
STARTERS

BREAD AT THE TABLE v/gfo	7
locally made bread, seasonally whipped butter	
VISTA CHIPS v/gf	9
roasted pepper aioli	
VISTA 18 GREENS v/gf	17
tomatoes, artichoke, roasted peppers, tomato vinaigrette	
KALE SALAD v/gf	17
dried cranberries, goat cheese, spiced seeds, balsamic soy vinaigrette	
CHICKEN MEDALLIONS gf	18
tomato bruschetta, basil pesto, olive oil, balsamic crema	
FLATBREAD v	18
arugula pesto, pickled shallot, pecorino, provolone	
CRISPY HUMBOLDT SQUID gf	20
curry spice, apples, raita	
SAUTÉED PACIFIC MUSSELS gf	22
roasted garlic + fennel cream	
FRESH SHUCKED OYSTERS gf	
5/ea - 26/half dz - 50/dz	
lemon, horseradish, mignonette	

Split Charge of \$5 will be applied per dish

MAINS

HERB ROASTED CHICKEN +	41
BUTTER POACHED WILD PRAWNS gf roasted fingerlings, farm fresh vegetables	
GRILLED KUTERRA STEELHEAD gf	37
french lentil risotto, fennel salad, orange miso dressing, yuzu pearls	
FLANK STEAK WELLINGTON	42
wild mushroom pate, prosciutto, puff pastry, marsala demi	
GRILLED LAMB SIRLOIN gf	43
confit potatoes, beets, olives, whipped feta, chimichurri	
10OZ STRIPLOIN gf	44
fingerling potatoes, cremini mushrooms, crispy leeks, roasted carrots, red wine jus	
BUTTERNUT SQUASH RAVIOLI vo	30
chorizo bolognese sauce or roasted red pepper tomato sauce with sweet onions + sautéed mushrooms	
ROASTED SPICED CAULIFLOWER v/gf	29
red pepper hummus, almond raisin rice cake, marinated zucchini	
VISTA BURGER gfo/vo	24
fresh basil, tomato, onion rings, sundried tomato jam, potato bun	
CHOICE OF:	
Patty: beef or house veggie patty	
Side: fries or green salad	
Add: cheddar or feta	3
mushrooms or bacon	5
ENHANCEMENTS	
farm fresh vegetables or local potatoes	7
sautéed mushrooms	8
butter poached wild prawns	9
butter poached lobster claws	16

gf gluten friendly
gfo gluten friendly option
v vegetarian
vo vegetarian option

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CHEESE + CHARCUTERIE

mustard, house jelly, pickles, crackers
+ choose any combination of three (meat and/or cheese)
from below

\$25

each additional item - **\$6**

MANCHEGO - SPAIN - FIRM

nutty, sharp, salty + caramel
-pasteurized sheep's milk-

CHIVE CHAVROUX - FRANCE - GOAT

mild + light with a hint of fresh chive
-pasteurized goat's milk-

SMOKED GORGONZOLA - CANADA - BLUE

piquant, salty, creamy, smoky
-pasteurized cow's milk-

MT. MORIARTY - VANCOUVER ISLAND - SEMI FIRM

rugged alpine-style cheddar
-unpasteurized cow's milk-

BUFFALO BRIE - VANCOUVER ISLAND - SOFT

bloomy rind, buttery soft interior, creamy flavour
-pasteurized cow's milk-

SEASONAL SALUMI

AIR DRIED CURED MEAT

ask server for selection

add: local honey **3** / olives **7** / candied nuts **7**

DESSERT

FRESH BAKED COOKIE

5

double chocolate, oatmeal raisin,
white chocolate macadamia, or peanut butter

HOUSE MADE ICE CREAM + SORBET

chef's rotating selection

5/scoop

CHOCOLATE TRIO PATE gf

12

hazelnut praline, vanilla crème fraîche,
raspberry liquid gel

WHITE CHOCOLATE LEMON CHEESECAKE gfo

12

graham cracker, berry compote

ROOT BEER BRÛLÉE gf

12

pop rocks