

BREAKFAST

SERVED SATURDAY & SUNDAY 8AM - 2:30PM

THE OV BREAKFAST 12
Two eggs any style served with your choice of apple-wood smoked bacon, sausage or shaved ham served with toast & your choice of OV hash or fresh fruit

THE BREAKFAST TRIO 11
Two eggs any style served with two pancakes & choice of apple-wood smoked bacon, sausage or shaved ham

TRADITIONAL EGGS BENEDICT 11
Poached eggs over English muffins with shaved ham, finished with hollandaise & served with your choice of OV hash or fresh fruit

FLORENTINE BENEDICT 11
Poached eggs with sautéed spinach served over English muffins, finished with hollandaise served with your choice of OV hash or fresh fruit

CALIFORNIA BENEDICT 12
Poached eggs served over English muffins, avocado, oven roasted tomatoes & finished with hollandaise served with your choice of OV hash or fresh fruit

HUEVOS RANCHEROS 11
Corn tortilla shell topped with sunny side up eggs, black beans, pico de gallo, cheddar & jack cheese, sliced avocado & sour cream topped with our spicy ranchero sauce

CHILAQUILES 10
Scrambled eggs over corn tortilla chips, shredded chicken, jack & cotija cheese served with our spicy house salsa

BREAKFAST BURRITO 11
Flour tortilla stuffed with scrambled eggs, apple-wood smoked bacon, sausage, breakfast potatoes, pico de gallo, cheddar & jack cheese, served with our spicy house salsa & OV hash

PANCAKES 8
Three buttermilk pancakes served with whipped butter & warm syrup w/ Fresh Strawberries add 3

CLASSIC FRENCH TOAST 9
Sweet cinnamon bread & warm syrup topped with powdered sugar w/ Fresh Strawberries add 3

APPLE CUSTARD FRENCH TOAST 10
Sweet cinnamon bread, caramelized apple & vanilla custard w/ Fresh Strawberries add 3

HOUSE MADE BISCUITS AND GRAVY 11
House made biscuits with 2 Eggs and Sausage or Bacon

SCRAMBLED or FOLDED

THE OV 12
Three eggs served with apple-wood smoked bacon, avocado, oven roasted tomato & cheddar cheese, served with toast & your choice of OV hash or fresh fruit

MEAT LOVERS 13
Three eggs served with apple-wood smoked bacon, sausage, shaved ham, caramelized onions & sautéed bell peppers, served with toast & your choice of OV hash or fresh fruit

THE POPEYE 12
Three eggs served with spinach, caramelized onions & feta cheese, served with toast & your choice of OV hash or fresh fruit

FARMERS VEGGIE 12
Three eggs served with roasted asparagus, oven roasted tomatoes, sautéed mushrooms, avocado, spinach & jack cheese, served with toast & your choice of OV hash or fresh fruit

CAPRESE 13
Three eggs served with Heirloom tomato, fresh basil & mozzarella cheese, served with toast & your choice of OV hash or fruit

SIDES

EGG 2	APPLE-WOOD SMOKED BACON 4
EGG WHITES 2	CHICKEN SAUSAGE 4
AVOCADO 3	SLICED TOMATOES 2
OV HASH 4	OVEN ROASTED TOMATOES 3
FRESH FRUIT 4	PANCAKE 3
SHAVED HAM 5	TOAST 2
SAUSAGE 4	ENGLISH MUFFIN 2

BREAKFAST SPECIAL

MIMOSAS 3	BLOODY MARYS 4
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Note: Our food is freshly prepared & may take a little longer to prepare.



OCEAN VIEW

BREAKFAST • LUNCH • DINNER • BAR

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LIVE ENTERTAINMENT

FRIDAY & SATURDAY
9 - 11:30 PM

SUNDAY BRUNCH
10:30 AM



We love your pet too! Bring ‘em anytime!

We now deliver.
Ask for details.

Visit Andersen’s Pet Store, just a few blocks away!
2218 Honolulu Ave. | Montrose, CA | 91020
www.AndersensPets.com

Adopt your best friend today!
Glendale Humane Society
www.glendalehumane.org

STARTERS

- FRIED PICKLES 6

Panko crusted dill pickles served with ranch
- SPINACH & ARTICHOKE DIP 8
- LETTUCE WRAPS 11

Lettuce cups with chicken, carrots, squash, zucchini, Napa cabbage, onions & ponzu sauce
- CRAB CAKE 14

Panko crusted Dungeness crab cakes sautéed & served with our mango salsa & a wasabi-ginger sauce
- TUNA POKE 11

