

SMALL PLATES

 HALF SHELL OYSTERS<sup>2</sup>

6 OYSTERS — 25 | 12 OYSTERS — 45  
house mignonette | lemon | tabasco

SHRIMP COCKTAIL 32

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

BEEF TARTARE 27

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

DEVEILED EGGS 20

boursin filling | avocado emulsion | bacon | fresno chili

 SCALLOPS ROCKEFELLER<sup>3</sup> 38

Beecher’s Flagship | spinach | bacon | Pernod

DUNGENESS CRAB CAKES 43

cumin aioli | citrus | jicama

CALAMARI 25

cornmeal | oyster sauce | hoisin | fresno pepper | pickled shallot | Mama Lil’s aioli

WOOD FIRED OCTOPUS 25

fingerling potato | pearl onion | Mama Lil’s emulsion | chili glaze

 COCONUT STEAMED MANILLA CLAMS<sup>1</sup> 27

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

CRAB DIP 32

artichoke | spinach | sourdough

FILET BITES 27

demi-glaze | buttermilk crispy onions

BONE MARROW 25

Calabrian chili | chimichurri | bacon | sourdough crostini

SOUPS AND SALADS

LOBSTER BISQUE 27

sourdough crostini | crème fraîche

FRENCH ONION SOUP 16

sweet onion | sourdough | gruyere

VISTA WEDGE 18

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

CAESAR 19

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

CRAB LOUIE 33

dungeness crab | avocado | egg | cucumber | iceberg lettuce | cherry tomato | louie dressing

SIGNATURES

SEAFOOD TOWER 209

clams | scallop | lobster | oyster | dungeness crab | shrimp | snow crab

PAN SEARED SCALLOPS 63

saffron soubise | green apple | tomato | lemon pearl couscous

 KING SALMON<sup>4</sup> 64

mushroom | risotto | asparagus | lemon-caper beurre blanc

CHILEAN SEABASS 61

beluga lentils | curried pea puree | ikura

SHRIMP SCAMPI 45

tomato | shallot | garlic | parmesan | lemon | angel hair

LOBSTER MAC AND CHEESE 59

5oz lobster tail | parmesan | Beecher’s Flagship | gruyere | bacon

DRAPER VALLEY CHICKEN BREAST 49

potato | carrot | herbed demi | pearl onion

RACK OF LAMB 89

polenta cake | house made mole - contains tree nuts | pearl onion | cilantro

PORK CHOP 55

polenta | mushroom | dark ale demi | brocolini

VISTA PRIME BURGER 31

8oz wagyu beef | tomato confit | black garlic aioli | bacon | watercress | Beecher’s Flagship | brioche | truffle fries



This mark indicates that the listed seafood is rated green for environmental sustainability by Monterey Bay Aquarium’s Seafood Watch.  
Learn more at [seafoodwatch.org](https://seafoodwatch.org).

<sup>1</sup> Penn Cove Clams, farm raised, Whidbey Island WA

<sup>2</sup> PNW farm raised oysters

<sup>3</sup> Bottom culture farm raised scallops, Hokkaido Japan

<sup>4</sup> Farm raised Ora King Salmon, New Zealand

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
- SAGA PREFECTURE WAGYU 145  
10oz | Japan | A5

CARVED TABLESIDE

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

JAPANESE A5 WAGYU FLIGHT  
239  
4oz Miyazaki Japan A5+ filet | 5oz Hokkaido snow  
beef ribeye | 5oz Saga prefecture new york strip

BUTCHER’S CUTS

- VEAL CHOP 53  
10oz | Provimi | porterhouse
- ST HELENS PORTERHOUSE 104  
28oz | prime
- 2GR PICANHA 61  
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

ADD ONS

- 1LB DUNGENESS OR  
SNOW CRAB CLUSTERS 65
- HALF LOBSTER TAIL 65
- TWO SEARED SCALLOPS³ 25
- 1 LB LOBSTER TAIL 109
- OSCAR STYLE 30
- BLACK TRUFFLE BUTTER 6

- CHEF’S CHOICE MUSHROOMS 13
- 4 CHEESE FINGERLINGS POTATOES AND BACON 15
- CREAMED SPINACH 11
- CANDIED YAMS WITH SPICED PECANS 13

ENDINGS

- SEASONAL SORBET 8
- ICE CREAM OF THE MOMENT 8
- BREAD PUDDING 10  
brioche | creme anglaise | pecan | aged bourbon  
caramel sauce | house made vanilla ice cream
- PUMPKIN CHEESECAKE 14  
pumpkin puree | vanilla bean mascarpone whip | burnt sugar
- BANANAS FOSTER 17  
house made vanilla ice cream | rum | banana liqueur  
cinnamon
- CRÈME BRULEE 12  
cream | Citali vanilla bean | bruleed sugar
- CHOCOLATE LAYER CAKE 15  
chocolate cake | dark chocolate ganache  
aerated chocolate | spiced fudge sauce | strawberry

