

# BAR MENU

## SEASONAL COCKTAILS

### **Blue Goose Martini 12**

grey goose vodka | dry vermouth  
blue cheese stuffed olives

### **Berry Patch 9**

finlandia vodka | raspberry puree  
blackberry liqueur | lemon juice

### **Fresh Fruit Mojito 10**

flor de cana extra seco rum | fresh fruit  
mint | lime | simple syrup | soda water

### **Vista Manhattan 13**

woodford reserve bourbon | sweet vermouth  
orange bitters | dash of cherry liqueur

### **Mashed Old Fashioned 9**

woodford reserve bourbon | angostura bitters  
simple syrup | orange | cherry

## HOUSE INFUSED SPIRITS

### **House Infused Spirits 7**

basil berry vodka | rosemary ginger vodka  
pineapple jalapeño tequila | orange cherry bourbon

### **Strawberry Fields 10**

house-infused basil berry vodka | cointreau | lime juice  
simple syrup | cranberry juice

### **Vista 75 10**

house-infused rosemary ginger vodka | lemon  
simple syrup | sparkling wine

### **Spicy Margarita 10**

house-infused pineapple jalapeño tequila | Cointreau  
lime | fresh sour mix

### **Summer Sour 9**

house-infused cherry orange bourbon | lavender bitters  
orange bitters | fresh sour mix



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\* We will do our very best to accommodate our guest with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

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## DRAFT BEERS

	12oz	20oz
<b>Coors Light</b>	<b>4.00</b>	<b>6.75</b>
<b>Bud Light</b>	<b>4.00</b>	<b>6.75</b>
<b>Manny's Pale Ale</b>	<b>4.75</b>	<b>7.50</b>
<b>Lucille IPA</b>	<b>5.25</b>	<b>8.00</b>
<b>Mac &amp; Jack's</b>	<b>4.75</b>	<b>7.50</b>
<b>Kona Brewing Big Wave Golden Ale</b>	<b>4.75</b>	<b>7.50</b>
<b>Pyramid Hefeweizen</b>	<b>4.75</b>	<b>7.50</b>
<b>Stella Artois</b>	<b>5.25</b>	<b>8.00</b>



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## WINES BY THE GLASS

**Domaine Ste. Michelle** 8 6oz  
brut | WA

**Barnard Griffin** 8 6oz 11 9oz  
rosé | columbia valley | WA

**Chateau St Michele** 10 6oz 14 9oz  
chardonnay | mimi | WA

**Jackson Estate** 13 6oz 18 9oz  
chardonnay | santa maria valley | CA

**Ranga Ranga** 10 6oz 14 9oz  
sauvignon blanc | marlborough | NZ

**Benvolio** 9 6oz 12 9oz  
pinot grigio | friuli-venevia | IT

**The Jack** 8 6oz 11 9oz  
riesling | columbia valley | WA

**Ch. Ste. Michelle 50th Anniversary**  
10 6oz 14 9oz 40 bottle  
cabernet sauvignon | columbia valley | WA

**Browne Family Heritage** 13 6oz 18 9oz  
cabernet sauvignon | columbia valley | WA

**Ch. Ste. Michelle** 10 6oz 14 9oz  
merlot | indian wells | WA

**Saved** 13 6oz 18 9oz  
red blend | CA

**Belle Glos** 16 6oz 23 9oz  
pinot noir | CA

**Terrazas** 8 6oz 11 9oz  
malbec | mendoza | AR

**Barnard Griffin** 10 6oz 14 9oz  
syrah | columbia valley | WA

**Kings Ridge** 12 6oz 17 9oz  
pinot noir | willamette valley | OR

**VISTA**  
prime steaks & seafood

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## APPETIZERS

### **Fish and Chips 8**

house made tartar sauce | thin cut potatoes

### **Calamari 14**

buttermilk marinate | unbleached flour dusted  
garlic lime aioli

### **Filet Bites 14**

signature filet bites | spring onion | cabernet sauce

### **Lan Roc Pork Short Ribs 15**

northwest slaw | rum bbq sauce

### **Shrimp Scampi 14**

jumbo prawns | shallots | garlic | white wine  
lemon | butter

### **Wagyu Beef Sliders 8**

toasted brioche bun | house made ketchup

### **Steamed Manila Clams 9**

garlic | shallots | white wine

### **Baby Iceberg Lettuce Salad 8**

heirloom tomatoes | Point Reyes blue cheese dressing  
micro watercress | sourdough chips

### **Shrimp Cocktail 23**

jumbo shrimp | cocktail sauce | caper berries  
micro greens | ogo seaweed

### **Caesar Salad 12**

gem lettuce | caesar dressing | pickled white anchovies  
sourdough chips

## CHEESES 17

a selection of four artisan cheeses  
with appropriate accompaniments



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