

SMALL PLATES

WAGYU TARTARE 25

rice paper | avocado | huckleberry gel | capers | shallots | flowers | smoke aioli

TUNA TARTAR 29 • Friday–Sunday

avocado | red shiso | roasted sesame oil | yuzu | chives | fresno | crackers

MARROW 23

parmesan & herb crust | bacon | microgreens | crackers

DUNGENESS CRAB CAKES 39

fresno-yuzu aioli | watercress

STEAMED MANILLA CLAMS 17

garlic | shallot | chorizo | white wine

TIGER PRAWN COCKTAIL 29

cocktail sauce | tobiko | micro celery | caper

FILET BITES 25

demi-glace | buttermilk crispy onions

WOOD FIRED OCTOPUS 23

smoked chipotle soubise | black sesame

CALAMARI 23

tomato-chipotle | sriracha aioli

CRAB DIP 29

artichoke | spinach | sourdough

SCALLOPS ROCKEFELLER 29

beechners flagship | absinthe | spinach | bacon

DEVEILED EGGS 19

truffle filling | avocado sour cream | crostini | microgreens | shimeji mushrooms

CHEESE AND CHARCUTERIE 41

selection of cheeses and meats tableside

SOUPS AND SALADS

LOBSTER BISQUE 25

FRENCH ONION SOUP 15

sweet onion | sourdough | gruyere

VISTA WEDGE 17

pickled onion | bacon | smoked blue cheese | cherry tomato

BURRATA SALAD 25

prosciutto | red oak leaf | watercress | pine nuts | strawberry | volcanic sea salt | lemon zest

CAESAR 17

OR TABLESIDE FOR TWO – 21 | per person

anchovy | sourdough

SEAFOOD SALAD 39

dungeness crab | tiger prawns | house smoked salmon | mixed greens | asparagus
tomato | avocado | carrot | capers | lemon dressing

SIGNATURES

SEAFOOD TOWER 199

clam | tiger prawns | scallop | lobster | oyster | dungeness crab | shrimp | yellowfin tuna

PAN SEARED SCALLOPS 55

sunchoke puree | orange | limoncello | capers | greens

SOCKEYE SALMON 59

leek soubise | ikura | dill | beluga lentils

CHILEAN SEA BASS 65

lima beans – green curry puree | red cabbage | fresno | huckleberry caviar | micro shiso

SHRIMP SCAMPI 39

shallot | garlic | parmesan | lemon

LOBSTER MAC AND CHEESE 39

beechners flagship | gruyere | lardons

MAD HATCHER HALF CHICKEN 49

salsify soubise | boursin | bacon | farro | fennel | lemon oil | micro greens

RACK OF LAMB 85

green onion pesto | couscous | cherry tomato | pistachio | mint | micro greens

PORK BELLY 49

cauliflower soubise | rainbow cauliflower | sunchoke chips | micro leaves

JAMES BEARD BURGER 29

10oz wagyu beef | chanterelle | black garlic aioli | bacon | watercress | cheddar | brioche | truffle fries

VISTA PRIME BURGER 29

10oz wagyu beef | herbed mayo | smoked beechners | brioche | truffle fries

RIBEYE

WASHINGTON GRASS FED	55
10oz	
DOUBLE R RANCH	89
18oz 45 day dry aged prime	
IMPERIAL RANCH	95
14oz domestic wagyu reserve	
HOKKAIDO SNOW BEEF	129
10oz Japan wagyu A5	

WASHINGTON RIBEYE FLIGHT

5oz of each 89
grass fed | dry aged | domestic wagyu

FILET MIGNON

DOUBLE R RANCH CHATEAUBRIAND	135
24oz prime	
DOUBLE R RANCH	55
6oz prime	
IMPERIAL RANCH	89
8oz domestic wagyu reserve	
MIYAZAKI JAPAN A5+ WAGYU	
4oz 95	
8oz 190	

NEW YORK

FLANNERY BEEF	95
16oz 14 day dry aged prime	
BROADLEAF FARMS	89
14oz Australian wagyu	
SAITAMA A5 SAMURAI BEEF	129
10oz Japan bushu wagyu	

TOMAHAWK

KERWEE RANCH	239
42oz Australian wagyu kiwami	
FLANNERY BEEF	149
32oz 28 day dry aged prime	

BUTCHER'S CUTS

KAGOSHIMA A5 RIBEYE CAP	75
10oz Satsuma Prefecture, Japan wagyu	
ST HELENS PORTERHOUSE	99
28oz prime	
HANGER STEAK	45
10oz Painted Hills angus	

WAGYU RESERVE FLIGHT

169

4oz Miyazaki Japan A5+ filet | 7oz Australian New York | 5oz domestic Imperial ribeye

ALL STEAKS SERVED WITH YOUR CHOICE OF SAUCE AND ONE SIDE

saucés: béarnaise | demi | creamy horseradish | chimichurri | peppercorn sauce

sides: seasonal vegetables | broccolini | baked potato | truffle fries | **upgrade to premium side 5**

