

SMALL PLATES

BEEF TARTARE 27

truffle oil | cured egg yolk | parmesan | shallots | capers | sourdough

TUNA TATAKI 25

mango leche de tigre | fresno caviar | orange supreme | pearl onion | cucumber

DUNGENESS CRAB CAKES 43

fennel and dill aioli | chives | avocado | lemon | chili threads

STEAMED MANILLA CLAMS 27

chorizo | garlic | shallots | smoked oil | butter | sauvignon blanc

TIGER PRAWN COCKTAIL 32

cocktail sauce | tobiko | micro celery | caper

FILET BITES 27

demi-glace | buttermilk crispy onions

WOOD FIRED OCTOPUS 25

sichuan glaze | fingerling potatoes | bacon

CALAMARI 25

grilled tomato marinara | basil avocado emulsion

CRAB DIP 32

artichoke | spinach | sourdough

SCALLOPS ROCKEFELLER 38

beechers flagship | absinthe | spinach | bacon

DEVEILED EGGS 20

boursin filling | peas | bacon

MEDITERRANEAN PHYLLO ROLL 25

wagyu beef | gruyere | bell peppers | olives | pistachios | garlic yogurt | mama lils emulsion

MAPLE INFUSED PORK BELLY 22

applewood smoked pork belly | maple syrup | harissa | gold flakes | lemon gel | radish | pickle radish

CHEESE AND CHARCUTERIE 38

tableside

prosciutto | salami coppa | seasonal mostarda | selections of 2 cheese | cornichon | dry fruits | nuts
crackers | castelvetro olives

SOUPS AND SALADS

LOBSTER BISQUE 27

FRENCH ONION SOUP 16

sweet onion | sourdough | gruyere

VISTA WEDGE 18

pickled onion | bacon | smoked blue cheese | cherry tomato | croutons

GRILLED BABY CARROTS 15

coconut cream | pineapple glaze | pistachios | dill

CAESAR 19

OR TABLESIDE FOR TWO – 23 | per person

anchovy | sourdough | parmesan

SEAFOOD PLATTER 49

dungeness crab | tiger prawns | house smoked salmon | ahi tuna | frisee | avocado | takuan | lemon dressing | sesame

SIGNATURES

SEAFOOD TOWER 209

clams | tiger prawns | scallop | lobster | oyster | dungeness crab | shrimp | ahi tuna

PAN SEARED SCALLOPS 59

curried pea soubise | coconut risotto | dill | butternut squash | bacon marmalade

KING SALMON 64

oyster mushroom | basil zucchini pure | almonds | leek | blood orange beurre blanc | strawberry gel

CHILEAN SEABASS 64

caramelized onions | sherry | mushroom | fingerling potato | sesame | soy | dill | basil | macadamia | beet

SHRIMP SCAMPI 42

shallot | garlic | parmesan | lemon

LOBSTER MAC AND CHEESE 59

5oz lobster tail | parmesan | beechers flagship | gruyere | bacon

MAD HATCHER CHICKEN ROULADE 53

prosciutto | provolone | creamy tomato | golden crusted gouda mashed potatoes | broccolini

RACK OF LAMB 89

coffee rub | butternut and coconut soubise | carrots | watercress | apple | hazelnut

DRY AGED PORK CHOP 59

confit apple fennel soubise | pickled butternut squash | red cress | mint | pistachios

JAMES BEARD BURGER 31

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

RIBEYE

- WASHINGTON GRASS FED 59
10oz
- DOUBLE R RANCH 93
18oz | 45 day dry aged | prime
- IMPERIAL RANCH 99
14oz | domestic wagyu | reserve
- HOKKAIDO SNOW BEEF 139
10oz | Japan | wagyu | A5

WASHINGTON RIBEYE FLIGHT

5oz of each 95
grass fed | dry aged | domestic wagyu

FILET MIGNON

- DOUBLE R RANCH 59
6oz | prime
- IMPERIAL RANCH 96
8oz | domestic wagyu | reserve
- MIYAZAKI JAPAN A5+ WAGYU
4oz | 99
8oz | 199

NEW YORK

- DEMKOTA RANCH 79
16oz | bone in | prime
- BROADLEAF FARMS 94
14oz | Australian | wagyu
- SAITAMA A5 SAMURAI BEEF 139
10oz | Japan | bushu wagyu

CARVED TABLESIDE

- DOUBLE R RANCH DELMONICO 125
32oz | bone in | prime
- KERWEE RANCH TOMAHAWK 250
42oz | Australian | wagyu | kiwami
- DOUBLE R RANCH CHATEAUBRIAND 142
24oz | prime

BUTCHER'S CUTS

- KAGOSHIMA A5 RIBEYE CAP 99
8oz | Satsuma Prefecture, Japan | wagyu
- ST HELENS PORTERHOUSE 104
28oz | prime
- RANGERS VALLEY PICANHA 59
10oz | Australian | wagyu | MS9

