

SMALL PLATES

BEEF TARTARE 27
fingerling potatoes | marinated quail egg yolk | green onions | sichuan pepper | lime zest | yuzu | capers

TUNA CRUDO 25
mango | saffron gastrique | avocado | preserved lemon | basil oil | beet crisp

DUNGENESS CRAB CAKES 43
fennel and dill aioli | chives | avocado | lemon | chili threads

COCONUT STEAMED MANILLA CLAMS 27
coconut milk | ginger | lemongrass | paprika | lemon | crostini

MARINATED SHRIMP COCKTAIL 32
heirloom tomatoes | avocado | capers | preserved lime | cilantro | cucumber

FILET BITES 27
demi-glaze | buttermilk crispy onions

WOOD FIRED OCTOPUS 25
saffron yogurt | lemon | pistachios | pearl onions | avocado emulsion | quinoa

CALAMARI 25
cornmeal | oyster sauce | hoisin | fresno pepper | pickled shallot | mama lil’s aioli

CRAB DIP 32
artichoke | spinach | sourdough

SMOKED SALMON DIP 30
artichoke | spinach | sourdough

SCALLOPS ROCKEFELLER 38
beechers flagship | spinach | bacon

DEVILED EGGS 20
boursin filling | butternut squash | bacon

SOUPS AND SALADS

LOBSTER BISQUE 27

FRENCH ONION SOUP 16
sweet onion | sourdough | heavy cream | gruyere

VISTA WEDGE 18
pickled onion | bacon | smoked blue cheese | cherry tomato | croutons

BEET SALAD 16
whipped ricotta | honey | balsamic reduction | pistachio | citrus zest | avocado emulsion

CAESAR 19
OR TABLESIDE FOR TWO — 23 | per person
anchovy | sourdough | parmesan

SEAFOOD PLATTER 49
dungeness crab | shrimp | house smoked salmon | ahi tuna | arugula | avocado | takuan | tomato dressing | sesame

SIGNATURES

SEAFOOD TOWER 209
clams | scallop | lobster | oyster | dungeness crab | shrimp | ahi tuna

PAN SEARED SCALLOPS 59
curried corn soubise | pearl onion | balsamic glaze | pistachios | fresno pepper

KING SALMON 64
sriracha-carrot puree | pil pil | herb oil | broccolini | cauliflower | beet | orange | salmon skin

CHILEAN SEABASS 64
yellow curry butternut soubise | coconut risotto | fennel | basil oil | delicata | pea tendrils

SHRIMP SCAMPI 45
shallot | garlic | parmesan | lemon

LOBSTER MAC AND CHEESE 59
5oz lobster tail | parmesan | beechers flagship | gruyere | bacon

MAD HATCHER CHICKEN ROULADE 53
prosciutto | provolone | consommé | saffron | potato puree | pearl onion | crispy chicken skin | fennel

RACK OF LAMB 89
pistachio crust | butternut and coconut soubise | carrots | watercress | apple | hazelnut

DRY AGED PORK CHOP 59
corn | plantain | swiss chard | tamarind | kimchi | shallots

JAMES BEARD BURGER 31
8oz wagyu beef | chanterelle | black garlic aioli | bacon | watercress | beechers flagship | brioche | truffle fries

RIBEYE

WASHINGTON GRASS FED 59
10oz
USDA PRIME 93
18oz | 45 day dry aged
IMPERIAL RANCH 99
14oz | domestic wagyu | reserve
HOKKAIDO SNOW BEEF 139
10oz | Japan | wagyu | A5

WASHINGTON
RIBEYE FLIGHT

5oz of each 95
grass fed | dry aged | domestic wagyu

FILET MIGNON

USDA PRIME 59
6oz
IMPERIAL RANCH 96
8oz | domestic wagyu | reserve
MIYAZAKI JAPAN A5+ WAGYU
4oz | 99
8oz | 199

NEW YORK

DEMKOTA RANCH 79
16oz | bone in | prime
BROADLEAF FARMS 94
14oz | Australian | wagyu
SAITAMA A5 SAMURAI BEEF 139
10oz | Japan | bushu wagyu

CARVED TABLESIDE

DELMONICO 125
32oz | bone in | prime
KERWEE RANCH TOMAHAWK 250
42oz | Australian | wagyu | kiwami
CHATEAUBRIAND 142
24oz | prime

