

SMALL PLATES

Marrow 18

herbs | bacon jam | sourdough

Dungeness Crab Cakes 22

charred lemon aioli | fennel root | apple | honey mustard

Steamed Manila Clams 10

garlic | shallots | white wine

Shrimp Cocktail 23

cocktail sauce | caper berries | cipollinni | ogo seaweed

Filet Bites 14

leek | cabernet

Foie Gras 21

walnut | navel orange | watercress | pomegranate | brioche

Calamari 14

charred lemon aioli

Scallops Rockefeller 23

young spinach | pernod | wookey hole cheddar | tarragon | bacon

SOUP AND SALADS

French Onion Soup 8

sweet onion | sourdough | emmanthal

Seasonal Chowder 12

sourdough

Baby Iceberg Lettuce 9 | 12

bay shrimp | tomato | sourdough | point Reyes bleu cheese

Field Green Salad 9 | 12

pear | pecan | chevre | champaign

Caesar Salad 15 | per person

served tableside minimum 2 people
caesar | pickled anchovies | sourdough

CHARCUTERIE & CHEESE

Cheeses 17

a selection of four artisan cheeses with appropriate accompaniments

Charcuterie 18

a selection of artisan meats | house made crackers

SIGNATURES

King Salmon 41

garden succotash | heirloom tomato | meyer lemon | wood fired corn puree

Halibut 43

asparagus flower | fava bean | burnt orange | farro

James Beard Blended Burger 29

dry aged beef & local chanterelles
caramelized garden tomato | bacon jam | pea shoots | brioche | truffle fries
add wookey hole cheddar 3

Mad Hatcher Chicken 32

fingerling potato | rainbow chard | garden pepper relish

Shrimp Scampi 34

shallots | garlic | white wine | lemon

Seafood Tower 135 | serves 3 – 4

half lobster tail | oysters (seasonal) | assorted crab | clams | scallops | octopus

Lobster Mac & Cheese 37

cured tomato | brioche



HIGHER THAN PRIME

All our steaks are single sourced from Snake River Farms, twenty-eight day aged. The Snake River Farms grading scale starts at USDA Prime or Japanese BMS 5 (Beef Marbling Scale) and increases in quality from there.

GRILLS

*All grill items include choice of one side & sauce.

Steak Cuts	Black BMS 6-8	Gold BMS 9+
New York Steak 10 ounce manhattan cut	60	80
Filet Mignon 8 ounce	70	99
Eye of Ribeye 8 ounce manhattan cut	55	69

Chateaubriand (For 2) 105
18 ounce silver | center cut beef tenderloin

“Vista” Tomahawk 105
34 ounce black | long bone rib eye

Filet Mignon 6 oz 42 | 8 oz 53
silver

Kurobuta Pork Chop 39
14 ounce | bone in

Choice of Sauce
bearnaise | demi | creamy horseradish | blue cheese

SIDES

truffle potato puree 11	baked potato 10
roasted brussels sprouts 10	truffle fries 10
green asparagus 10	roasted fingerling potatoes 10
seasonal vegetables 10	seasonal foraged mushrooms 10
baked mac & cheese 13	seasonal risotto 14

Additional Steak Accompaniments

Bone Marrow 14
Seared Foie Gras 19
Half Lobster Tail 39
King Crab Leg 29



- 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; however, we are unable to guarantee that dishes will be completely allergen free.
- Beverage prices include sales tax.
- Gratuity of 20% will be added to parties of six or more.
- Menu items subject to change due to seasonality & availability.

WINES BY THE GLASS

	6oz	9oz	Bottle
Domaine Ste. Michelle brut WA	9	—	36
La Marca prosecco IT	9	—	36
Chandon brut CA 187 ml	—	—	18
Chandon rosé CA 187 ml	—	—	20
Milbrandt traditions rosé columbia valley WA	10	14	38
Hess shirtail creek chardonnay monterey CA	10	14	38
Kendall Jackson vinter's reserve chardonnay CA	12	17	48
Terra Blanca sauvignon blanc yakima valley WA	10	14	38
Benvolio pinot grigio friuli-venezia IT	10	14	38
Ch. Ste. Michelle riesling columbia valley WA	8	12	32
Drumheller cabernet sauvignon columbia valley WA	10	14	38
Browne heritage cabernet sauvignon columbia valley WA	14	20	54
Radius merlot WA	10	14	38
Jones of Washington merlot wahluke slope WA	12	17	48
Wagner Family conundrum red blend CA 1 liter	12	17	65
Belle Glos las alturas pinot noir CA	17	25	70
Elouan pinot noir OR	14	20	54
Barnard Griffin syrah columbia valley WA	10	14	38
Terrazas malbec mendoza AR	9	13	36

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

SEASONAL COCKTAILS

Blue Goose Martini 13

grey goose vodka | dry vermouth | blue cheese stuffed olives

Berry Patch 10

finlandia vodka | raspberry puree | lemon juice

Blood Orange Old Fashioned 11

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

Vista Manhattan 14

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

Red Light Negroni 11

bols genever | galliano l'aperitivo | sweet vermouth

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



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ENDINGS

Bananas Foster 16 | per person
served tableside minimum 2 people
rum | banana liqueur | cinnamon

Farmers Cheesecake 13
strawberries | almond | tarragon

Chocolate Tres Leches 14
espresso | mango passionfruit | hazelnut

Lemon Tart 13
blueberry | puff | crisp basil meringue

Ice Cream of the Moment 11

DESSERT WINES

glass

Taylor Fladgate 10
10 year tawny

Taylor Fladgate 15
20 year tawny

Taylor Fladgate 33
30 year tawny

Floralis 9
moscatel | spain

AFTER DINNER DRINKS

Hazelwood 12
hennessy vs cognac | cointreau | frangelico

Cold Brew Martini 12
grey goose la vanille vodka | cold brew coffee | irish cream

DRAFT BEERS

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