PREMIUM SIDES

TRUFFLE POTATO PUREE	11
BAKED MAC AND CHEESE	13
BRUSSELS AND BACON	10

ASPARAGUS	14
CHEF'S CHOICE MUSHROOMS	12

ADD ONS

BLUE CHEESE WEDGE	7
BONE MARROW	14
HALF LOBSTER TAIL	59
1 LB KING CRAB LEGS	99
TWO SEARED SCALLOPS	15
1 LB LOBSTER TAIL	99
OSCAR STYLE	39

ENDINGS

WHITE CHOCOLATE CHEESECAKE	15
huckleberry sage Valrhona Opaly's	
BLACKBERRY LEMON NAPOLEON	14
limoncello inverse puff pastry yuzu chocolate	
BANANAS FOSTER	16 per person
served tableside minimum 2 people	
rum banana liqueur cinnamon	
CHOCOLATE PEANUT BUTTER CAKE	13
milk chocolate butterscotch caramel italian meringue	
NEAPOLITAN ICE CREAM	11
chocolate strawberry vanilla	
dried rose Valrhona Guanaja shavings	

WINES

		6oz	bottle
Sparkling	DOMAINE STE. MICHELLE Brut WA	9	36
	LA MARCA Prosecco IT	9	36
	BENVOLIO Prosecco IT	10	38
	FRANCIS FORD COPPOLA Prosecco Rose Prosecco IT	11	46
	CANTINA DI SORBARA EMMA Lambrusco Emilia-Romagna IT	11	46
	LA SPINETTA Moscato d'Asti Bianospino IT	13	50
	MASSOLINO Moscato d'Asti IT	14	54
Riesling	SLEIGHT OF HAND The Magician Walla Walla WA	10	38
	CHATEAU STE. MICHELLE Eroica Columbia Valley WA	14	48
Sauvignon Blanc	TOHU Marlborough New Zealand	10	38
	KIM CRAWFORD Marlborough New Zealand	12	48
	BLACK STALLION North Coast CA	13	50
	TAPESTRY Central Coast CA	14	54
	STONELEIGH Marlborough New Zealand	13	52
	TWOMEY Napa CA	16	62
Pinot Gris	LA CREMA Monterey CA	10	38
	SILVAN RIDGE Willamette Valley OR	12	48
	OWEN ROE Eola-Amity Hills OR	10	38
	SANTA MARGHERITA DOC Alto Adige IT	16	58
Chardonnay	GEN 5 Lodi CA	9	36
	ROBERT MONDOVI PRIVATE SELECTION Central Coast CA	10	38
	KENDALL JACKSON Vintner's Reserve CA	11	46
	L'ECOLE NO 41 Columbia Valley WA	12	48
	BROWNE Bitner Estate Columbia Valley CA	13	50
	SEA SUN BY CAYMUS Santa Barbara ~ Monterey ~ Solano CA	14	54
	BLACK STALLION North Coast CA	15	60
	FRANK FAMILY VINEYARDS Carneros CA	25	85
Other Great Whites	CONUNDRUM White Blend Napa Valley CA	9	36
	VALKENBERG Gewurztraminer Palatinate GR	12	48
	DRY CREEK Fume Blanc Sonoma County WA	13	52
	MILBRANDT Viognier The Estates Columbia Valley WA	14	54
	DELIILE CELLARS Chaleur Blanc Columbia Valley WA	14	54
Rose	CHATEAU BEAULIEU Provence FR	9	36
	BARNARD GRIFFIN Rosé of Sangiovese Columbia Valley WA	10	38
	KING ESTATE Rosé of Pinot Noir Willamette OR	12	48
	SONOMA CUTRER Rose of Pinot Noir Sonoma CA	13	52
	CHATEAU D'ESCLANS Whispering Angel Provence FR	17	64
Pinot Noir	SEA SUN BY CAYMUS Santa Barbara ~ Monterey ~ Solano CA	12	48
	ELOUAN Willamette OR	14	54
	BELLE GLOS Las Alturas CA	17	64
	WINE FLIGHT Dumol Wester Reach ~ CA Whitehall Lane ~ CA Abbott Claim ~ OR 3oz pour each	46	
	BROADLEY Willamette Valley OR	26	83
Malbec	TERRAZAS Mendoza AR	9	36
	TRIPACHE BROQUEL Mendoza AR	10	38
	ZUCCARDI Q Mendoza AR	12	48
	MILBRANDT The Estates Columbia Valley WA	14	54
	KAIKEN ULTRA Estate Mendoza AR	16	59
Shiraz	MOLLYDOOKER The Boxer McLaren Valley ~ Langhorne Creek Australia	23	73
Syrah	BARNARD GRIFFIN Columbia Valley WA	10	38
	MURRAY red mountain WA	14	54
Petite Syrah	MATCHBOOK Estate Bottled Dunnigan Hills CA	10	38
	MICHAEL DAVID Petite Petit Lodi CA	12	48
Zinfandel	SEGHESIO Angela's Table Sonoma CA	12	48
	TURLEY Juvenile Napa CA	16	59
Red Blends	ALKI Columbia Valley WA	9	36
	TAPESTRY Paso Robles CA	10	38
	THE WHOLE SHEBANG! Côtes du Rhône CA	14	54
	CONUNDRUM Monterey County CA	16	59
	MARK RYAN Monkey Wrench Columbia Valley WA	17	64
	MARK RYAN Idle Hands Columbia Valley WA	18	72

