

## SMALL PLATES

### MARROW 19

herbs | bacon jam | sourdough

### DUNGENESS CRAB CAKES 23

asparagus | onion | cilantro | apple

### STEAMED MANILA CLAMS 17

garlic | shallots | white wine

### "BLOODY MARY" SHRIMP COCKTAIL 23

cucumber | cipollini | don julio | cocktail sauce  
add dungeness crab | 10

### FILET BITES 17

leek | cabernet

### AHI CARPACCIO 19

watercress | wasabi | pear ginger gastrique | smoked duck egg | siberian caviar

### FOIE PARFAIT 17

fennel pollen | raspberry | peanut crumble | celery leaf | sourdough

### CALAMARI 16

charred lemon aioli

### SCALLOP ROCKEFELLER 17

young spinach | pernod | wokey hole cheddar | tarragon | bacon

## SOUPS AND SALADS

### FRENCH ONION SOUP 11

sweet onion | sourdough | raclette

### SOUP DU JOUR 13

### VISTA WEDGE 14

tomato | bacon | smoked blue cheese | red onion

### CAESAR SALAD 17

anchovies | sourdough | wood fired  
or

tableside for two | 21/person

### ALBACORE SALAD 22

smoked fingerling | kale | frisee | cara cara | cured duck egg | pumpernickel

### FIELD GREEN SALAD 15

compressed watermelon | goat cheese | pickled shallots | cucumber

### CAPRESE 15

heirloom tomatoes | burrata | basil oil

## SIGNATURES

### SEAFOOD TOWER 139

serves 3 – 4 | half lobster tail | oysters (seasonal) | assorted crab | clams | scallops | octopus

### KING SALMON 59

onion | patty pan | lemon burre blanc | pea shoots

### SEARED SCALLOPS 45

asparagus | morels | watercress | lemon

### SHRIMP SCAMPI 35

shallots | garlic | white wine | lemon

### LOBSTER MAC AND CHEESE 39

pancetta | tomatoes

### JAMES BEARD BURGER 29

dry aged beef | chanterelles | black garlic aioli | caramelized tomato | bacon jam  
pea shoots | aged white cheddar | brioche | truffle fries

