

GRANDVIEW

ESTABLISHED 1884

GrandView Farms Featured Cocktails

Gatsby 16
Redemption rye, splash of honey,
rinse of absinthe, Peychaud's bitters

Mango Cosmo 16
Absolut mango vodka, fresh squeezed lime,
Agave nectar, cranberry juice

Rose Cello 16
Redemption bourbon, house made limoncello,
GV Farms rosemary, agave syrup

Barrel Aged Manhattan 17
American and Canadian premium whiskeys,
handcrafted and barrel aged to perfection

Limoncello Drop 16
Hangar 1 vodka, fresh squeezed Meyer Lemon juice,
GV Farms raspberry & Meyer Lemon limoncello

Lambretta 17
Hennessy Privelage, Sicilian blood orange liqueur,
GV Farms lavender bitters, Meyer lemon

Mr. Slick – with local clear ice 17
Buffalo Trace whiskey, Bordeaux cherries,
splash of agave nectar, Angostura bitters

Mountain Loupe 16
El Silencio mezcal, GV Farms egg whites, fresh cantaloupe
juice & pineapple juice, angostura bitters, agave

The Smokey Sailor – with local clear ice 17
El Silencio mezcal, Meyers dark rum, Bacardi,
Lemon juice, pineapple juice, angostura bitters

Add Clear Ice Company local clear ice to any drink – supplement \$1

Clear Ice Company provides premium, filtered water ice with a slow melting rate in order to upkeep the integrity of the skillfully crafted cocktail or spirit served to you.

Draft Beer

Grandview, IPA, San Jose, CA 9
Sierra Nevada, Celebration Ale, Chico, CA 9
Golden Road Brewery, Hefewiezen, LA, CA 9

Bottle Beer

Peroni Euro Pale Lager, Rome, Italy 8

Italian Sodas

Blood Orange, Pomegranate or Peach 6

Grandview Wines

GV Chardonnay, Santa Barbara, 2017	16	41
GV Sauvignon Blanc, San Martin 2018	15	39
GV Merlot, San Martin, 2017	15	39
GV Cabernet, San Martin, 2017	16	41
GV Big Red Blend, San Martin 2017	16	41
GV Syrah, Mt Hamilton 2017	17	
GV Pinot Noir, Santa Barbara, 2018	17	

Glass / Caraffe

Premium Wines by the Glass

	Half	Full
Double Diamond by Schaffer, Cab, Oakville, 2016	21	42
Opus One, Cabernet, Napa Valley, CA 2016	90	175
Mt. Brave, Merlot, Mt. Veeder District, 2015	22	44
Belle Glos, Las Alturas Pinot Noir, Santa Lucia, '16	17	34
Silver Oak, Cabernet, Alexander Valley, CA 2014	19	38
Amantis, Brunello Di Montalcino, Italy 2011	19	38
Bella Union by Far Niente, Cabernet, Napa 2015	20	40
Chappalet, Pritchard Hill, Cabernet, 2015	60	120
Beringer, Merlot, Howell Mtn, Bancroft Vin. 1987	25	50

Wines by the Glass

Red

Belle Glos, Clark & Telephone, Santa Barbara '17	19
Napa Cellars, Cabernet, Napa, CA 2016	15
Frog's Leap, Zinfandel, Napa, CA 2017	16

White

Leonessa, Pinot Grigio, Italy 2015	14
Benzinger, Sauv Blanc, North Coast 2016	16

Sparkling

Villa Carlotti, Prosecco, Veneto, Italy	15
Scharffenberger, Brut, Rose, Mendocino County	18
G.H. Mumm Brut, Champagne, France, N.V.	25
Dom Perignon, Champagne, France, 2005	60

Dessert Wine

2014, Kracher Riesling Auslese	14
Dows Fine Ruby	14
Dows Fine Tawny	15
Dows 20 Year	20
Dows 40 Year	40
Poire Williams, Pear Brandy, France	14
2012, Dolce by Far Niente, late harvest Semillon	25
2016, Chateau d'Yquem, Bordeaux, France	95

Ice Teas

The Republic of Tea Blackberry Sage	8
The Republic of Tea Darjeeling	8

Eat. Love. Celebrate.

Appetizers

Oysters on the Half Shell			Arancini Siciliani (v)	16
Chefs choice fresh oysters,	½ doz	22	Arborio risotto fritters filled with mozzarella and	
Raspberry mignonette	1 doz	40	sweet peas, panko	
Baked Oysters		19	Frito Misto	19
Fresh market oysters, garlic herb butter,			Calamari, baby artichoke, lemon, fennel, lemon aioli,	
parmigiano			cocktail sauce	
Pan-Seared Jumbo Scallop		19	Grandview Farms Deviled Eggs	19
Scampi style, garlic white wine beurre blanc			Mount Hamilton beef tar tar, fried Spanish capers,	
Gamberoni alla Siracusa		22	shallots, truffle aioli	
Capers, olives, tomato, basil, chili flakes, white wine			Carpaccio	24
Dungeness Crab Cake		25	Thin slices of raw GV farms beef, pickled shallots, capers	
Butter lettuce, avocado crema, pomegranate,			Spicy mustard, Italian parsley, arugula, lemon	
citrus salad			Prosciutto Di San Danielle (serves 2)	24
Bruschetta of the day		14	Burrata cheese, saba, sea salt, crostini	
Ask your server for today's selection				

