



VISTA 18

\$40 DINE AROUND MENU
choose one from each category

STARTER

SHELLFISH TRIO gf
seared scallop terrine, bacon aioli
prawn arancini, saffron rouille
crab cake with Vista hot sauce

BEEF BRISKET SPRING ROLLS
peanut satay braised brisket, savoy cabbage,
sweet onion, shaved carrot,
Vietnamese dipping sauce

CARROT COCONUT LATTE gf
ginger foam, sesame cracker

MAIN

6OZ ANGUS SIRLOIN gf
crispy whipped potato,
forty creek demi,
sweet bell pepper + corn sauté

PAN SEARED TROUT gf
lemon togarashi butter,
red rice cake,
braised greens

ROAST PORK TENDERLOIN gf
porcini + bacon wrapped
tenderloin, roast fingerling potato,
truffled asparagus

ANCIENT GRAINS BOWL veg/gfo
sautéed ancient grains, grilled
vegetables, sliced avocado,
champagne vinaigrette, roasted garlic tofu

CLOS DE SOLEIL 'CELESTIAL'
5oz - \$12 / 8oz - \$18 / Bottle - \$55

BURROWING OWL PINOT GRIS
5oz - \$11 / 8oz - \$17 / Bottle - \$48

MAYHEM MERLOT CABERNET FRANC
5oz - \$12 / 8oz - \$18 / Bottle - \$55

HOWLING BLUFF SAUVIGNON BLANC SEMILLION
5oz - \$9 / 8oz - \$14 / Bottle - \$43

YELLOW DOG BREWERY Co.
Shake a Paw Smoked Porter \$10

VANCOUVER ISLAND BREWING
Juan de Fuca Cerveza \$7

HOYNE BREWING COMPANY
India Pale Ale \$10

PHILLIPS BREWING & MALTING COMPANY
Pilsner \$7

DESSERT

DOUBLE CHOCOLATE PIE
milk chocolate tart,
dark chocolate whipped cream,
crispy coffee + chocolate crunch

CARAMELIZED APPLE CAKE
bavarian crème,
salted caramel sponge sugar

PORT SPICED POACHED PEAR gf
toasted almond mousse,
burnt orange coulis

Authentic · Local · Elevated

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