WINES

		6oz	bottle
Merlot	ALKI Columbia Valley WA	9	36
	RADIUS Walla Walla WA	10	38
	J. LOHR Paso Robles CA	11	46
	JONES OF WASHINGTON Wahluke Slope WA	12	48
Cabernet Sauvignon	CYCLES GLADIATOR Napa Valley ~ Sonoma County CA	9	36
	DRUMHELLER Columbia Valley WA	10	38
	BLACK STALLION North Coast CA	13	50
	BROWNE Heritage Columbia Valley WA	14	54
	BETZ 'UNTOLD STORY' Columbia Valley WA	15	60
	SEVEN HILLS Columbia Valley WA	18	60
	FREEMARK ABBEY Napa Valley CA	27	125
	BOOKWALTER Protagonist Columbia Valley WA	27	125
	JUSTIN Isosceles Paso Robles CA	38	198
BLACK STALLION Napa Valley CA ~ Cabernet Sauvignon ~ Cabernet Sauvignon Limited Release ~ Gaspar 3oz pour each	46		
Other Great Reds	THE FRANC Cabernet Franc Lodi CA	14	54
	INKBLOT BY MICHAEL DAVID Cabernet Franc Lodi CA	16	59

VISTA SIGNATURES

BLUE GOOSE MARTINI 13
grey goose vodka | dry vermouth | blue cheese stuffed olives

RUSTY PECAN 14
macallan 12 yr scotch | drambuie
pecan bitters | smoke essence

LONDON CALLING 13
no 3 london dry gin | tio pepe
simple syrup | lemon juice | bitters

VISTA MANHATTAN 14
house barrel aged woodford reserve 33 bourbon
sweet vermouth | orange bitters | dash of cherry liqueur
smoke essence

BLOOD ORANGE LEMON DROP MARTINI 12
solerno | vanilla vodka | lemon sour | blood
orange syrup | orange wedge

HONEY BEE 14
brugal rum | grand marnier | simple syrup
lemon juice | cinnamon stick

EMPRESS 75 13
empress 1908 gin | lemon juice | simple
syrup | prosecco float | lemon twist

VISTA OLD FASHIONED 14
woodford rye bourbon whiskey | heering cherry | orange
slice | simple syrup | orange & angostura bitters

BERRY SAGE LEMONADE MOCKTAIL 5
fresh seasonal berries | sage | lemon

DRAFT BEERS

	14oz
COORS LIGHT	5.00
BUD LIGHT	5.00
MANNY'S PALE ALE	6.00
MAC & JACK'S	6.00
PELICAN HEFEWEIZEN	6.00
STELLA ARTOIS	6.75
TRICKSTER IPA	6.25
TOP CUTTER IPA	6.25

CLASSIC COCKTAILS

SAZERAC 14
sazerac bourbon | absinthe | simple
syrup | angostura bitters | twist

PINEAPPLE JALAPEÑO MARGARITA 12
house infused pineapple jalapeño tequila
cointreau | lime juice | simple syrup

VESPER MARTINI 12
bombay dry gin | titos vodka | lillet blanc

POMEGRANATE GIN RICKEY 10
no 3 london dry gin | pomegranate | lime juice | soda

BOMOND CONTINENTAL 14
bomond xo vodka | grand marnier
cranberry juice | pineapple juice

STRAWBERRY MOJITO 12
montego bay strawberry infused light rum | simple syrup
lime juice | francis ford coppola prosecco rose float

AFTER DINNER DRINKS

NUTTY IRISHMAN 12
frangelico | carolan's irish cream
chocolate sprinkle whipped cream

CHOCOLATE MARTINI 11
smirnoff vanilla vodka | chocolate swirl
dorda double chocolate liqueur

ESPRESSO MARTINI 13
glass kona vodka | carolan's irish cream
kahlua | espress | espresso flake

DESSERT WINES AND PORTS

TAYLOR FLADGATE 10 year tawny	10	glass
TAYLOR FLADGATE 20 year tawny	15	glass
TAYLOR FLADGATE 30 year tawny	33	glass
TAYLOR FLADGATE 40 year tawny	55	glass
TAYLOR FLADGATE 50 year tawny	90	glass
CHATEAU HAUT MAYNE sauternes FR	13	glass