLASS

SPARKLING
de perriere, \$10
brut blanc de blanc,
france

WHITE
coastal vines, \$8
pinot grigio,
california

hayes ranch, \$10
sauvignon blanc,
california

coastal vines, \$8
chardonnay,
california

ROSÉ
hayes ranch, \$10
rosé, california

RED
coastal vines, \$8
pinot noir, california

coastal vines, \$8
merlot, california

coastal vines, \$8
cabernet sauvignon,
california

BY THE BOTTLE

bisol jeio, \$45
prosecco rosé,
veneto

vigneti del sole, \$35
pinot grigio, veneto

yealands, \$45
sauvignon blanc,
marlborough

chloe, \$38
chardonnay,
monterey

fontezoppa, \$40
a pois rosé, marche

erath, \$38
resplendent, pinot
noir, oregon

**podere
scopetone,** \$45
sangiovese, toscana

ruta 22, \$40
malbec, mendoza

the herdsman, \$45
cabernet sauvignon,
california

BOTTLED BEER

coors light \$4

corona \$5

heineken \$5

dogfish 60 minute ipa \$6

heineken 0.0 \$5

FOOD

@theviewjc

garden crudité \$15
hummus, crispy chickpeas, pita

caesar salad \$12
romaine, parmesan, garlic croutons

german style pretzel \$14
whole grain mustard, beer cheese

fried calamari \$17
marinara

charcuterie & cheese board \$18

loaded mac & cheese \$18
bacon, scallion, toasted breadcrumbs

fish & chips \$19
tartare sauce, lemon

angus beef sliders \$17
cheddar, fries

pulled pork sliders \$18
BBQ, fries

southern fried chicken \$18
biscuit, slaw, fries

fresh baked cookie basket \$8

seasonal berries \$8
fresh whipped cream

COCKTAILS

aperol spritz \$10
aperol, sparkling wine, club soda

spicy watermelon margarita \$12
tequila, triple sec, watermelon, jalapeño, lime

lychee martini \$12
vodka, lychee, triple sec, lime

blood orange negroni \$10
gin, campari, sweet vermouth, blood orange juice

blueberry rum mojito \$10
rum, mint, blueberries, lime

old fashioned \$12
bourbon, old fashioned syrup, bitters