

## 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

DEVILED 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 | sunchokes | 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

TRUFFLE POTATO PUREE 11

BAKED MAC AND CHEESE 13

FRIED BRUSSELS SPROUTS 10

ASPARAGUS 14

SWEET POTATO BRULEE 10

CAULIFLOWER GRATIN 10

SWEET POTATO GNOCCHI 10

BROWN BUTTER HEIRLOOM CARROTS 10

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

## 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

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

STICKY BUN 13

orange curd | cranberry | honeycomb

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