Insalata

We invite you to enjoy one of our seasonal GrandView Farms salads

Little Gem Wedge Salad	16	GrandView Farms Kale Salad	16
Pickled red onion, cherry tomato, croutons,		GV Farms Kale, Roasted Beets, Farro, toasted hazelnuts,	
smoked bacon, blue cheese crumbles, blue cheese dressing		ricotta salata, sherry wine vinaigrette	
Whole Leaf Caesar Salad	15	GrandView Farms Harvest Salad	14
Crisp romaine hearts, our signature roasted garlic dressing,		GrandView Farms mixed greens, parsley, carrot, radish, crisp	
house made focaccia croutons, Sicilian white anchovies		beets, cherry tomatoes, red onion, citrus balsamic vinaigrette	

Hand Cut Pastas

Our pastas are handmade daily with GrandView Farms cage free eggs and natural mountain spring water

Tagliatelle alla Bolognese	38	Linguine con Vongole	36
Mt. Hamilton grass fed beef, aged parmigiano		Garlic, white wine, lemon, parsley, crostini	
Carrettiera Cacio e Pepe	30	Bucatini Carbonara	34
Bucatini, toasted black pepper, parmigiano,		Guanciale, garlic, shallots, parmigiano, egg yolk	
cured egg yolk		Add Shrimp-20 Add Lobster-32	
Pappardelle ala Michelangelo (V)	34	Crab Fettucine	45
Toasted focaccia, parmigiano, garlic, Italian parsley,		White wine, butter, lemon	
Chili flakes			
Mt. Hamilton Beef Ravioli	36	Fresh Maine Lobster Ravioli	42
Parmigiano, Sage walnut pesto		Maine lobster filled pasta, Meyer lemon basil lobster butter sauce	

Eat. Love. Celebrate.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may cause food borne illness, especially if you have certain medical conditions.

A 5% living wage surcharge will be added to all checks to partially offset recent minimum wage increase.

GrandView Signature Dishes

Pollo Parmigiano Crusted, fresh marinara, mozzarella, bucatini aglio e olio, parmigiano	36	Calamari Steak White wine, butter, lemon juice	38
*Blackened Prime Rib Certified Angus Beef pan seared with Cajun spices Whipped Horseradish	46	Salmone Grandview Roasted fresh filet of salmon, filled, crab, shallots. Kookaburra spinach, Meyer lemon buerre blanc	48
Herb Crusted Rack of Lamb GV Farms cauliflower puree, farroto, red wine Reduction	68	GrandView Cioppino Shrimp, Scallops, calamari, snow crab, clams, fresh fish Tomatoes, white wine, chili flakes, Pernod	66

Fresh Catch Of The Day

AQ

Steaks

served à la carte

*GV Prime Rib • 21-Day Aged, Prime Certified Angus Beef, Whipped horseradish, au jus	16oz 49 22oz 68	*American Kobe N.Y. Strip Snake River Farms, Red wine reduction	16oz 75
*Filet Mignon • USA Certified Angus Beef, Herb butter	8oz 55	*Tomahawk Chop • Prime Grade Brandy, mushroom, demi glace	32oz 115

Seafood Additions

New England Lobster \$MP 8-10oz, Drawn butter, lemon	Toasted Dungeness Crab 24 Shallot brown butter	Grilled Jumbo Prawns 22 Confit garlic wine sauce
--	--	--

Sides

Choice of \$12 each

Truffle Potato Puree Black truffle, chives	Roasted GV Farm Root Vegetables Beets, carrots, turnips, onions
Garlic Potato Puree Roasted garlic confit	Roasted Maitake Mushroom Thyme mascarpone

Eat. Love. Celebrate.

GV Farms Sauteed Greens
Crispy pancetta, roast garlic

Crispy Brussels Sprouts
Pan crisped, Saba, hazelnuts, ricotta salata

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may cause food borne illness, especially if you have certain medical conditions.

A 5% living wage surcharge will be added to all checks to partially offset recent minimum wage increases.

Eat. Love. Celebrate.

GRANDVIEW

ESTABLISHED 1884

Dolci

Crème Brûlée	13
GV Farms egg custard, whipped cream	
GrandView Signature Cheesecake	14
Graham cracker crust, a cream cheese layer, a layer of sour cream and sugar	
Chocolate Torte	14
Godiva dark chocolate liqueur, silky, rich, and decadent, walnut almond crumble	
Tiramisu	14
Mascarpone, amaretto, espresso	

Caffe

	Single	Double
Espresso	3.5	5
Cappuccino	5	6
Lattes	5	6
Hot coffee and tea	4	

A 5% living wage surcharge will be added to all checks to partially offset recent minimum wage increases.

Eat. Love. Celebrate.

Hand Crafted Dessert Cocktails

GrandView Birthday Cocktail **14**
 Frangelico, vodka, GrandView Farms Meyer lemon juice, cream, agave

Decadent Chocolate Martini **15**
 Selvarey cacao, Kahlua, cream, shaved chocolate and a chocolate rim

Digestivo e Aperitivo

Bailey's	12
Kahlua	12
Fernet Branca	12
Disaronno	13

Scotch

The Macallan 12	14
The Macallan 12 Double Cask	22
The Macallan Rare Cask	40
The Macallan 18	45
Johnnie Walker Black Label	13
Johnnie Walker Blue Label	40
Johnnie Walker Blue Label Ghost & Rare	85
Royal Salute 21	44

Cognac

Courvoisier	14
Remy Martin VSOP	17
Remy Martin 1738	19
Hennessy Privilege	19
Remy Martin XO	50
King Louis XIII	.5 oz 80
	1 oz 150
	2 oz 280

Port

Dows Fine Ruby Port	14
Dow's Fine Tawny	15
Dow's 20 Year	20
Dow's 40 Year	40