WINES

|           |                                                                                | 6oz   | bottle |
|-----------|--------------------------------------------------------------------------------|-------|--------|
| Sparkling | TREVERI   Blanc de Blanc   Brut   Columbia Valley   WA                         | 10    | 38     |
|           | LA MARCA   Prosecco   IT                                                       | 10.75 | 38     |
|           | MOET & CHANDON   Imperial   Brut Rosé   FR                                     | 34    | 135    |
|           | NICOLAS FEUILLATTE   Brut   Champagne   FR                                     | 24    | 95     |
| White     | LONG SHADOWS   Poet’s Leap   Riesling   Columbia Valley   WA                   | 14    | 48     |
|           | STONELEIGH   Sauvignon Blanc   Marlborough   NZ                                | 10    | 38     |
|           | TWOMEY   Sauvignon Blanc   Napa Valley   CA                                    | 15    | 62     |
|           | L’ECOLE NO 41   Luminesce   Semillon-Sauvignon Blanc   Walla Walla Valley   WA | 16    | 62     |
|           | KING ESTATE   Artisan Series   Pinot Gris   Willamette Valley   OR             | 12    | 46     |
|           | SANTA MARGHERITA   Pinot Grigio   Alto Adige DOC   IT                          | 16    | 58     |
|           | KENDALL JACKSON   Vintner’s Reserve   Chardonnay   CA                          | 11    | 44     |
|           | BROWNE   Bitner Estate   Chardonnay   Columbia Valley   WA                     | 13    | 52     |
|           | FRANK FAMILY VINEYARDS   Chardonnay   Carneros   CA                            | 25    | 85     |
| Rose      | CHATEAU D’ESCLANS   Whispering Angel   Cote De Provence   FR                   | 17    | 64     |
| Red       | ROW 503   Pinot Noir   Willamette Valley   OR                                  | 14    | 54     |
|           | BELLE GLOS   Las Alturas   Pinot Noir   Santa Lucia Highlands   CA             | 18.5  | 64     |
|           | FLANEUR   Pinot Noir   Willamette Valley   OR                                  | 19    | 74     |
|           | RADIUS   Merlot   Walla Walla   WA                                             | 10    | 38     |
|           | DRUMHELLER   Cabernet Sauvignon   Columbia Valley   WA                         | 10    | 38     |
|           | BROWNE   Heritage   Cabernet Sauvignon   Columbia Valley   WA                  | 14    | 54     |
|           | K VINTNERS   Stoneridge Vineyard   Cabernent Sauvignon   Royal Slope   WA      | 17    | 66     |
|           | EFESTE   Big Papa   Cabernet Sauvignon   Columbia Valley   WA                  | 23    | 90     |
|           | FREEMARK ABBEY   Cabernet Sauvignon   Napa Valley   CA                         | 27    | 105    |
|           | MARK RYAN   Monkey Wrench   Red Blend   Columbia Valley   WA                   | 17    | 64     |
|           | DELILLE CELLARS   D2   Red Blend   Columbia Valley   WA                        | 22    | 85     |
|           | TERRAZAS DE LOS ANDES   Reserva   Malbec   Mendoza   ARG                       | 10    | 38     |
|           | COR CELLARS   Hogback Ridge Vineyard   Malbec   Columbia Valley   WA           | 21    | 82     |
|           | GILBERT CELLARS   Allobroges   GSM   Yakima Valley   WA                        | 13    | 50     |
|           | SAVIAH CELLARS   Syrah   Walla Walla   WA                                      | 15    | 60     |
|           | MICHAEL DAVID   Earthquake   Zinfandel   Lodi   CA                             | 14    | 55     |
|           | MOLLYDOOKER   The Boxer   Shiraz   McLaren Valley   AUS                        | 23    | 73     |
|           | ABACELA   Fiesta   Tempranillo   Umpqua Valley   OR                            | 18    | 70     |
|           | BROOK AND BULL   Cabernet Franc   Columbia Valley   WA                         | 18    | 70     |
|           | J. LOHR   Tower Road   Petite Sirah   Paso Robles   CA                         | 15    | 58     |

VISTA SIGNATURES

- LIQUID GOLD MARTINI 16
- nolet’s olive oil washed gin | cocchi americano  
bianco | amontillado sherry | 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
- barrel aged in house woodinville 8yr rye whiskey  
cocchi barolo chinato | orange bitters | angostura bitters
- JUNGLE BIRD 14
- bumbu craft rum | campari | pineapple  
juice | lime juice | simple syrup
- BLOOD ORANGE DROP MARTINI 14
- absolut vanilia 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
- AUSTIN 75 17
- waterloo prickly pear & rose gin | lemon juice  
simple syrup | prosecco float | lemon twist
- VISTA OLD FASHIONED 15
- woodford reserve rye bourbon | luxardo maraschino  
orange bitters | angostura bitters | orange peel & cherry
- 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 rye bourbon | lucid absinthe rinse  
simple syrup | peychaud bitters
- PIEDMONT SOUR 15
- woodford reserve rye bourbon | lemon juice  
simple syrup | aquafaba | cocchi barolo chinato float
- CLOVER CLUB 14
- nolet’s gin | raspberry syrup | lemon juice  
aquafaba | fresh raspberries
- PINEAPPLE EXPRESS 16
- rosalina joven mezcal | cynar | averna | lime juice  
pineapple juice | simple syrup | rosemary
- SIDECAR 17
- hennessy VSOP | cointreau | lemon juice  
simple syrup | sugar rim
- PISCO SOUR 15
- barsol pisco | lime juice | simple syrup  
aquafaba | angostura bitters
- THE LAST WORD 18
- the botanist gin | luxardo del santo  
luxardo maraschino | lime juice

AFTER DINNER DRINKS

- CARAJILLO 14
- espresso | liqor 43 | ice
- CHOCOLATE MARTINI 12
- aboslut vanilia vodka | chocolate swirl  
dorda double chocolate liqueur
- ESPRESSO MARTINI 14
- glass kona vodka | carolan’s irish cream  
kahlua | espresso | espresso bean
- DOUBLE ESPRESSO 2.75
- CAPPUCCINO 4.75
- choice of: plain | vanilla

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 |
| ROUMIEU LACOSTE sauternes   FR | 17   glass |