

SMALL PLATES

MARROW 23

candied bacon | herb | crostini

DUNGENESS CRAB CAKES 35

watercress salad | hearts of palm | old bay aioli

MANILA CLAMS 17

garlic | shallot | chorizo | white wine

TIGER PRAWN COCKTAIL 29

cocktail sauce | tobiko | micro celery | caper

FILET BITES 23

cipollini | cabernet

WOOD FIRED OCTOPUS 23

fennel | herb | potato

FOIE GRAS 39

date | cognac | goathorn pepper | rosemary | mama lils

CALAMARI 19

aleppo | aioli | red onion | mama lils

CRAB DIP 29

artichoke | spinach | sourdough

SCALLOPS ROCKEFELLER 29

spinach | pernod | cheddar | tarragon | bacon

DEVEILED EGGS 19

squash puree | parmesan | bacon | stone ground mustard | salmon roe

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 | candied bacon | smoked blue cheese | tomato

CAESAR 17

OR TABLESIDE FOR TWO — 21 | per person

anchovy | sourdough

CRAB LOUIE 39

dungeness crab | tiger prawns | house smoked salmon | mixed greens
soft boiled egg | carrots | cucumber | kabocha squash dressing | carrot

BABY BEET & MOZZARELLA SALAD 29

baby beet | marcona almond | fennel | saba | celery leaf | blood orange | mozzarella cheese

SEARED TUNA SALAD 39

little gem | soft boiled egg | kalamata olive | cherry tomato | grilled avocado | haricots verts | toasted sesame vinaigrette

SIGNATURES

SEAFOOD TOWER 199

clam | mussel | scallop | pesto | lobster | oyster | dungeness crab | shrimp | yellowfin tuna

KING SALMON 55

parsnip puree | glazed carrot | white truffle salsify gratin | herb oil

CHILEAN SEA BASS 59

exotic mushrooms | nori condiment | fennel | apple | freekeh | celery root puree

SHRIMP SCAMPI 39

shallot | garlic | white wine | lemon

LOBSTER MAC AND CHEESE 39

bacon | tomato

JAMES BEARD BURGER 29

dry aged beef | chanterelle | black garlic aioli | tomato | candied bacon | pea shoot | cheddar | brioche | truffle fries

ROASTED STUFFED CHICKEN 39

bacon | feta | broccoli | butternut squash | brussel sprouts | sweet potato puree | chicken jus | basil oil

PORK CHOP 45

persimmon mostarda | ceci bean puree | artichoke | garbanzo bean

RACK OF LAMB 79

delicata squash | smoked pomegranate | romanesco | whole grain mustard emulsion | mint

RIBEYE

WASHINGTON GRASS FED 55
10oz
IMPERIAL WAGYU 95
14oz | reserve
DOUBLE R RANCH 95
18oz | 45 day dry aged | prime

WASHINGTON RIBEYE FLIGHT

5oz of each 89

FILET MIGNON

DOUBLE R RANCH 55
6oz | prime
IMPERIAL RANCH 89
8oz | reserve
HOKKAIDO JAPAN A5+ WAGYU
4oz | 95
8oz | 190

NEW YORK

PAINTED HILLS RANCH 95
18oz | 28 day dry aged
AUSTRALIAN WAGYU 89
14oz

TOMAHAWK

ST HELENS 169
32oz | 45 day dry aged | prime

KERWEE RANCH WAGYU

42oz | kiwami 239

BUTCHER'S CUTS

IMPERIAL WAGYU FLAT IRON 59
10oz | reserve
ST HELENS PORTERHOUSE 129
28oz | prime

WAGYU RESERVE FLIGHT

169

4oz Hokkaido Japan A5+ filet | 7oz Australian New York | 5oz American Imperial ribeye

ALL STEAKS SERVED WITH YOUR CHOICE OF SAUCE AND ONE SIDE
saucés: béarnaise | demi | creamy horseradish | chimichurri | peppercorn sauce
sides: seasonal vegetables | baked potato | truffle fries | **upgrade to premium side 5**

PREMIUM SIDES

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

ASPARAGUS 14
BROWN BUTTER HEIRLOOM CARROTS 10
SEASONAL FORAGED MUSHROOMS 12
SWEET POTATOES 15

ADD ONS

FOIE GRAS BUTTER 11
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
4 OZ SEARED FOIE GRAS 29
OSCAR STYLE 39

ENDINGS

FARMER'S CHEESECAKE 16
apple | cranberry | orange liquor
BANANAS FOSTER 16 | per person
served tableside minimum 2 people
rum | banana liqueur | cinnamon
23 LAYER CHOCOLATE CAKE 23
mexican hot chocolate sauce | aerated dark chocolate
WAFFLE SUNDAE 14
pumpkin | vanilla bean | candied pecan
ICE CREAM OF THE MOMENT 11