BUTCHER’S CUTS

KAGOSHIMA A5 RIBEYE CAP 99
8oz | Satsuma Prefecture, Japan | wagyu
ST HELENS PORTERHOUSE 104
28oz | prime
RANGERS VALLEY PICANHA 59
10oz | Australian | wagyu | MS9

WAGYU RESERVE FLIGHT

178

4oz Miyazaki Japan A5+ filet | 7oz Australian New York | 5oz domestic Imperial ribeye

ALL STEAKS SERVED WITH YOUR CHOICE OF SAUCE AND ONE SIDE
sauces: béarnaise | demi | creamy horseradish | chimichurri | peppercorn sauce
sides: broccolini | baked potato | truffle fries | upgrade to premium side 5

PREMIUM SIDES

POTATO PUREE 12
BAKED MAC AND CHEESE 14
BRUSSELS AND BACON 11
ASPARAGUS 15
CHEF’S CHOICE MUSHROOMS 13
4 CHEESE FINGERLINGS POTATOES AND BACON 15
PAN ROASTED SQUASH 11

ADD ONS

HALF LOBSTER TAIL 65
TWO SEARED SCALLOPS 25
1 LB LOBSTER TAIL 109
OSCAR STYLE 30

ENDINGS

SEASONAL SORBET 12
ICE CREAM OF THE MOMENT 12
WHITE CHOCOLATE CHEESECAKE 16
fresh blueberry | blueberry Riesling compote
butter graham crust | vanilla bean mascarpone whip
BANANAS FOSTER 17 | per person
served tableside minimum 2 people
rum | banana liqueur | cinnamon
TIRAMISU BROWNIE 12
dark chocolate brownie | mascarpone cream | vanilla
bean ice cream | sponge cake crumb | mocha sauce
CHOCOLATE LAYER CAKE 15
chocolate cake | dark chocolate ganache
aerated chocolate | spiced fudge sauce
CHEESE PLATE 38
selections of 3 cheese | dried fruit | chocolate
espresso bean | seasonal jam | crackers

WINES

		6oz	bottle
White	Sparkling		
	TREVERI Blanc de Blanc Brut WA	10	38
	LA MARCA Prosecco IT	9	36
	MOET & CHANDON Imperial Brut Rosé FR	34	135
	NICOLAS FEUILLATTE Brut Champagne FR	24	95
	Riesling		
	LONG SHADOWS Poet’s Leap Columbia Valley WA	14	48
	Pinot Gris		
	KING ESTATE Artisan Series Willamette Valley OR	12	36
	Pinot Grigio		
	SANTA MARGHERITA Valdadige DOC IT	16	58
	Sauvignon Blanc		
	KIM CRAWFORD Marlborough New Zealand	13	52
	TWOMEY Napa Valley CA	16	62
	Chardonnay		
	KENDALL JACKSON Vintner’s Reserve CA	11	46
	BROWNE Bitner Estate Columbia Valley WA	13	52
	FRANK FAMILY VINEYARDS Carneros CA	25	85
	Other Interesting Whites		
	MILBRANDT Viognier The Estates Columbia Valley WA	14	54
	L’ECOLE NO 41 Luminesce Walla Walla Valley WA	17	64
	Rose		
	CHATEAU D’ESCLANS Whispering Angel Cote De Provence FR	17	64
Red	Pinot Noir		
	ROW 503 Willamette Valley OR	14	54
	BELLE GLOS Las Alturas Santa Lucia Highlands CA	18.5	64
	FLANEUR Willamette Valley OR	19	74
	Merlot		
	RADIUS Walla Walla Valley WA	10	38
	NORTHSTAR Columbia Valley WA	16	62
	Cabernet Sauvignon		
	DRUMHELLER Columbia Valley WA	10	38
	BROWNE Heritage Columbia Valley WA	14	54
	MATTHEWS Columbia Valley WA	15	58
	EFESTE Big Papa Columbia Valley WA	23	90
	FREEMARK ABBEY Napa Valley CA	27	105
	Red Blend		
	MARK RYAN Monkey Wrench Columbia Valley WA	17	64
	DELILLE CELLARS D2 Columbia Valley WA	22	85
	L’ECOLE NO 41 Walla Walla Valley WA	46	
	~ Apogee ~ Perigee ~ Ferguson 3oz each		
	Malbec		
	TERRAZAS DE LOS ANDES Reserva Mendoza ARG	10	38
	COR CELLARS Hogback Ridge Vineyard Columbia Valley WA	21	82
	Other Great Reds		
	GILBERT CELLARS Allobroges GSM Yakima Valley WA	13	50
	SAVIAH CELLARS Syrah Walla Walla Valley WA	15	60
	MOLLYDOOKER The Boxer Shiraz McLaren Vale & Langhorne Creek AUS	23	73
	BROOK AND BULL Cabernet Franc Columbia Valley WA	18	70
	ABACELA Fiesta Tempranillo Umpqua Valley OR	18	70
	J. LOHR Tower Road Petite Sirah Paso Robles CA	15	58
	MICHAEL DAVID Earthquake Zinfandel Lodi CA	14	55

