

## SMALL PLATES

- MARROW 23  
bacon jam | herb | sourdough
- DUNGENESS CRAB CAKES 27  
pesto | watercress | shallot | fennel | arugula | jicama | cilantro
- STEAMED MANILA CLAMS 17  
garlic | shallot | white wine
- SHRIMP COCKTAIL 23  
cocktail sauce | caper | cipollini
- FILET BITES 21  
cipollini | cabernet
- BAKED BRIE 21  
jam | cracker
- WOOD FIRED OCTOPUS 23  
ancho chili | chorizo | jicama | potato | citrus | watercress | chimichurri
- FOIE GRAS 31  
lychee | brioche | strawberry | pea shoot
- CALAMARI 16  
aleppo
- CRAB DIP 19  
artichoke | sour dough bread bowl | cracker
- SCALLOPS ROCKEFELLER 23  
spinach | pernod | cheddar | tarragon | bacon
- DEVILED EGGS 13  
bruschetta | avocado | pea vine | chive | shishito | bacon
- CHEESE AND CHARCUTERIE 41  
selection of cheeses and meats tableside

## SOUPS AND SALADS

- SOUP DU JOUR 15
- FRENCH ONION SOUP 15  
sweet onion | sourdough | gruyere
- VISTA WEDGE 14  
tomato | bacon | smoked blue cheese | red onion
- CAESAR 17  
OR TABLESIDE FOR TWO — 21 | per person  
anchovy | sourdough
- SEAFOOD LOUIE 29  
cucumber | asparagus | radish | tomato | avocado | shishito | duck egg | caper
- PANZANELLA 31  
head on shrimp | basil | tomato | artichoke | pine nut | red onion | Hungarian pepper | herb vinaigrette
- BURRATA 17  
citrus | shallot | mixed greens | hazelnut | lychee | strawberry

## SIGNATURES

- SEAFOOD TOWER 189  
clam | mussel | scallop | pesto | lobster | oyster | dungeness crab | shrimp | salmon
- KING SALMON 55  
duchess potato | salsify | tomato | sangria
- SHRIMP SCAMPI 35  
shallot | garlic | white wine | lemon
- LOBSTER MAC AND CHEESE 39  
pancetta | tomato
- JAMES BEARD BURGER 29  
dry aged beef | chanterelle | black garlic aioli | tomato  
bacon jam | pea shoot | cheddar | brioche | truffle fries
- HALF CHICKEN 39  
anaheim pepper | zucchini latke | tomato | corn
- LAN-ROC FARMS PORK CHOP 45  
bruschetta | stone fruit | pancetta | farro risotto | walnut | arugula
- ANDERSON RANCH RACK OF LAMB 79  
half rack | pinot demi | potato | green bean | hazelnut

## RIBEYE

WASHINGTON GRASS FED	55
10oz	
IMPERIAL WAGYU	89
14oz   reserve	
DOUBLE R RANCH	79
18oz   45 day dry aged   prime	

## WASHINGTON RIBEYE FLIGHT

5oz of each 79

## FILET MIGNON

DOUBLE R RANCH	45
6oz   prime	
IMPERIAL WAGYU	89
8oz   reserve	
HOKKAIDO JAPAN A5+ WAGYU	25 per oz
3oz minimum	

## NEW YORK

PAINTED HILLS RANCH	79
18oz   28 day dry aged	
AUSTRALIAN WAGYU	89
14oz	

## TOMAHAWK

ST HELENS	125
32oz   45 day dry aged   prime	

## IMPERIAL WAGYU

42oz | reserve 189

## BUTCHER'S CUTS

IMPERIAL WAGYU FLAT IRON	59
10oz   reserve	
ST HELENS PORTERHOUSE	79
28oz   prime	

## WAGYU RESERVE FLIGHT

149

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:** bearnaise | demi | blue cheese | creamy horseradish | chimichurri | foie butter | peppercorn sauce

**sides:** seasonal veg | baked potato | truffle fries | **upgrade to premium side 4**

## PREMIUM SIDES

DUCK FAT FINGERLING POTATOES	13	ASPARAGUS	14
TRUFFLE POTATO PUREE	11	CAULIFLOWER GRATIN	10
BAKED MAC AND CHEESE	13	BROWN BUTTER HEIRLOOM CARROTS	10
BRUSSELS AND BACON	10	SEASONAL FORAGED MUSHROOMS	market price