Tuna tartar blended with spicy soy ponzu & served with crispy wonton chips

- CHICKEN POTSTICKERS 8

Chicken potstickers drizzled with house eel sauce
- CRISPY SHRIMP 11

Crispy shrimp tossed in a spicy chili aioli
- STREET TACOS 10

Choice of chicken or steak, corn tortillas, guacamole, Napa cabbage, pico de gallo & spicy aioli
- STEAK SKEWERS 12

Marinated steak served with a ponzu dipping sauce
- GARLIC BREAD 5

House-made garlic bread with parmesan cheese

FLAT-BREADS

- OV CLASSIC 11

Fresh basil, mozzarella cheese & A light marinara sauce
- SHRIMP & ROASTED GARLIC 15

Grilled shrimp, oven roasted garlic, caramelized onions & parmesan cheese, drizzled with truffle oil
- GRILLED VEGGIE 12

Grilled zucchini, yellow squash, bell peppers, carrot, with mozzarella & goat cheese, light marinara sauce & drizzled with balsamic reduction
- BBQ CHICKEN 13

Grilled chicken, red onions, cilantro & mozzarella cheese with a tangy BBQ sauce

SANDWICHES

- Sandwiches served with a choice of French Fries or Mixed Field Greens. Substitute truffle fries +1
- OV BURGER 13

Grilled Wagyu beef, cheddar cheese, mixed greens, tomato, red onion & our house 1000 island dressing served on a brioche bun add avocado and/or bacon 2 each
- BBQ BURGER 14

Grilled Wagyu beef, cheddar cheese, crumbled apple-wood smoked bacon, crispy onions & our tangy BBQ sauce served on a brioche bun add avocado and/or bacon 2 each
- GRILLED CHICKEN CLUB 13

Grilled chicken breast, apple-wood smoked bacon, butter lettuce, avocado & bleu cheese with a fines herbes aioli & served on sourdough bread
- ULTIMATE GRILLED CHEESE 11

Swiss, cheddar & bleu cheese with braised pears & dijon mustard on sourdough
- PROSCIUTTO & BRAISED PEAR SANDWICH 13

Imported prosciutto, brie cheese, braised pears with fig jam on grilled sourdough
- GRILLED TURKEY MELT SANDWICH 13

Smoked turkey, swiss & cheddar cheese, tomatoes, avocado & dijon mustard on grilled sourdough bread
- ALBACORE TUNA MELT 14

Albacore & fines herbes aioli with sliced avocado, cheddar & swiss cheese, on grilled sourdough bread
- BLTA 11

Apple-wood smoked bacon, butter lettuce, tomato & sliced avocado on sourdough
- PULLED PORK SANDWICH 13

Pulled pork & house-made slaw on a brioche bun

SIDES

- FARMER'S VEGGIES 5
- CREAMED SPINACH 5
- TRUFFLE FRENCH FRIES 5
- BRUSSELS SPROUTS 5
- QUINOA 5

Tossed with grilled vegetables, mixed greens, feta cheese & a balsamic vinaigrette
- GARLIC MASHED POTATOES 4
- FINGERLING POTATOES 5
- GREEN BEANS 5

SOUPS OR SALADS

- SOUP DU JOUR 6

Bowl of our fresh soup of the day inspired by seasonal ingredients
- GRILLED CAESAR SALAD 8

Grilled romaine lettuce topped with shredded parmesan cheese, garlic croûtons & house made caesar dressing w/ Chicken add 4 w/ Steak add 6 w/ Shrimp add 7
- HOUSE SALAD 7

Mixed field greens served with cucumbers, diced tomatoes, shredded carrots, croûtons & finished with our house vinaigrette
- THE CALIFORNIA WEDGE 10

Iceberg lettuce topped with avocado, crumbled bacon, bleu cheese, diced tomato & garden herbs
- ROASTED BEET & GOAT CHEESE SALAD 13

Layers of beets & goat cheese finished with candied walnuts, orange gastrique & a balsamic reduction
- MANDARIN CHICKEN SALAD 14

Chicken, mandarin oranges, toasted almonds, crispy wontons, snow peas, carrots, scallions, peppers, romaine & Napa cabbage with ginger-sesame vinaigrette
- GRILLED SHRIMP SALAD 15

Grilled Shrimp served over butter lettuce with diced mango, apple & daikon sprouts finished with a ponzu vinaigrette
- QUINOA SALAD WITH GRILLED SALMON OR CHICKEN 15

Grilled Salmon or Chicken served over quinoa tossed with grilled vegetables, mixed greens, feta cheese & a balsamic vinaigrette
- HANGER STEAK COBB SALAD 16

Hanger steak, crumbled bacon, tomatoes, hard-boiled egg, avocado, & bleu cheese crumbles served over romaine lettuce with ranch dressing

