

VIEWHOUSE

EATERY, BAR & ROOFTOP

\$13.5 LUNCH CHOOSE 2

MONDAY - FRIDAY | 11AM - 3PM
NO SUBSTITUTIONS OR MODIFICATIONS

1/2 SALAD, SOUP OR SIDE

CUP OF FRESH FRUIT

assorted fruits & berries

FRENCH ONION SOUP

house-made crostini, swiss, parmesan

CORN CHOWDER SOUP

house-made corn chowder, scallions

PORK GREEN CHILI

served with a warm flour tortilla

KALE & BUTTERNUT SQUASH

lightly sautéed kale, roasted butternut squash

CREAMY MAC & CHEESE

cavatappi pasta, three-cheese fondue, grated parmesan

HOUSE SALAD

mixed greens, tomatoes, carrots, cucumbers, croutons, balsamic vinaigrette

NUTS & BERRIES SALAD

arugula, strawberries, blueberries, medjool dates, sun-dried cherries, black mission figs, goat cheese, candied pecans, strawberry vinaigrette

SWEET CITRUS KALE SALAD

julienned kale, diced apples, parmesan, candied cashews, lemon honey coriander vinaigrette

CAPRESE SALAD

one town farms mixed greens, vine ripe tomatoes, heirloom cherry tomatoes, mozzarella, balsamic glaze, creamy basil pesto dressing

SOUTHWEST BLACKENED CHICKEN SALAD + \$2

mixed greens, local organic grilled chicken, avocado, cheddar, black bean-corn salsa, tortilla strips, cilantro-lime vinaigrette



NEVEREVER
NO ANTIBIOTICS
HORMONES
BY-PRODUCTS

MENU KEY



These premium meat products contain no antibiotics, no growth hormones, & no by-products.



Gluten-free. Please note ViewHouse is not a gluten-free environment; products containing gluten are prepared in our kitchens.



Vegetarian. These dishes contain no meat, fish, poultry, or shellfish; but may contain dairy or eggs. Our kitchen contains animal products & cross-contamination can occur.

* These items may be served raw or uncooked, or contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please let your server know about any allergies or food restrictions. Select dishes can be vegan-friendly upon request.



1/2 SANDWICH OR ENTRÉE

AMERICAN STYLE TACOS *

seasoned ground beef, sour cream, melted american cheese, lettuce, salsa, avocado, sour cream

LOCAL ORGANIC CHICKEN TENDERS

hand-breaded chicken, choice of two house-made dipping sauces: cherry bbq, ranch, honey mustard, buffalo romesco

FRIED GREEN TOMATO BLT SANDWICH

slow-roasted pork, sweet chili bacon, harissa-spiced cream cheese, fried green tomato, romaine, garlic aioli & served with texas toast

BALLPARK BURGER *

lettuce, tomato, onions, kosher dill pickles & served with brioche bun

CALIFORNIA CHICKEN SANDWICH

pepper jack, avocado relish, cucumbers, alfalfa sprouts, harissa aioli, lettuce, tomato, red onions, brioche buns

8" MARGHERITA PIZZA

san marzano tomato sauce, mozzarella, heirloom tomatoes, basil

THAI PEANUT CHICKEN BOWL

local organic grilled chicken, shishito peppers, broccoli, carrots, scallions, jalapeños, sprouts, mint, peanuts, sambal peanut sauce, jasmine rice

SOUTHWEST BLACKENED CHICKEN BOWL

local organic grilled chicken, black bean-corn salsa, cilantro, jalapeños, avocado relish, harissa aioli, tortilla strips, jasmine rice

SHRIMP & SALMON PASTA * + \$2

cavatappi, mushrooms, asparagus, peas, spinach, light parmesan cream sauce, focaccia

VH BEER-BATTERED FISH & CHIPS + \$2

alaskan cod hand-battered in vh beer red ale batter, coleslaw, lemon, fries, house-made malt tartar sauce

AVOCADO SHRIMP BOWL * + \$2

sautéed shrimp, avocado, broccoli, scallions, carrots, cucumbers, vegan harissa aioli, cilantro-lime vinaigrette, jasmine rice

SUPERFOOD ANCIENT GRAINS BOWL + \$3

local organic grilled chicken, butternut squash, mushrooms, green beans, avocado, red beets, sautéed kale, cilantro-lime vinaigrette, ancient grains

SRIRACHA SALMON FRIED RICE BOWL * + \$3

sriracha glazed salmon, pineapples, steamed broccoli, vegetable fried rice