

Starters & Sharables

Bourbon-Terriaki Chicken Wings \$16

10 Crispy “man-size” wings tossed in a sticky bourbon-terriaki glaze, finished with sea salt and scallions

Smokehouse Pretzel Knots \$11

Warm beer-dough twists, served with house-made cheddar-beer fondue and whole-grain mustard

Loaded Chili Cheese Waffle Fries \$12

Hand-cut fries smothered in smoky beef-bison chili, white cheddar, scallions & crème fraîche

Burgers & Sandwiches

All burgers served on a toasted brioche bun with house pickles and your choice of parmesan fries or crispy onion rings.

Smoke & Blue Beef Burger \$19

8 oz Angus beef, melted Danish blue, applewood bacon, tangy onion marmalade & garlic-butter brioche

Steakhouse French Dip \$20

Thin-sliced Rib Eye, roasted mushrooms, melted Gruyère, horseradish-cream aioli on a toasted hoagie with au jus

Wings & Tenders

Choose your style: House Buffalo • Bourbon Teriyaki • Garlic Parmesan

Bone-in Wings \$19 (10 pcs)

Buttermilk Fried Tenders \$15 (5 pcs)

Steaks & Hearty Plates

All steaks are center-cut, seasoned with house-blend peppercorn, grilled to order, and topped with herbed compound butter. Served with rosemary-garlic mashed potatoes.

Cowboy Ribeye (12 oz) \$38

Bone-in ribeye with charred scallions & whiskey-peppercorn jus

T Bone (16 oz) \$42

Lean strip, finished with salsa verde & toasted garlic crumbs

Country-Fried Steak \$22

Hand-breaded beef steak, smothered in pepper-corn gravy

Sides \$5 (pick two)

- Parmesan Waffle Fries - Sweet Potato Fries
- Beer-Battered Onion Rings
- Maple-Glazed Baby Carrots
- Creamy Mac & Cheese
- Sautéed Green Beans with Bacon
- Mashed Potatoes or Baked Potato (Ask your server for what's available)

Crestview Bar & Grill Lunch Specials

Signature Sandwiches

The Crestview Club \$18

Triple-stacked artisan bread layered with oven-roasted turkey, smoked ham, crisp bacon, cheddar cheese, fresh lettuce, ripe tomato, and our signature Dijon-mayo blend. Cut and served classic club style.

The Pine Crest Gobbler \$16

Oven-roasted turkey breast, Swiss cheese, fresh cucumber, arugula, on a sourdough bread. Light, fresh, and bursting with flavor.

Lodgeview Honey Ham Melt \$16

Smoked ham and creamy cheese with spring mix and thin-sliced red onion, drizzled with honey mustard on sourdough or baguette. An elegant take on the classic ham sandwich.

Single-Serve Charcuterie Board \$22

A curated selection of artisan cheese, cured meats, crackers, seasonal fruit, and mixed nuts. Perfect for a light bite or pairing with your favorite cocktail.

Who Are We at Crestview Bar & Grill?

Crestview Bar & Grill is the vision of two friends who share a true brotherly bond—Blake Madaris and Slade Campbell. Blake brings over 15 years of food service experience, much of it with Chick-fil-A, learning the ins and outs of exceptional service and quality. Slade, though just 17, is eager to take on his first business and is learning fast what it means to lead with heart and hustle.

We built Crestview around a family-like atmosphere, where guests are treated like old friends and service always comes with a personal touch. Our mission is simple: deliver amazing food made with the freshest ingredients, pour top-notch cocktails, and make every guest feel right at home.

As a brotherly team, we're dedicated to raising the bar for hospitality and striving to be the best in the industry. We are excited to welcome you to Crestview Bar & Grill and show you what sets us apart!

Non-Alcoholic \$3.50

- **Pine Crest Iced Tea**
House cold-brew tea, peach syrup, lemon wheel
- **Sparkling Mountain Springs Water**
Local artesian still or sparkling water
- **Iced Tea**
- **Soda** - Coke, Sprite, Diet Coke Dr Pepper

Signature Cocktails \$10

- **Pine Crest Mimosa**
Prosecco, fresh-squeezed orange & blood-orange juice, orange twist
- **Lodge Bloody Mary**
House-spiced tomato mix, vodka, celery-salt rim, dill pickle spear, bacon lardon
- **Smoky Mountain Old Fashioned**
Bourbon infused with charred cedar plank,, Angostura bitters, flamed orange peel
- **Highland Honey Bee**
Gin, local wildflower honey, lemon juice, fresh mint sprig
- **Crestview Classic Lemonade Fizz**
Vodka, fresh lemonade, a splash of club soda, and lemon-mint garnish. Refreshing and bright.
- **Pine Crest Mule**
Bourbon or whiskey, lime juice, and ginger beer, served over ice in a copper mug with a lime wedge.
- **Lodgeview Berry Spritz**
Gin, fresh berry syrup, tonic or soda, and berries with a lemon twist. Light and fruity.
- **Green Valley Cucumber Cooler**
Gin or vodka, muddled cucumber, lime, and club soda, served over ice for a crisp, clean finish.
- **Crestview Peach Tea**
Bourbon or vodka, sweet tea, peach nectar, with lemon and mint. A Southern-inspired sipper.

Brunch & Daylight Libations \$10

- **Crestview Bellini Flight**
Trio of stone-fruit purees (peach · strawberry · mango) topped with Prosecco
- **Mountain Lavender Lemonade**
Lavender-infused vodka, house lemonade, soda splash, edible lavender bloom
- **Maple Bourbon Sour**
Bourbon, maple syrup, lemon juice, egg white, candied pecan

Beer \$5

- **Local Draft Selection** Coming Soon!
- **Domestic Bottled & Canned**
 - Michelob Ultra
 - Miller Light
 - Coors Light
 - Coors Banquet
 - Natural Light
 - Busch Light

Brunch Bites

- **Truffle Deviled Eggs**
Champagne-vinaigrette yolk, black truffle oil, chive
 - **Smoked Salmon Crostini**
Whipped dill-cream cheese, capers, lemon zest
 - **House-Made Granola Parfait**
Greek yogurt, seasonal berries, honey drizzle
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Eggs & Classics

- **Crestview Benedict**
Two poached eggs on English muffin with your choice of smoked country ham or house-cured salmon, hollandaise
 - **Filet & Eggs**
Grilled 4 oz filet mignon, two eggs any style, herb-roasted fingerling potatoes
 - **Chicken & Waffles**
Crispy buttermilk chicken breast, Belgian waffle, hot honey butter
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Sweet & Savory Pancakes / French Toast

- **Bourbon Banana Pancakes**
Fluffy cakes, caramelized bananas, pecan praline
 - **Wild Berry French Toast**
Brioche slices, mixed-berry compote, mascarpone crème
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Sides & Add-Ons

- Applewood-Smoked Bacon
- Herb-Seasoned Breakfast Sausage
- Roasted Heirloom Potatoes
- Seasonal Fresh Fruit

Signature Brunch Beverages

- **Pine Crest Mimosa**
Prosecco, freshly squeezed orange & blood orange
- **Lodge Bloody Mary**
House-spiced mix, celery salt rim, pickle spear

- **Nitro Cold Brew** or **Drip Coffee**
- **Tea Selection:** Earl Grey · Chai · Herbal Infusions

Brunch Served Saturday and Sunday 9am until 11am