ENTREES

- FISH & CHIPS 15

Beer battered Icelandic Cod served with fresh made coleslaw & french fries
- HERB ROASTED 1/2 CHICKEN 18

Served with new potatoes & green beans
- HANGER STEAK 23

Grilled hanger steak sliced over a shallot-port reduction sauce, served with truffle french fries
- COCONUT SHRIMP 18

Coconut crusted shrimp served with a spicy apricot marmalade rice pilaf
- BRAISED SHORT RIBS 24

Braised short rib served with traditional risotto
- PORK CHOP 22

Pan roasted pork chop served with an apple slaw & garlic mashed potatoes finished with natural au jus
- SESAME CRUSTED TUNA 24

Infused tuna slices over Asian slaw served with rice pilaf & brussels sprouts drizzled with a wasabi ginger sauce
- GRILLED SALMON 23

Grilled salmon served with herb maître de butter, served with mashed potatoes & farmer's veggies

SOUTHERN NIGHTS

- AUTHENTIC SOUTHERN BBQ MENU

Join us for our authentic southern BBQ menu each Thursday night
- SOUTHERN BUTTERMILK FRIED CHICKEN SPECIAL

Sunday Night Special

DESSERTS

- ALL DESSERTS ARE MADE FROM SCRATCH

Ask your server about the wonderful offerings we have today

Note: Our food is freshly prepared & may take a little longer to prepare.

LIQUORS

VODKA

STOLI	8	CRYSTAL HEAD	9
STOLI BLUEBERRY	8	GREY GOOSE	9
TITOS	8	GREY GOOSE CITRON	9
RUSSIAN STANDARD	8	GREY GOOSE ORANGE	9
RAIN ORGANIC	8	GREY GOOSE CHERRY NOIR	9

SCOTCH

CLAN MACGREGOR	7	GLENFIDDICH 12	9
JW BLACK	8	MACALLAN 12	10
DEWARS WHITE LABEL	9	HIGHLAND PARK 12	10

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BOMBAY	7	HENDRICKS	9
BOMBAY SAPPHIRE	9	BOLS GENEVERE	8

RUM

BACARDI LT	7	CAPTAIN MORGAN	8
SAILOR JERRY	8	BACARDI 151	9
KRAKEN DARK	8		

TEQUILA

CORRALEJO	8	CAZADORES BLANCO	8
PATRÓN SILVER	9	CAZADORES ANEJO	11

WHISKEY | BOURBON | RYE | IRISH

JACK DANIELS	7	KNOB CREEK	9
ELIJAH CRAIG	8	TEMPLETON RYE	9
JAMESON	8	CAMUS VS	9
AMERICAN BORN MOONSHINE	8	GENTLEMEN JACK	9
EAGLE RARE	8	WOODFORD RESERVE	9



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LIVE ENTERTAINMENT

FRI & SAT 9-11:30 PM

SUNDAY BRUNCH 10:30 AM

SPECIALTY COCKTAILS

CHERRY BLOSSOM
Grey Goose Cherry Noir Vodka
9

SOUTHERN PEACH
Giffard Peach,
Southern Comfort
9

**MOSCOW MULE/
BLACK BERRY MULE**
Russian Standard, On Tap
8

**STRAWBERRY
COOLER**
Strawberry Svedka,
Strawberry Giffard
9

KIWI MARGARITA
Corralejo, Kiwi Nectar
9

**CLASSIC GREY GOOSE
MARTINI**
9

**OV RYE OLD
FASHIONED**
Templeton Rye, Orange, Cherry
9

AMERICAN BORN ICED-TEA
American Born Moonshine,
Adult Arnold Palmer
9

BOMBAY SAPPHIRE GIMLET
Bombay Sapphire Gin, Fresh Squeezed
Lime Juice, Muddled Lime
9

HENDRICK'S CUCUMBER PRESS
Hendrick's Gin, muddled cucumber,
lemon & lime
9

**RASPBERRY PINEAPPLE
SANGRIA**
8

**MRS HARVEY
WALLBANGER**
Galliano, OJ, Cranberry
8

BEERS

BUDWEISER	4	SIERRA NEVADA	5
BUD LIGHT	4	CORONA Mexico	5
MGD	4	NEWCASTLE England	5
MILLER LITE	4	GUINNESS Dublin	5
COORS LIGHT	4	AMSTEL LIGHT Holland	5
		HEINEKEN Holland	5
		ST. PAULI GIRL Germany	5

(Non-Alcoholic)

WHAT'S
ON TAP?

Ask your server what
we have on tap!