WAGYU RESERVE FLIGHT

178

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

ALL STEAKS SERVED WITH YOUR CHOICE OF SAUCE AND ONE SIDE

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

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

PREMIUM SIDES

- POTATO PUREE 12
- BAKED MAC AND CHEESE 14
- BRUSSELS AND BACON 11
- ASPARAGUS 15

- CHEF'S CHOICE MUSHROOMS 13
- 4 CHEESE FINGERLINGS POTATOES AND BACON 15
- GRILLED RAINBOW SICHUAN CARROTS 11

ADD ONS

- BLUE CHEESE SLICE 8
- HALF LOBSTER TAIL 65
- TWO SEARED SCALLOPS 25
- 1 LB LOBSTER TAIL 109
- OSCAR STYLE 30

ENDINGS

- SEASONAL SORBET 12
- ICE CREAM OF THE MOMENT 12
- WHITE CHOCOLATE CHEESECAKE 16
fresh strawberry | strawberry compote | brown
butter graham crust | Valrhona Opaty's
- BANANAS FOSTER 17 | per person
served tableside minimum 2 people
rum | banana liqueur | cinnamon
- BOURBON WALNUT MOUSSE CAKE 18
Angel's Envy bourbon white chocolate mousse | brown butter
walnut cake | candied walnuts | white chocolate ganache
- CHOCOLATE LAYER CAKE 15
chocolate cake | dark chocolate ganache
aerated chocolate | spiced fudge sauce

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
	DELILLE 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
	LA CREMA Willamette OR	19	72
	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
	EDMEADES Mendocino County CA	14	54
	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 16
grey goose vodka dry vermouth blue cheese stuffed olives
ROB ROY & PEAT 17
dewar's 12 yr blended scotch carpano antica vermouth angostura bitters laphroaig 10 yr islay scotch spritz
PINEAPPLE JALAPEÑO MARGARITA 14
el jimador reposado tequila infused with pineapple and jalapeno cointreau lime juice simple syrup
VISTA MANHATTAN 17
house barrel aged woodford reserve rye bourbon carpano antica vermouth angostura bitters
STRAWBERRY – BASIL GIN AND TONIC 14
no.3 gin infused with fresh strawberries lime juice tonic fresh basil
BLOOD ORANGE DROP MARTINI 14
stoli vanil to stoli vanil vodka solerno lemon juice simple syrup blood orange syrup
PEAR BLOSSOM MARTINI 16
grey goose la poire vodka giffard wild elderflower lemon juice simple syrup
EMPRESS 75 17
empress 1908 gin lemon juice simple syrup prosecco float lemon twist
VISTA OLD FASHIONED 15
woodford rye bourbon whiskey heering cherry orange slice simple syrup orange & angostura bitters
BERRY SAGE LEMONADE MOCKTAIL 6
fresh seasonal berries sage lemon

DRAFT BEERS

	14oz
COORS LIGHT	6.00
BUD LIGHT	6.00
MANNY'S PALE ALE	7.00
MAC & JACK'S	7.00
PELICAN HEFEWEIZEN	7.00
STELLA ARTOIS	7.75
TRICKSTER IPA	7.25
TOP CUTTER IPA	7.25

CLASSIC COCKTAILS

SAZERAC 15
sazerac bourbon lucid absinthe rinse simple syrup peychaud bitters
BOBBY BURNS 18
monkey shoulder blended scotch carpano antica vermouth benedictine d.o.m. angostura bitters
VESPER MARTINI 14
nolet's gin tito's vodka lillet blanc
NEGRONI 17
the botanist gin carpano antica vermouth campari
PALOMA 15
don julio blanco tequila giffard creme de pamplemousse lime juice simple syrup
PISCO SOUR 15
barsol pisco lime juice simple syrup egg white substitute angostura bitters
THE LAST WORD 18
the botanist gin green chartreuse luxardo maraschino lime juice

AFTER DINNER DRINKS

NUTTY IRISHMAN 13
frangelico jameson carolan's irish cream whipped cream with chocolate sprinkle
CHOCOLATE MARTINI 12
smirnoff vanilla vodka chocolate swirl dorda double chocolate liqueur
ESPRESSO MARTINI 14
glass kona vodka carolan's irish cream kahlua espress espresso flake
DOUBLE ESPRESSO 2.75
CAPPUCCINO 4.75
choice of: plain almond hazelnut

DESSERT WINES AND PORTS

TAYLOR FLADGATE 10 year tawny	10 glass
TAYLOR FLADGATE 20 year tawny	17 glass
TAYLOR FLADGATE 30 year tawny	35 glass
TAYLOR FLADGATE 40 year tawny	65 glass
TAYLOR FLADGATE 50 year tawny	95 glass
CHATEAU HAUT MAYNE sauternes FR	13 glass