

SMALL PLATES

BEEF TARTARE	27
fingerling potatoes marinated quill egg yolk green onions sichuan pepper lime zest yuzu capers	
TUNA CRUDO	25
watermelon strawberry 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 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	
DEVEILED EGGS	20
boursin filling peas bacon	
CHEESE AND CHARCUTERIE	38
tableside	
prosciutto salami coppa seasonal mostarda selections of 2 cheese cornichon dry fruits nuts crackers castelvetrano olives	

SOUPS AND SALADS

LOBSTER BISQUE	27
FRENCH ONION SOUP	16
sweet onion sourdough gruyere	
VISTA WEDGE	18
pickled onion bacon smoked blue cheese cherry tomato croutons	
MOZZARELLA AND HEIRLOOM TOMATOS	16
basil-avocado emulsion pine nuts tomato dressing Castelvetrano olives capers tomato skin	
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 pea soubise coconut risotto dill butternut squash bacon marmalade	
KING SALMON	64
oyster mushroom basil zucchini pure almonds leek blood orange beurre blanc strawberry gel	
CHILEAN SEABASS	64
caramelized onions sherry mushroom fingerling potato sesame dill basil macadamia beet	
SHRIMP SCAMPI	42
shallot garlic parmesan lemon	
LOBSTER MAC AND CHEESE	59
5oz lobster tail parmesan beechers flagship gruyere bacon	
MAD HATCHER CHICKEN ROULADE	53
prosciutto provolone creamy tomato golden crusted gouda mashed potatoes broccolini	
RACK OF LAMB	89
coffee rub butternut and coconut soubise carrots watercress apple hazelnut	
DRY AGED PORK CHOP	59
confit apple fennel soubise pickled butternut squash red cress mint pistachios	
JAMES BEARD BURGER	31
8oz wagyu beef chanterelle black garlic aioli bacon watercress beechers flagship brioche truffle fries	

RIBEYE

WASHINGTON GRASS FED 59
10oz

DOUBLE R RANCH 93
18oz | 45 day dry aged | prime

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

DOUBLE R RANCH 59
6oz | prime

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

DOUBLE R RANCH DELMONICO 125
32oz | bone in | prime

KERWEE RANCH TOMAHAWK 250
42oz | Australian | wagyu | kiwami

DOUBLE R RANCH 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

BLUE CHEESE SLICE 8

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

BOURBON WALNUT MOUSSE CAKE 18
Angel’s Envy bourbon white chocolate mousse | brown butter
walnut cake | candied walnuts | white chocolate ganache

CHOCOLATE LAYER CAKE 15
chocolate cake | dark chocolate ganache
aerated chocolate | spiced fudge sauce

WINES

		6oz	bottle	
White	Sparkling			
	TREVERI Blanc de Blanc Brut WA	14	27	375ml
	LA MARCA Prosecco IT	9	36	
	NICOLAS FEUILLATTE Brut Champagne FR	24		
	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	
	VALKENBERG Gewurztraminer Palantine GR	12	48	
	L’ECOLE NO 41 Luminesce Walla Walla Valley WA	17	64	
Red	Rose			
	CHATEAU D’ESCLANS Whispering Angel Cote De Provence FR	17	64	
	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