

SMALL PLATES

- MARROW 23
candied bacon | herb | crostini
- DUNGENESS CRAB CAKES 29
charred lemon aioli | fennel | watercress | apple
- MANILA CLAMS 17
garlic | shallot | chorizo | white wine
- SHRIMP COCKTAIL 25
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 | apple
- CALAMARI 19
aleppo | aioli
- CRAB DIP 29
artichoke | spinach | sourdough
- SCALLOPS ROCKEFELLER 29
spinach | pernod | cheddar | tarragon | bacon
- DEILED EGGS 15
truffle | horseradish | candied bacon | butternut squash
- MARINATED OLIVES 17
pine nut | bleu cheese | coppa | crackers
- 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 17
pickled onion | candied bacon | smoked blue cheese | tomato
- CAESAR 17
OR TABLESIDE FOR TWO — 21 | per person
anchovy | sourdough
- CHARRED ROOT VEGETABLE 19
halloumi | pine nut | green goddess | chevre | winter greens | goathorn pepper
- BRÛLÉED BURRATA 19
radicchio | balsamic | hazelnut | pear

SIGNATURES

- SEAFOOD TOWER 199
clam | mussel | scallop | pesto | lobster | oyster | dungeness crab | shrimp | salmon
- KING SALMON 55
brussel sprouts | celeriac | fennel | beets | leek | butternut squash
- 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
- DRAPER VALLEY HALF CHICKEN 39
spinach | root vegetables | salsify
- PORK CHOP 45
spinach | fingerlings | maple | orange
- RACK OF LAMB 79
huckleberry | carrot | kohlrabi

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	25 per oz
3oz minimum	

NEW YORK

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

TOMAHAWK

ST HELENS	149
32oz 45 day dry aged prime	

KERWEE RANCH WAGYU

42oz | kiwami 199

BUTCHER'S CUTS

IMPERIAL WAGYU FLAT IRON	59
10oz reserve	
ST HELENS PORTERHOUSE	99
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	ASPARAGUS	14
TRUFFLE POTATO PUREE	11	ROOT VEGETABLE GRATIN	10
BAKED MAC AND CHEESE	13	BROWN BUTTER HEIRLOOM CARROTS	10
BRUSSELS AND BACON	10	SEASONAL FORAGED MUSHROOMS	12

ADD ONS

FOIE GRAS BUTTER	11
BLUE CHEESE WEDGE	7
BONE MARROW	14
HALF LOBSTER TAIL	59
1 LB KING CRAB LEGS	99
2 LB WHOLE DUNGENESS CRAB	89
TWO SEARED SCALLOPS	15
1 LB LOBSTER TAIL	99
4OZ SEARED FOIE GRAS	29
OSCAR STYLE	39

ENDINGS

CHEESECAKE FLIGHT	18
basque farmers new york	
BANANAS FOSTER	16 per person
served tableside minimum 2 people	
rum banana liqueur cinnamon	
22 LAYER CHOCOLATE CAKE	22
mexican hot chocolate sauce aerated dark chocolate	
STICKY TOFFEE CAKE	16
spiced cake rum raisin ice cream toffee walnut	
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
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
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
	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
	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
	MOLLYDOOKER The Boxer McLaren Valley ~ Langhorne Creek CA	23	73
Petite Syrah	MATCHBOOK Estate Bottled Dunnigan 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
	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
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
	MT. BRAVE Napa Valley CA	32	
	JUSTIN Isosceles Paso Robles CA	38	198
	WINE FLIGHT La Jota Mt. Brave 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
GRAPEFRUIT BOMOND MARTINI 13
bomond vodka elder-flower grapefruit
BERRY PATCH 10
tito's 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
BERRY SAGE LEMONADE MOCKTAIL 4.50
fresh seasonal berries sage lemon
BRAMBLE FIZZ 12
bombay bramble gin raspberry lemon soda
BASIL EAST 13
bombay east gin lemon sour basil lime
VISTA OLD FASHIONED 14
woodford rye bourbon whiskey heering cherry orange slice simple syrup orange & angostura bitters

HOUSE INSPIRED COCKTAILS

SAZERAC 14
sazerac bourbon absinthe simple syrup angostura bitters twist
JALAPEÑO MARGARITA 12
house infused cilantro jalapeño tequila cointreau fresh sour mix simple syrup
SMOKE SHOW 14
house infused jalapeño tequila mezcal grand marnier orange and lime juice agave habanero salt
BOMOND CONTINENTAL 14
bomond xo vodka grand mariner cranberry juice pineapple juice

AFTER DINNER DRINKS

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

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

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