



SHAREABLES

TRUFFLE FRIES \$9

Tossed with Parmesan Cheese & Served with Garlic Aioli

VEGAN STYLE CEVICHE \$15

Soya De Carne Mixed with Tomato, Onions, Jalapeños, Cucumber, Topped with Avocado & Served with Tortilla Chips

FISH TACOS \$17

3 Grilled Mahi-Mahi Fish Tacos, Served with Mango Salsa, Topped with Cilantro Lime Crema

CARNE ASADA FRIES \$17

Cheese Sauce, Pico de Gallo, Guacamole, & Cilantro Lime Crema

CHICKEN CURRY KABOB \$18

Marinated & Grilled Chicken Breast Served with Roasted Tomato, Roasted Onion, Curry Spice Rice, Naan Bread, & Traditional Toma Sauce

SOUP & SALADS

CUP OR BOWL OF SOUP \$8/10

Please ask your server for daily soup

CAESAR SALAD \$15

Romaine, Parmesan Cheese, Cherry Tomatoes, & Croutons
+ Chicken Breast or Crispy Chicken \$5

MANGO SALAD \$16

Mango, Spring Mix, Romaine, Pickled Onions, Orange Supremes, Shave Celery, Roasted Heart of Palm, Pepitas, Served with Sweet & Spicy Mango Vinaigrette
+ Chicken Breast or Crispy Chicken \$5

COBB SALAD \$17.50

Romaine, Cherry Tomatoes, Cucumber, Avocado, Diced Chicken, Bacon, Blue Cheese Crumbles, & Hardboiled Egg

FLATBREADS

CHEESE \$15

Cheese Blend & Tomato Sauce

PEPPERONI \$16

Cheese Blend, Pepperoni, Tomato Sauce

BUFFALO CHICKEN \$17

Cheese Blend, Blue Cheese Crumbles, Finished with Buffalo Sauce & Ranch Dressing Drizzle

MUSHROOM TRUFFLE \$17

Cheese Blend, Cremini Mushrooms, Roasted Garlic Aioli, Drizzle with White Truffle Oil

SANDWICHES

Choice of Fries, Chips, Fruit, Side Salad, or Truffle Fries (\$2)

ASIAN VEGGIE WRAP \$17

Fresh Veggies, Chow Mein Noodles, Sesame Dressing, Wrapped in a Flour Tortilla
+ Chicken Breast or Crispy Chicken \$5

CHICKEN PESTO SANDWICH \$18.50

Marinated Chicken Breast, White Cheddar, Bacon, Lettuce, Tomato, Onions, Pickles, Pesto Aioli, Served on a French Hoagie
+ Avocado \$4

THE HOUSE BURGER \$18.50

Two Beef Patties, White Cheddar, Lettuce, Tomato, Onions, Pickles, & Garlic Aioli, Served on a Brioche Bun
+ Avocado \$4 + Bacon \$3

SKYLINE BURGER \$20

Two Beef Patties, Sliced Pork Belly, White Cheddar, Pickled Bell Pepper & Onions, With Garlic Aioli, Served on a Brioche Bun
+ Avocado \$4 + Bacon \$3

P.B.L.T. \$19

Crispy Pork Belly, Lettuce, Tomato, Garlic Aioli, Served on French Hoagie

NY STEAK SANDWICH \$26

8oz. NY Steak, White Cheddar, Grilled Onions, Cremini Mushrooms, A1 Aioli, Served on a French Hoagie

KIDS \$13.50

Choice of Fries, Chips, or Fruit & Drink

HAMBURGER

CHEESEBURGER

CHICKEN TENDERS

MAC & CHEESE

QUESADILLA

Food Allergies and Intolerances – please speak to a member of our staff about ingredients in your meal before ordering.

Staff may not be able to offer specific advice or make recommendations beyond the common allergen groups.

Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen / food outlet. Please let your server know about any allergies. Consuming raw or undercooked, meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.



SIGNATURE COCKTAILS

SKYLINE MARGARITA \$16

Herradura, Tapatio, Lime Juice, Tajin

GIN COOLER \$16

Hendricks, Basil, Cucumber, Lime Juice

ENDLESS SUMMER \$16

Grey Goose Citron, Strawberries, Lemon Juice

YE-OLD FASHION \$16

Woodford, Mezcal, Luxardo Cherry Brandy, Bitters

ORANGE DREAM \$16

Smirnoff Whip Vodka, Peach Schnapps, Orange Juice

CAN BEERS

NON-ALCOHOLIC	8
BUD LIGHT	11
STELLA	11
JULIAN HARD CIDER	11
BLUE MOON	11
MODELO	11

DRAFT BEER

\$14

CLARITAS	5.8% ABV – Mike Hess Brewing
ORANGE AVE. WIT	5.2% ABV – Coronado Brewing Co.
BUENAWEZA SALT & LIME LAGER	4.7% ABV – Stone Brewing
.394 PALE ALE	6.0% ABV – Alesmith Brewing Co.
THE HARLOT BLONDE ALE	5.7% ABV – Societe Brewing Co.
STONE DELICIOUS IPA	7.7% ABV – Stone Brewing
BUDWEISER	5.0% ABV – Anheuser-Busch
MONGO DOUBLE IPA	8.0% ABV – Port Brewing
CHRONIC ALE AMBER	4.9% ABV – Pizza Port Brewing
HOPSTER HOP HAZY IPA	7.0% ABV – Thorn Brewing
YETI IMPERIAL STOUT	9.5% ABV – Great Divide Brewing

SELTZER

\$14

QUIRK CHERRY BLOSSOM & LIME	4.2% ABV – Boulevard Brewing Co.
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WHITES

	GL BTL
HOUSE WHITE	10/36
HOUSE SPARKLING	10/36
KENDALL JACKSON CHARDONNAY	11/40
LA CREMA CHARDONNAY	16/60
CHARLES & CHARLES ROSÉE	11/40
ROBERT MONDAVI SAUVIGNON BLANC	11/40
KIM CRAWFORD SAUVIGNON BLANC	13/48
LA CREMA PINOT GRIS	11/48
CAKEBREAD CELLARS CHARDONNAY	84 Bottle Only

REDS

	GL BTL
HOUSE RED	10/36
KENDALL JACKSON CABERNET	11/40
ROBERT MONDAVI PINOT NOIR	11/40
HESS SELECT CABERNET	15/56
LA CREMA PINOT NOIR	16/60
COLLIER CREEK MERLOT	12/48
MURPHY GOODE RED BLEND	12/48
CAKEBREAD CABERNET	102 Bottle Only
CAYMUS CABERNET	122 Bottle Only

Ask about other cocktails

Additional spirits

Whiskey/Scotch	Vodka
Rum	Tequila/Mezcal
Gin	Cordials

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.