

APPETIZERS

BURGER SLIDERS 12

wagyu beef | herbed mayo | arugula | smoked
flagship | pickled fresno | brioche

HALIBUT FISH AND CHIPS 17

mama lil's aioli | black garlic aioli | thin cut fries

CALAMARI 23

cornmeal | oyster sauce | hoisin | fresno pepper
pickled shallot | mama lil's aioli

SMOKED SALMON DIP 28

artichoke | spinach | sourdough

CRAB DIP 29

artichoke | spinach | sourdough

FILET BITES 25

demi-glace | buttermilk crispy onions

COCONUT STEAMED CLAMS 25

coconut milk | ginger | lemongrass | paprika | lemon | crostini

VISTA WEDGE 16

pickled onion | bacon | smoked blue
cheese | cherry tomato | croutons

DEVILED EGGS 17

boursin filing | butternut squash | bacon

MARINATED SHRIMP COCKTAIL 30

heirloom tomatoes | avocado | capers
preserved lime | cilantro | cucumber

CAESAR SALAD 17

anchovy | sourdough | parmesan

HAPPY HOUR SPECIALS

1 off – DRAFT BEERS

2 off – 6oz WINE BY THE GLASS

2 off – SIGNATURE COCKTAILS

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



Menu items subject to change due to seasonality & availability.

Happy Hour Menu - rv 10.15 | Jan 1, 2026

HAPPY HOUR MENU

4:00 PM–6:00 PM

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

PALOMA 15

don julio blanco tequila | giffard creme de
pamplemousse | lime juice | simple syrup

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

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 jímador 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 to 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 | heering cherry | orange
slice | simple syrup | orange & angostura bitters

BERRY SAGE LEMONADE MOCKTAIL 6

fresh seasonal berries | sage | lemon



* Consuming raw or under cooked items may increase your risk of food borne illness.

* Gratuity of 20% will be added to parties of six or more.

* 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.

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