

# VIEW 162 RESTAURANT AND LOUNGE

## SMALL PLATES

<b>CURED MEATS &amp; CHEESES</b> .....	10.50/16.75
artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette	
<b>STEAK &amp; STOUT SLIDERS*</b> .....	13.75
with melted gouda, stout-braised onions and a side of house pub chips	
<b>PROSCIUTTO MARGHERITA FLATBREAD</b> .....	12.75
with roasted tomatoes, fresh mozzarella and pesto	
<b>BUFFALO PEPPER GARLIC CHICKEN WINGS</b> .....	10.50
tossed in a buffalo pepper garlic sauce; served with blue cheese slaw	
<b>SPINACH &amp; ROASTED ARTICHOKE DIP</b> .....	10.50
served with toasted crostini	
<b>CHICKEN QUESADILLA</b> .....	9.50
stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream	
<b>WHITE CHEDDAR MAC &amp; CHEESE</b> .....	7.75
aged white cheddar topped with panko breadcrumbs	

## HANDHELDS

<b>TURKEY CLUB</b> 13.75
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese
<b>CHIPOTLE CHICKEN SANDWICH</b> 14.75
melted cheddar cheese, bacon and chipotle aioli on a brioche bun
<b>CUBAN SANDWICH</b> 12.50
Must Try! sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf
<b>GRILLED STEAK WRAP*</b> 16.50
with black beans, roasted red peppers, cilantro and monterey jack cheese

SERVED WITH FRENCH FRIES OR PUB CHIPS

## BURGERS

<b>GRUYERE &amp; SHROOM BURGER*</b> 14.50
gruyere cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli
<b>BLACK RUM BACON JACK BURGER*</b> 14.75
monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce
<b>THE HOUSE BURGER*</b> 12.75
choice of cheese and housemade burger sauce
<b>VEGGIE BURGER</b> 11.50
Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

MUST TRY!

Original Recipe FROM SCRATCH

## MAINS

Made Fresh PER ORDER

<b>CENTER-CUT TOP SIRLOIN, 10 OZ.*</b> GF .....	26.50
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables	
<b>CHARBROILED RIBEYE, 12 OZ.*</b> GF .....	35.50
with garlic mashed potatoes and grilled vegetables	
<b>MEDITERRANEAN SHRIMP PASTA</b> .....	20.50
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream	
<b>SALMON WITH KALE &amp; MUSHROOMS*</b> GF .....	24.50
with sautéed kale and crimini mushrooms	
<b>TUSCAN FLORENTINE CHICKEN</b> .....	15.50
pesto-marinated chicken breast on top of grilled vegetable orzo	

## SALADS

ADD A PROTEIN TO ANY SALAD\*  
Shrimp +7.50 / Salmon +7.50 / Chicken +5.50

<b>COBB SALAD</b> GF .....	17.50
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette	
<b>ROASTED BEET SALAD</b> GF .....	12.50
mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette	
<b>CAESAR SALAD</b> .....	12.75
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing	
<b>QUINOA &amp; BABY GREENS SALAD</b> GF .....	10.75
feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing	

## SOUP

SOUP DU JOUR 5.50

ASK YOUR SERVER FOR TODAY'S OFFERING

\*\*\*\*\* INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM \*\*\*\*\*

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TRY OUR SIGNATURE  
**MULES**

**CROWNED JEWEL** 11.50  
Ketel One, ginger beer, cranberry juice,  
blood orange bitters and fresh lime juice

**MEXICAN MULE** 11.00  
Avión Silver, ginger beer and fresh lime juice

**KENTUCKY MULE** 11.00  
Bulleit, ginger beer and fresh lime juice

**MOSCOW MULE** 11.00  
Ketel One, ginger beer and fresh lime juice

*\* Served in Copper Mugs \**

**CLASSIC COCKTAILS**

**BEE'S KNEES** 10.50  
Hendrick's, honey and fresh lime juice served up

**COSMOPOLITAN** 11.00  
Ketel Citrone, Cointreau, fresh lime juice and splash of cranberry juice

**MARGARITA** 11.50  
Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice

**PIMM'S CUP** 10.50  
Pimm's No. 1, ginger ale, cucumber and fresh mint

**BOURBON OLD FASHIONED** 11.00  
Knob Creek, housemade simple syrup and orange bitters

**MINT JULEP** 11.00  
Woodford Reserve, housemade simple syrup and mint leaves

**CUBAN MOJITO** 10.50  
Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

**WINES**

**WHITE**

CHARDONNAY - HOGUE, Columbia Valley, WA 9.00/31.00  
PINOT GRIGIO - DANZANTE, Delle Venezie, Italy 9.00/31.00  
CHARDONNAY - KENDALL JACKSON JACKSON ESTATE, CA 9.00/27.00  
RIESLING - CHATEAU STE MICHELLE, WA 9.00/27.00  
SAUVIGNON BLANC - MATUA, New Zealand 9.00/27.00  
PROSECCO - VILLA SANDI IL FRESCO, Veneto, Italy 8.00/23.00  
BRUT SPARKLING - CHANDON, CA 10.00/35.00  
WHITE ZINFANDEL - BERINGER, CA 8.00/28.00

**RED**

MERLOT - HOGUE, WA 9.00/30.75  
CABERNET SAUVIGNON - HOGUE, WA 9.00/30.75  
CABERNET SAUVIGNON - LOUIS M MARTINI, CA 9.00/30.75  
CABERNET SAUVIGNON - PENFOLDS MAX, Australia 10.00/35.00  
CABERNET SAUVIGNON - ROBERT MONDAVI, CA 10.00/35.00  
MERLOT - DECOY, CA 10.00/35.00  
PINOT NOIR - MEIOMI, CA 9.00/30.75  
RED BLEND - 19 CRIMES, Australia 9.00/30.00

FOR PARTIES OF 6 OR MORE, A 18% GRATUITY  
WILL BE AUTOMATICALLY ADDED TO THE BILL

**ROOM SERVICE**

Press Room Service button on your phone to order  
All Room Service orders have a \$3.00 delivery  
charge + 18% gratuity automatically added

**BEERS**

**DRAFT**

BUD LIGHT 4.50  
STELLA ARTOIS 5.75  
WARPED WING SEASONAL 6.75

**BOTTLE**

ANGRY ORCHARD 5.75  
BLUE MOON 5.50  
BUD LIGHT 4.50  
BUDWEISER 4.75  
CORONA EXTRA 5.75  
GOOSE ISLAND IPA 5.75  
HEINEKEN 5.75  
LEINENKUGEL SEASONAL 5.75  
MILLER LITE 4.75  
SAMUEL ADAMS BOSTON LAGER 5.50  
LUCKY TRAVELLER BLACKBERRY SHANDY 6.75  
WARPED WING 10 TON 6.75  
WARPED WING ERMAL'S 6.75  
WARPED WING TROTWOOD 6.75  
MAD TREE PSYCHOPATHY 6.75  
RHINEGEIST TRUTH IPA 6.75  
JACKIE O'S SEASONAL 6.75

*\*ASK ABOUT OUR SEASONAL OFFERINGS\**