

## SMALL PLATES

- MARROW 19  
herbs | bacon jam | sourdough
- DUNGENESS CRAB CAKES 23  
beet | carrot | radicchio
- STEAMED MANILA CLAMS 17  
garlic | shallots | white wine
- SHRIMP COCKTAIL 23  
cocktail sauce | capers | cipollini
- FILET BITES 19  
leek | cabernet
- WOOD FIRED OCTOPUS 19  
confit potatoes | espelette | chimichurri
- FOIE GRAS 29  
pea shoots | capers | pomegranate balsamic
- CALAMARI 16  
charred lemon aioli
- SCALLOPS ROCKEFELLER 17  
young spinach | pernod | wookey hole cheddar | tarragon | bacon
- DEILED EGGS 9  
bacon jam | confit tomato | horseradish
- CHEESE AND CHARCUTERIE 31  
selection of cheeses and meats tableside

## SOUPS AND SALADS

- FRENCH ONION SOUP 15  
sweet onion | sourdough | gruyere
- SOUP DU JOUR 15
- VISTA WEDGE 14  
heirloom tomato | bacon | smoked blue cheese | red onion
- CAESAR 17  
OR TABLESIDE FOR TWO — 21 | per person  
anchovies | sourdough
- SEAFOOD LOUIE 29  
seasonal seafood | sunchoke | butternut | olives | capers
- FIELD GREENS 15  
fig | apple | walnuts | manchego | arugula
- BURRATA 15  
seasonal fruit | pomegranate balsamic

## SIGNATURES

- COLD SEAFOOD PLATE 95  
baby octopus salad | mussels | seasonal oysters | assorted crab | smoked salmon | shrimp
- KING SALMON 59  
fennel | parsnip | black eye peas | kabacha
- SEARED SCALLOPS 45  
acorn squash | beets | wilted kale
- 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 ROULADE 39  
oyster mushroom | sweet potato | kohlrabi | bacon
- LAN-ROC FARMS PORK CHOP 45  
sweet potato gnocchi | radicchio | cranberry | orange | sherry | truffle
- ANDERSON RANCH RACK OF LAMB 79  
rainbow carrots | confit potatoes | pomegranate demi

## 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 69

## 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

139

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	SWEET POTATO BRULEE	10
TRUFFLE POTATO PUREE	11	CAULIFLOWER GRATIN	10
BAKED MAC AND CHEESE	13	SWEET POTATO GNOCCHI	10
FRIED BRUSSELS SPROUTS	10	BROWN BUTTER HEIRLOOM CARROTS	10
ASPARAGUS	14	SEASONAL FORAGED MUSHROOMS	market price

## ADD ONS

BONE MARROW	14
HALF LOBSTER TAIL	45
KING CRAB LEG	37
TWO SEARED SCALLOPS	15
WHOLE LOBSTER	75
OSCAR STYLE	29

## ENDINGS

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 ganache	
DECONSTRUCTED SWEET POTATO PIE	15
ginger streusel   toasted marshmallow ice cream   poached pear	
PUMPKIN CHEESECAKE (NY STYLE)	14
bourbon mascarpone cream   brown butter pecans	
ICE CREAM OF THE MOMENT	11

**VISTA**  
prime steaks & seafood

- Consuming raw or under cooked items may increase your risk of food borne illness.
- We will do our very best to accommodate our guests with food intolerances and allergies; however, we are unable to guarantee that dishes will be completely allergen free.
- Beverage prices include sales tax.
- Gratuity of 20% will be added to parties of six or more.
- Menu items subject to change due to seasonality & availability.

## WINES

	6oz	bottle
<b>Sparkling</b>		
DOMAINE STE. MICHELLE   Brut   WA	9	36
LA MARCA   Prosecco   187ml   750ml   IT	9	36
BENVOLIO   Prosecco   187ml   750ml   IT	10	38
LA SPINETTA   Bricco Quaglia Moscato d' Asti "Docg"   IT	13	50
<b>Riesling</b>		
SLIGHT OF HAND "THE MAGICIAN"   Walla Walla   WA	10	38
CHATEAU STE. MICHELLE   Eroica   Columbia Valley   WA	14	48
<b>Sauvignon Blanc</b>		
TOHU   Marlborough   New Zealand	10	38
KIM CRAWFORD   Marlborough   New Zealand	12	48
MANTANZAS CREEK   Sonoma County   CA	15	60
<b>Chaleur Blanc</b>		
DELILLE CELLARS   Columbia Valley   WA	14	54
<b>Pinot Gris</b>		
LA CREMA   Monterey   CA	10	38
<b>Chardonnay</b>		
NORTH BY NORTHWEST   Columbia Valley   WA	9	36
ROBERT MONDOVI PRIVATE SELECTION   Central Coast   CA	10	38
KENDALL JACKSON   Vintner's Reserve   CA	12	48
SEA SUN   Santa Barbara ~ Monterey ~ Solano   CA	14	54
<b>Rose</b>		
BARNARD GRIFFIN   Rosé of Sangiovese   Columbia Valley   WA	9	36
FLEURS DE PRAIRIE   Provence Rosé   Provence   FR	10	38
<b>Pinot Noir</b>		
ELOUAN   Willamette   OR	14	54
BELLE GLOS   Las Alturas   CA	17	64
<b>Malbec</b>		
TERRAZAS   Mendoza   AR	9	36
ZUCCARDI Q   Mendoza   AR	12	48
<b>Syrah</b>		
BARNARD GRIFFIN   Columbia Valley   WA	10	38
CAMBRIA   Central Coast   CA	12	48
<b>Petite Syrah</b>		
MATCHBOOK   Estate Bottled   Dunnigan Hills   CA	10	38
<b>Zinfandel</b>		
TURLEY   Juvenile   Napa   CA	16	59
<b>Red Blends</b>		
DELILLE CELLARS   D2   Columbia Valley   WA	18	72
CONUNDRUM   Charles Wagner Family   Fairfield   CA	13	52
<b>Merlot</b>		
RADIUS   Walla Walla   WA	10	38
JONES OF WASHINGTON   Wahluke Slope   WA	12	48
<b>Cabernet Sauvignon</b>		
DRUMHELLER   Columbia Valley   WA	10	38
THE CALLING   Alexander Valley   CA	13	50
BROWNE   Heritage   Cabernet Sauvignon   Columbia Valley   WA	14	54
JACKSON ESTATE BY KENDALL JACKSON   Alexander   CA	14	54

## 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

## 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

## DRAFT BEERS

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