## ADD ONS

BONE MARROW	14
HALF LOBSTER TAIL	45
1 LB KING CRAB LEGS	90
TWO SEARED SCALLOPS	15
1 LB WHOLE LOBSTER	90
OSCAR STYLE	29

## ENDINGS

FARMERS CHEESECAKE	14
strawberry   meyer lemon   walnut	
BANANAS FOSTER	16   per person
served tableside minimum 2 people	
rum   banana liqueur   cinnamon	
21 LAYER CHOCOLATE CAKE	21
mexican hot chocolate sauce   aerated dark chocolate   chocolate milk balls	
NAPOLEON	14
seasonal fruit   brown butter pastry cream   seasonal sorbet	
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
	LA SPINETTA   Bricco Quaglia Moscato d' Asti "Docg"   IT	13	50
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
	ELIZABETH CHAMBERS   Willamette   OR	12	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
	FRANK FAMILY VINEYARDS   Carneros   CA	25	85
Other Great Whites	CONUNDRUM   White Blend   Napa Valley   CA	9	36
	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
	BELLE GLOS   Las Alturas   CA	17	64
	BROADLEY   Willamette Valley   OR	26	83
Malbec	TERRAZAS   Mendoza   AR	9	36
	ALTA VISTA   Vive   Mendoza   AR	10	38
	ZUCCARDI   Q   Mendoza   AR	12	48
	MILBRANDT   The Estates   Columbia Valley   WA	14	54
	KAIKEN   Estate   Mendoza   AR	16	59
Syrah	BARNARD GRIFFIN   Columbia Valley   WA	10	38
	CAMBRIA   Central Coast   CA	12	48
Petite Syrah	MATCHBOOK   Estate Bottled   Dunnigan Hills   CA	10	38
	MICHAEL DAVID   Petite Petit   Lodi   CA	12	48
Zinfandel	SEGHESSIO   Angela's Table   Sonoma   CA	12	48
	TURLEY   Juvenile   Napa   CA	16	59
Red Blends	ALKI   Columbia Valley   WA	9	36
	CONUNDRUM   Charles Wagner Family   Fairfield   CA	13	52
	DELILLE CELLARS   D2   Columbia Valley   WA	18	72
Merlot	ALKI   Columbia Valley   WA	9	36
	RADIUS   Walla Walla   WA	10	38
	JONES OF WASHINGTON   Wahluke Slope   WA	12	48

## WINES

		6oz	bottle
<b>Cabernet Sauvignon</b>	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
	MT. BRAVE   Napa Valley   CA	32	180
	JUSTIN   Isosceles   Paso Robles   CA	38	198
	WINE FLIGHT   La Jota   Mt. Brave   Freemark Abbey   3oz pour each	46	
<b>Other Great Reds</b>	THE FRANC   Cabernet Franc   Lodi   CA	14	54
	INKBLOT BY MICHAEL DAVID   Cabernet Franc   Lodi   CA	16	59

## VISTA SIGNATURES

<b>BLUE GOOSE MARTINI</b>	13
grey goose vodka   dry vermouth   blue cheese stuffed olives	
<b>GRAPEFRUIT BOMOND MARTINI</b>	13
bomond vodka   elder-flower   grapefruit	
<b>BERRY PATCH</b>	10
tito's vodka   raspberry puree   lemon juice	
<b>STRAWBERRY MOJITO</b>	13
house infused strawberry rum   fresh strawberry   simple syrup   mint   prosecco float	
<b>ELDERFLOWER MARTINI</b>	13
grey goose pear   domaine de canton ginger   st. germain   lemon juice   simple syrup	
<b>VESPER MARTINI</b>	12
hendricks gin   tito's vodka   lillet blanc	
<b>VISTA MANHATTAN</b>	14
woodford reserve bourbon   sweet vermouth   orange bitters   dash of cherry liqueur	
<b>BERRY BLING</b>	11
raspberry vodka   fresh raspberries   simple syrup   champagne float	
<b>BLOOD ORANGE LEMON DROP MARTINI</b>	12
solerno   vanilla vodka   lemon sour   blood orange syrup   orange wedge	
<b>BERRY SAGE LEMONADE MOCKTAIL</b>	4.50
fresh seasonal berries   sage   lemon	

## HOUSE INSPIRED COCKTAILS

<b>SAZERAC</b>	14
sazerac bourbon   absinthe   simple syrup   angostura bitters   twist	
<b>JALAPEÑO MARGARITA</b>	12
house infused cilantro jalapeño tequila   cointreau   fresh sour mix   simple syrup	
<b>SMOKE SHOW</b>	14
house infused jalapeño tequila   mezcal   grand marnier orange and lime juice   agave   habanero salt	
<b>VISTA 75</b>	12
tito's vodka   st. germain   lemon sour   champagne top   twist	

## DESSERT WINES AND PORTS

<b>TAYLOR FLADGATE</b>	10   glass
10 year tawny	
<b>TAYLOR FLADGATE</b>	15   glass
20 year tawny	
<b>TAYLOR FLADGATE</b>	33   glass
30 year tawny	
<b>TAYLOR FLADGATE</b>	55   glass
40 year tawny	
<b>CHATEAU HAUT MAYNE</b>	13   glass
sauternes   FR	

## AFTER DINNER DRINKS

<b>HAZELWOOD</b>	12
hennessy vs cognac   cointreau   frangelico	
<b>CHOCOLATE MARTINI</b>	11
smirnoff vanilla vodka   chocolate swirl dorda double chocolate liqueur	

## DRAFT BEERS

	14oz
COORS LIGHT	5.00
BUD LIGHT	5.00
MANNY'S PALE ALE	6.00
MAC & JACK'S	6.00
PYRAMID HEFEWEIZEN	6.00
BLACK RAVEN BREWING HOP SHUFFLE PALE ALE	6.25
STELLA ARTOIS	6.75
SEASONAL	6.25