VISTA SIGNATURES

- BLUE GOOSE MARTINI 16
- grey goose vodka | dry vermouth | blue cheese stuffed olives
- ROB ROY & PEAT 17
- dewar’s 12 yr blended scotch | carpano antica vermouth
angostura bitters | laphroaig 10 yr islay scotch spritz
- PINEAPPLE JALAPEÑO MARGARITA 14
- el jïmador reposado tequila infused with pineapple and
jalapeno | cointreau | lime juice | simple syrup
- VISTA MANHATTAN 17
- house barrel aged woodford reserve rye bourbon
carpano antica vermouth | angostura bitters
- STRAWBERRY – BASIL GIN AND TONIC 14
- no.3 gin infused with fresh strawberries
lime juice | tonic | fresh basil
- BLOOD ORANGE DROP MARTINI 14
- stoli vanil vodka | solerno | lemon juice |
simple syrup | blood orange syrup
- PEAR BLOSSOM MARTINI 16
- grey goose la poire vodka | giffard wild
elderflower | lemon juice | simple syrup
- EMPRESS 75 17
- empress 1908 gin | lemon juice | simple
syrup | prosecco float | lemon twist
- VISTA OLD FASHIONED 15
- woodford rye bourbon whiskey | cherry heering | orange
slice | simple syrup | orange & angostura bitters
- BERRY SAGE LEMONADE MOCKTAIL 6
- fresh seasonal berries | sage | lemon

DRAFT BEERS

	14oz
COORS LIGHT	6.00
BUD LIGHT	6.00
MANNY’S PALE ALE	7.00
MAC & JACK’S	7.00
PELICAN HEFEWEIZEN	7.00
STELLA ARTOIS	8.75
TRICKSTER IPA	7.25
TOP CUTTER IPA	7.25

CLASSIC COCKTAILS

- SAZERAC 15
- sazerac bourbon | lucid absinthe rinse
simple syrup | peychaud bitters
- BOBBY BURNS 18
- monkey shoulder blended scotch | carpano antica
vermouth | benedictine d.o.m. | angostura bitters
- VESPER MARTINI 14
- nolet’s gin | tito’s vodka | lillet blanc
- NEGRONI 17
- the botanist gin | carpano antica vermouth | campari
- SIDECAR 17
- hennessy VSOP | cointreau | lemon juice
simple syrup | sugar rim
- PISCO SOUR 15
- barsol pisco | lime juice | simple syrup | egg
white substitute | angostura bitters
- THE LAST WORD 18
- the botanist gin | green chartreuse
luxardo maraschino | lime juice

AFTER DINNER DRINKS

- LEMON MERINGUE PIE MARTINI 14
- stoli vanil vodka | lemoncello | liquor 43 | egg white substitute
- CHOCOLATE MARTINI 12
- smirnoff vanilla vodka | chocolate swirl
dorda double chocolate liqueur
- ESPRESSO MARTINI 14
- glass kona vodka | carolan’s irish cream
kahlua | espress | espresso flake
- DOUBLE ESPRESSO 2.75
- CAPPUCCINO 4.75
- choice of: plain | almond | hazelnut

DESSERT WINES AND PORTS

TAYLOR FLADGATE 10 year tawny	10 glass
TAYLOR FLADGATE 20 year tawny	17 glass
TAYLOR FLADGATE 30 year tawny	35 glass
TAYLOR FLADGATE 40 year tawny	65 glass
TAYLOR FLADGATE 50 year tawny	95 glass
CHATEAU HAUT MAYNE sauternes FR	13 glass