WINES

		6oz	bottle
Sparkling	DOMAINE STE. MICHELLE Brut WA	9	36
	LA MARCA Prosecco IT	9	36
	BENVOLIO Prosecco IT	10	38
	ALKI Bubbly Rose WA	9	36
	CANTINA DI SORBARA EMMA Lambrusco Emilia-Romagna IT	11	46
	LA SPINETTA Bricco Quaglia Moscato d' Asti "Docg" 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
	MANTANZAS CREEK Sonoma County CA	15	60
	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	14	48
	SANTA MARGHERITA DOC Alto Adige IT	16	58
Chardonnay	NORTH BY NORTHWEST Columbia Valley WA	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
	AERENA BY BLACKBIRD VINEYARDS Sonoma County CA	13	50
	SEA SUN BY CAYMUS Santa Barbara ~ Monterey ~ Solano CA	14	54
	SLEIGHT OF HAND Enchantress Yakima Valley WA	22	76
	FRANK FAMILY VINEYARDS Carneros CA	25	85
Other Great Whites	CONUNDRUM White Blend Napa Valley CA	9	36
	VALKENBERG Gewurztraminer Palatinate GR	12	48
	MILBRANDT Viognier The Estates Columbia Valley WA	14	54
	DEUILLE 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
	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
Petite Syrah	MATCHBOOK Estate Bottled Dunning 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
	THE WHOLE SHEBANG! Côtes du Rhône CA	14	54
	CONUNDRUM Charles Wagner Family Fairfield CA	16	59
	MARK RYAN Monkey Wrench Columbia Valley WA	17	64
	DEUILLE CELLARS D2 Columbia Valley WA	18	72

WINES

		6oz	bottle
Merlot	ALKI Columbia Valley WA	9	36
	RADIUS Walla Walla WA	10	38
	JONES OF WASHINGTON Wahluke Slope WA	12	48
Cabernet Sauvignon	MT. FURY Columbia Valley WA	9	36
	DRUMHELLER Columbia Valley WA	10	38
	THE CALLING Alexander Valley CA	13	50
	BROWNE Heritage Columbia Valley WA	14	54
	JACKSON ESTATE BY KENDALL JACKSON Alexander CA	14	54
	SEVEN HILLS Columbia Valley WA	18	60
	FREEMARK ABBEY Napa Valley CA	27	125
	LA JOTA Napa Valley CA	32	180
	JUSTIN Isosceles Paso Robles CA	38	198
	WINE FLIGHT La Jota DAOU Cab Reserve Freemark Abbey 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	
SMOKY XO MARTINI	13
bomond xo vodka bomond vodka lemon twist	
PINK PANTHER	13
stoli vanilla vodka simple syrup lemon juice cointreau float cranberries sugar rim	
BLACK MANHATTAN	14
woodenville rye bourbon amaro liqueur bada bing cherry	
VESPER MARTINI	12
hendricks gin tito's vodka lillet blanc	
VISTA MANHATTAN	14
house barrel aged woodford reserve bourbon sweet vermouth orange bitters dash of cheery liqueur	
BLOOD ORANGE LEMON DROP MARTINI	12
solerno vanilla vodka lemon sour blood orange syrup orange wedge	
SPICED PEAR MARTINI	14
pear and cinnamon infused vodka amaro liqueur lemon juice simple syrup cinnamon sugar rim	
EMPRESS 75	13
empress 1908 gin lemon juice simple syrup prosecco float lemon twist	
SHISHO GINGER MARTINI	13
ketel one vodka domaine de canton ginger cointreau muddled shisho leaf & lime ginger beer float	
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	

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	
COURVOISIER ~ NOG	14
courvoisier vs eggnog grand marnier float fresh nutmeg	
BOMOND CONTINENTAL	14
bomond xo vodka grand mariner cranberry juice pineapple juice	

AFTER DINNER DRINKS

NUTTY IRISHMAN	12
frangelico carolan's irish cream bailey's whipped cream chocolate dust	
CHOCOLATE MARTINI	11
smirnoff vanilla vodka chocolate swirl dorda double chocolate liqueur	
ESPRESSO MARTINI	13
stoli vanilla vodka carolan's irish cream kahlua espresso 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
CHATEAU HAUT MAYNE sauternes FR	13 glass

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
SUPERFUZZ PALE ALE	6.00
TOP CUTTER IPA	6.25