



## SHAREABLES

### TRUFFLE FRIES \$9

Tossed with Parmesan Cheese & Served with Garlic Aioli

### HUMMUS \$14

Served with Naan Bread, Celery, Carrots & Topped with Fresh Salsa

### CARNE ASADA FRIES \$17

Cheese Sauce, Pico de Gallo, Guacamole & Crema

### CHICKEN CURRY KABOB \$18

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

### FISH TACOS \$19

3 Grilled Mahi-Mahi Fish Tacos, Served with Mango Salsa, Topped with Crema, Side of Salsa & Tortilla Chips

## 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

### BEET & BUTTERNUT SQUASH SALAD \$16

Roasted Beet & Butternut Squash, Spring Mix, Toasted Sunflower Seeds, Goat Cheese & Dried Cranberries, Served with Cranberry 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

### PESTO \$17

Goat Cheese, Cheese Blend, Cherry Tomatoes, Arugula & Pesto Sauce

### BUFFALO CHICKEN \$19

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

## SANDWICHES

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

### EGGPLANT BAGUETTE \$17

Fried Parmesan Parsley Breaded Eggplant, Cheese Blend, Arugula & Roasted Red Pepper Coulis Sauce

### CHICKEN PESTO SANDWICH \$18.50

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

### 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

### SMOKY 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
HARD CIDER	11
BLUE MOON	11
MODELO	11
SELTZER	11

## DRAFT BEER

**\$14**

MANDATORY FUN DOUBLE IPA 8.5% ABV – Mike Hess Brewing
ORANGE AVE. WIT 5.2% ABV – Coronado Brewing Co.
BUENAVEZA 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
JAPANESE LAGER 5.0% ABV – Harland 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

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

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](http://www.P65Warnings.ca.gov/alcohol).