

HAPPY HOUR MENU

4 - 6 pm

APPETIZERS

Fish and Chips 7

house made tartar sauce | thin cut potatoes

Calamari 11

buttermilk marinade | garlic lime aioli

Filet Bites 12

signature filet bites | leek | cabernet sauce

Wagyu Beef Sliders 7

toasted brioche bun | house made ketchup

Steamed Manila Clams 8

garlic | shallots | white wine

Baby Iceberg Lettuce Salad 9

oregon bay shrimp | heirloom tomatoes
point Reyes blue cheese dressing | micro watercress
sourdough chips

Shrimp Cocktail 19

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

Scallops Rockefeller 23

young spinach | pernod | wookey hole cheddar
tarragon | bacon

CHEESES 15

a selection of four artisan cheeses
with appropriate accompaniments

VISTA
prime steaks & seafood

- * Consuming raw or under cooked items may increase your risk of food borne illness.
- * We will do our very best to accommodate our guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.
- * Beverage prices include sales tax.

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DRAFT BEERS

Coors Light 3.25 12oz

Bud Light 3.25 12oz

Mac & Jack's 4.25 12oz

Manny's Pale Ale 4.25 12oz

Pyramid Hefeweizen 4.25 12oz

Stella Artois 4.50 12oz

Lucille IPA 4.50 12oz

WINES BY THE GLASS

Featured Red 6.00 6oz

Featured White 6.00 6oz

COCKTAILS

Martini 8

Skyy vodka or Bombay Dry gin
vermouth | olives

Apple Cinnamon Sour 6

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

Blueberry Press 6

house-infused blueberry lemon vodka | lemonade
club soda

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Menu items subject to change due to seasonality & availability.

Happy Hour Menu - rv 7.8 | January 18, 2019