

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

COPPER RIVER SALMON 59

heirloom tomatoes | mushrooms | green garlic

HALIBUT 45

morels | mustard greens | citrus

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

14oz | long bone | peas | pea shoots | grain mustard

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

sauces: 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	42
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 Erica 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 Las Alturas Pinot Noir 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