### MAD HATCHER CHICKEN 39

nectarine jam | vegetable terrine | couscous | brandy

### KUROBUTA PORK CHOP 45

rustic mashed potatoes | succotash | sherry mostarda

## RIBEYE

WASHINGTON GRASS FED 55  
10oz

IMPERIAL WAGYU 75  
14oz | supreme

DOUBLE R RANCH 79  
18oz | 45 day dry aged | prime

## WASHINGTON RIBEYE FLIGHT

5oz of each 69

## TENDERLOIN

DOUBLE R RANCH 45  
6oz | prime

IMPERIAL WAGYU 89  
8oz | supreme

GEBBERS FARMS 75  
10oz | prime

DOUBLE R RANCH CHATEAUBRIAND 129  
24oz | prime

## NEW YORK

NIMAN RANCH 99  
18oz | 28 day dry aged

IMPERIAL WAGYU 99  
14oz | supreme

## TOMAHAWK

ST HELENS 125  
32oz | 45 day dry aged | prime

## IMPERIAL WAGYU

42oz | supreme 189

## BUTCHER'S CUTS

SNAKE RIVER FARMS TOP SIRLOIN 45  
8oz | wagyu

ST HELENS PORTERHOUSE 79  
28oz | prime

ALL STEAKS SERVED WITH YOUR CHOICE OF SAUCE AND ONE SIDE

**sauc**es: bearnaise | demi | blue cheese | creamy horseradish | chimichurri

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

## PREMIUM SIDES

DUCK FAT FINGERLING POTATOES 13

TRUFFLE POTATO PUREE 11

BAKED MAC AND CHEESE 13

FRIED BRUSSELS SPROUTS 10

ASPARAGUS 14

SEASONAL WILTED GREENS 10

SEASONAL VEGETABLES 10

SEASONAL FORAGED MUSHROOMS market price

## ADD ONS

BONE MARROW 14

HALF LOBSTER TAIL 45

KING CRAB LEG 37

TWO SEARED SCALLOPS 15

## CHEESES AND CHARCUTERIE

TABLESIDE CHEESE 21

varied selection of seasonal cheeses

CHARCUTERIE 23

a selection of artisan meats | house crackers

## WINES BY THE GLASS

	6oz	bottle
LA SPINETTA   Bricco Quaglia Moscato d' Asti "Docg"   IT	13	50
DOMAINE STE. MICHELLE   Brut   WA	9	36
LA MARCA   Prosecco   187ml   750ml   IT	10	36
BENVOLIO   Prosecco   187ml   750ml   IT	14	38
BARNARD GRIFFIN   Rosé of Sangiovese   Columbia Valley   WA	9	36
FLEURS DE PRAIRIE   Provence Rosé   Provence   FR	10	38
TOHU   Sauvignon Blanc   Marlborough   New Zealand	10	38
ROBERT MONDOVI PRIVATE SELECTION   Chardonnay   Central Coast   CA	10	38
KENDALL JACKSON   Vintner's Reserve   Chardonnay   CA	12	48
SEA SUN   Chardonnay   Santa Barbara ~ Monterey ~ Solano   CA	14	54
DELILLE CELLARS   Chaleur Blanc   Columbia Valley   WA	14	54
LA CREMA   Pino Gris   Monterey   CA	10	38
CHATEAU STE. MICHELLE   Eroica   Riesling   Columbia Valley   WA	14	54
DRUMHELLER   Cabernet Sauvignon   Columbia Valley   WA	10	38
BROWNE   Heritage   Cabernet Sauvignon   Columbia Valley   WA	14	54
THE CALLING   Cabernet Sauvignon   Alexander Valley   CA	12	48
RADIUS   Merlot   Willamette   OR	10	38
JONES OF WASHINGTON   Merlot   Wahluke Slope   WA	12	48
TURLEY   Juvenile   Zinfandel   Napa   CA	16	59
CONUNDRUM   Charles Wagner Family   Red Blend   Fairfield   CA	13	52
DELILLE CELLARS   D2   Red Blend   Columbia Valley   WA	18	72
BELLE GLOS   Pinot Noir   Las Alturas   CA	17	64
ELOUAN   Pinot Noir   Willamette   OR	14	54
BARNARD GRIFFIN   Syrah   Columbia Valley   WA	10	38
MATCHBOOK   Estate Bottled   Petite Syrah   Dunnigan Hills   CA	10	39
TERRAZAS   Malbec   Mendoza   AR	9	36
ZUCCARDI Q   Malbec   Mendoza   AR	12	48

## 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
LUCILLE IPA	6.25
STELLA ARTOIS	6.75
SEASONAL	6.25

## HOUSE INSPIRED COCKTAILS

SAZERAC 14
bulleit rye bourbon   absinthe   simple syrup   angostura bitters   twist
SNOQUALMIE SIDE CAR 13
hennessy vs   cointreau   lemon sour   amaretto splash
JALAPEÑO MARGARITA 12
house infused cilantro jalapeño tequila   Cointreau   fresh sour mix   simple syrup
OAXACA OLD FASHIONED 13
house infused cilantro jalapeño tequila   orange slice   agave   angostura bitters
VISTA 75 12
sky vodka   st. germain   lemon sour   champagne top   twist

## VISTA SIGNATURES

BLUE GOOSE MARTINI 13

grey goose vodka | dry vermouth | blue cheese stuffed olives

BLOOD ORANGE OLD FASHIONED 11

maker's mark bourbon whiskey | blood orange syrup | orange bitters

BERRY PATCH 10

finlandia vodka | raspberry puree | lemon juice

ELDERFLOWER MARTINI 13

grey goose pear | domaine de canton ginger | st. germain | lemon juice | simple syrup

VESPER MARTINI 12

hendricks gin | tito's vodka | lillet blanc

VISTA MANHATTAN 14

woodford reserve bourbon | sweet vermouth | orange bitters | dash of cherry liqueur

BLOOD ORANGE LEMON DROP MARTINI 12

solerno | vanilla vodka | lemon sour | blood orange syrup | orange wedge

## ENDINGS

BANANAS FOSTER 16 | per person

served tableside minimum 2 people

rum | banana liqueur | cinnamon

CHOCOLATE HAZELNUT CAKE 14

guanaja chocolate | coffee | hazelnuts

RASPBERRY SEMIFREDDO 13

smoked vanilla | macadamia | lavender

KEY LIME TART 13

pistachio | dulcey | strawberry

FARMERS CHEESECAKE 14

pineapple | coconut | almond

ICE CREAM OF THE MOMENT 11

## DESSERT WINES AND PORTS

TAYLOR FLADGATE 10 | glass

10 year tawny

TAYLOR FLADGATE 15 | glass

20 year tawny

TAYLOR FLADGATE 33 | glass

30 year tawny

TAYLOR FLADGATE 55 | glass

40 year tawny

CHATEAU HAUT MAYNE 13 | glass

sauternes | FR

## AFTER DINNER DRINKS

HAZELWOOD 12

hennessy vs cognac | cointreau | frangelico

CHOCOLATE MARTINI 11

smirnoff vanilla vodka | godiva chocolate liqueur | chocolate swirl