

# BAR MENU

## SEASONAL COCKTAILS

### **Blue Goose Martini 13**

grey goose vodka | dry vermouth  
blue cheese stuffed olives

### **Blood Orange Old Fashioned 11**

old forester single barrel bourbon | blood orange syrup  
orange | bitters

### **Berry Patch 10**

finlandia vodka | raspberry puree | lemon juice

### **Red Light Negroni 11**

bols genever | galliano l'aperitivo | sweet vermouth

### **Vista Manhattan 14**

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

### **Spicy Margarita 11**

sauza blue silver tequila | ancho reyes chile liqueur  
cointreau | fresh sour mix

### **Vesper Martini 12**

hendrick's gin | tito's vodka | lillet blanc

## HOUSE INFUSED SPIRITS

### **House Infused Spirits 8**

blueberry lemon vodka | apple cinnamon bourbon

### **Harvest Manhattan 13**

house-infused apple cinnamon bourbon  
angostura bitters | orange bitters | chai tea

### **Apple Cinnamon Sour 10**

house-infused apple cinnamon bourbon | fresh sour mix  
simple syrup

### **Blueberry Lemondrop 11**

house-infused blueberry lemon vodka | cointreau  
fresh lemon | simple syrup

### **Blueberry Press 8**

house-infused blueberry lemon vodka | lemonade  
club soda



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## DRAFT BEERS

	12oz	20oz
<b>Coors Light</b>	<b>4.50</b>	<b>7.50</b>
<b>Bud Light</b>	<b>4.50</b>	<b>7.50</b>
<b>Manny's Pale Ale</b>	<b>5.25</b>	<b>8.25</b>
<b>Lucille IPA</b>	<b>5.75</b>	<b>8.75</b>
<b>Mac &amp; Jack's</b>	<b>5.25</b>	<b>8.25</b>
<b>Pyramid Hefeweizen</b>	<b>5.25</b>	<b>8.25</b>
<b>Stella Artois</b>	<b>5.75</b>	<b>9.00</b>



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Bar Menu - rv 8.6 | January 15, 2019

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## WINES BY THE GLASS

**Domaine Ste. Michelle** 9 6oz 36 bottle  
brut | WA

**La Marca** 9 6oz 36 bottle  
prosecco | IT

**Chandon** 18 bottle  
brut | CA | 187 ml

**Chandon** 20 bottle  
rosé | CA | 187 ml

**Milbrandt** 9 6oz 12 9oz 34 bottle  
traditions | rosé | columbia valley | WA

**Hess** 10 6oz 14 9oz 38 bottle  
shirtail creek | chardonnay | monterey | CA

**Kendall-Jackson** 12 6oz 17 9oz 48 bottle  
vinter's reserve | chardonnay | CA

**Terra Blanca** 10 6oz 14 9oz 38 bottle  
sauvignon blanc | yakima valley | WA

**Benvolio** 10 6oz 14 9oz 38 bottle  
pinot grigio | friuli-venevia | IT

**Ch.Ste. Michelle** 8 6oz 12 9oz 32 bottle  
riesling | columbia valley | WA

**Drumheller** 10 6oz 14 9oz 38 bottle  
cabernet sauvignon | columbia valley | WA

**Browne** 14 6oz 20 9oz 54 bottle  
heritage | cabernet sauvignon | columbia valley | WA

**Radius** 10 6oz 14 9oz 38 bottle  
merlot | WA

**Jones of Washington** 12 6oz 17 9oz 48 bottle  
merlot | wahluke slope | WA

**Wagner Family** 12 6oz 17 9oz 65 bottle  
conundrum | red blend | CA | 1 liter

**Belle Glos** 17 6oz 25 9oz 70 bottle  
las alturas | pinot noir | CA

**Elouan** 14 6oz 20 9oz 54 bottle  
pinot noir | OR

**Barnard Griffin** 10 6oz 14 9oz 38 bottle  
syrah | columbia valley | WA

**Terrazas** 9 6oz 13 9oz 36 bottle  
malbec | mendoza | AR

**VISTA**  
prime steaks & seafood

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## APPETIZERS

### **Fish and Chips 8**

tartar sauce | thin cut potatoes

### **Calamari 14**

charred lemon aioli

### **Filet Bites 14**

leek | cabernet

### **Wagyu Beef Sliders 8**

brioche | house ketchup

### **Steamed Manila Clams 10**

garlic | shallots | white wine

### **Baby Iceberg Lettuce 9 | 12**

bay shrimp | tomato | sourdough  
point Reyes bleu cheese

### **Shrimp Cocktail 23**

cocktail sauce | caper berries | cipollinni | ogo seaweed

### **Caesar Salad 15**

caesar | pickled anchovies | sourdough

### **Blue Label Burger 29**

house ground | bacon | truffle fries  
add wookey hole cheddar 3

### **Bar Shrimp Scampi 28**

shallots | garlic | white wine | lemon

### **Filet Mignon 42 6 oz | 53 8 oz**

truffle fries



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