BEVERAGES

TY NANT WATER (Sparkling or Flat) 6

NON ALCOHOLIC 2.75

Pepsi | Diet Pepsi | 7-Up | Lemonade | Tropical Iced Tea

JUICES 3.50

Orange | Grapefruit

FRENCH PRESS COFFEE

LaMill Coffee Small: 3.50 Large: 7

BOTTOMLESS HOUSE COFFEE 3.50

WINE

GLASS BOTTLE

SPARKLING

VEUVE DU VERNAY BRUT France	9	32
DOMAINE STE. MICHELLE BRUT Columbia Valley		28

CHARDONNAY

CEDAR BROOK California	7	24
RANCHO SISQUOC Santa Barbara	9	32
NAKED CHARDONNAY Santa Barbara	10	36
ZD Napa Valley	15	54

SAUVIGNON BLANC

JOSH CELLARS Sonoma County	8	28
ROBERT HALL Paso Robles	9	32
LANGE TWINS Lodi	10	36

INTERESTING WHITES

ROBERT HALL VIOGNIER Paso Robles	9	32
COASTAL VINES PINOT GRIGIO California	7	24
MENAGE ROSE California	7	24
VENEZIE PASQUA Italy	9	32
RANCHO SISQUOC RIESLING Santa Barbara	10	36

PINOT NOIR

COASTAL VINES California	7	24
JEKEL Monterey	10	36
ZD Napa Valley	16	60

CABERNET SAUVIGNON

CEDAR BROOK California	7	24
RUTHERFORD Napa Valley	12	44
FOLEY Alexander Valley	14	52

MERLOT & MALBEC

JW MORRIS California	7	24
FINCA EL ORIGEN Argentina	8	28
RAVENSWOOD California	9	32

INTERESTING REDS

CLINE ZINFANDEL Sonoma	9	32
RANCHO SISQUOC MERITAGE Santa Barbara	10	36
BELL SYRAH Napa Valley	12	44



HAPPY HOUR

FRIED PICKLES 4

1/2 OV FLATBREAD PIZZA 5

POTSTICKERS 5

CRISPY SHRIMP 7

STREET TACOS (CHICKEN OR STEAK) 6

PULLED PORK SLIDERS 7

CHEESESTEAK SANDWICH 8

MAKE IT A CUBAN (add ham) 10

LOBSTER SLIDERS 10

TUES - SUN 4:00 - 6:30PM

FRI+ SAT 10:30PM - CLOSE

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SPECIALTY COCKTAILS

CHERRY BLOSSOM	7
SOUTHERN PEACH	7
MOSCOW MULE/BLACKBERRY MULE	6
STRAWBERRY COOLER	7
KIWI MARGARITA	7
OV RYE OLD FASHIONED	7
AMERICAN BORN ICED-TEA	7
BOMBAY SAPPHIRE GIMLET	7
RASPBERRY PINEAPPLE SANGRIA	6
MRS HARVEY WALLBANGER	6

BEER

BUD LIGHT	3
MILLER LITE	3
COORS LIGHT	3
HEINEKEN	4
CORONA	4

WINE

CEDAR BROOK	
Cabernet	4
Chardonnay	4
COASTAL VINES	
Pinot Grigio	4
Pinot Noir	4
JW MORRIS	
Merlot	4

WHAT'S
ON TAP?

Ask your server what
we have on tap!

OCEAN VIEW

BREAKFAST • LUNCH • DINNER • BAR

BREAKFAST SPECIALS

BREAKFAST SANDWICH 5.99

Scrambled eggs, cheddar cheese, choice of sausage or canadian bacon.
on a fresh croissant, served with your choice of OV hash or fresh fruit

THE OV BREAKFAST 6.99

Two eggs any style served with your choice of apple-wood smoked bacon, sausage or
shaved ham served with toast & your choice of OV hash or fresh fruit

HUEVOS RANCHEROS 6.99

Corn tortilla shell topped with sunny side up eggs, black beans, pico de gallo, cheddar
& jack cheese, sliced avocado & sour cream topped with our spicy ranchero sauce

CHILAQUILES 6.99

Scrambled eggs over corn tortilla chips, shredded chicken,
jack & cotija cheese served with our spicy house salsa

PANCAKES 6.99

Three buttermilk pancakes served with whipped butter & warm syrup
w/ Fresh Strawberries add 3

THE OV 6.99

Three eggs served with apple-wood smoked bacon, avocado, oven roasted tomato &
cheddar cheese, served with toast & your choice of OV hash or fresh fruit

THE POPEYE 6.99

Three eggs served with spinach, caramelized onions & feta cheese,
served with toast & your choice of OV hash or fresh fruit

TUES - FRI 8AM - 12PM