



APPETIZERS

BREAD SERVICE

PQB sourdough, salted butter, seasonal spread, house dip 10

HOUSE CHEEZ-ITS

house-made cheese crackers 7

CRISPY TUSCAN KALE

honey, lemon, brown butter 15

BURRATA

local tomatoes, basil, extra virgin olive oil, flatbread 25

CHEESE & CHARCUTERIE PLATE

two domestic cheeses, one meat, house fruit & nut bread, candied pecans, accoutrements 23

EAST & WEST COAST OYSTERS*

mignonette, cocktail sauce, lemon half-dozen 24 / dozen 46

MAINE MUSSELS

butter, shallots, belgian beer, crème fraiche, herbs, lemon, toast points 21

CALAMARI

fried squid, house giardiniera, marinara 15

HOUSEMADE CHEF'S PASTA mp

CRISPY RISOTTO RICE CAKE

cheese curds, pea shoots, shallot vinaigrette 15

SIRLOIN SLIDERS

dijonnaise, griddled onions 22

VISTRO WINGS

pickled celery, hot-honey sauce 15

PRIME SEAFOOD TOWER*

lobster tail, east & west coast oysters, shrimp, chilled pasteurized crab, crab claws, cocktail sauce, dill garlic mayo, lemon, saltines 115

WOOD OVEN ROASTED SEAFOOD

lobster tail, backfin crab, black tiger shrimp, crab claws, grilled lemon, seafood butter, sourdough 109

SALADS & SOUPS

HOUSE

werp greens, radish, fennel, lemon vinaigrette, parmesan 15

CAESAR

romaine, croutons, anchovies, parmesan 15

WEDGE

iceberg, bacon, cherry tomatoes, blue cheese, everything spice, buttermilk dressing 16

MEDITERRANEAN KALE

kale, wheat berries, shaved onions, cherry tomato, feta, almonds, pickled tomato vinaigrette 17

*add: chicken (6oz) +8 / tiger shrimp (3) +14
filet (4oz) +30 / ora king salmon* (6oz) +27*

FRENCH ONION SOUP 11

LOBSTER BISQUE 14

SEAFOOD & CHOPS

DIVER SEA SCALLOPS

honey & thyme vinaigrette, pea shoots mp

CITRUS & SOY GLAZED ORA KING SALMON*

pickles, pea shoots, furikake 39

CRAB CAKE

meribelle backfin crab, panko, old bay mayo, greens, spring onion 27

FISH OF THE DAY mp

PORTUGUESE MARINATED WOOD OVEN ROASTED HALF CHICKEN

arugula, lemon, parmesan 29

SMOKE BRINED 12oz PORTERHOUSE PORK CHOP

bourbon, maple, spiced dried fruit compote, pea shoots 33

LAMB CHOPS*

salsa verde, pea shoots 43

VISTRO PRIME CUTS

12oz RIBEYE* 57

20oz BONE-IN RIBEYE* 90

8oz STRIP STEAK* 34

8oz / 4oz FILET* 60 / 30

6oz BAVETTE* 25

— *enhancements* —

cacio e pepe butter 3

bordelaise sauce 4

béarnaise sauce 4

horseradish crème fraiche 3

blue cheese crust 4

country fried onions 5

2oz backfin crab butter, fines herbes 15

lobster tail mp

roasted bone marrow 10

complimentary VP steak sauce

BURGERS & SANDWICHES

VISTRO BURGER

pimento cheese, caramelized onions, bacon, pickles, fries 19

CLASSIC BURGER

cheddar cheese, lettuce, tomato, 'stro sauce, pickles, fries 17

substitute a veggie patty

VISTRO PRIME DIP

shaved prime rib, butterkase cheese, jus, horseradish crème fraiche, fries 29

WOOD-FIRED PIZZA

MARGHERITA

tomato, mozzarella curd, basil, parmesan 14

BUILD YOUR OWN 13

house sausage, bacon, house pepperoni +3 ea
onions, mushrooms, tomatoes, olives, egg,* basil +2 ea

gluten-free crust available

— SIDES —

SAUTÉED SPINACH 7

garlic & lemon

ROASTED MUSHROOM MEDLEY 11

shallots, garlic, chives

BROCCOLI & CHEESE CURDS 9

SEASONAL VEGETABLE mp

ROASTED GARLIC YUKON GOLD POTATO PUREE 7

TWICE BAKED POTATO 10
butter, crème fraiche, cheddar, chives
loaded +5

CRISPY SPAETZLE 7

FRENCH FRIES 6

WOOD OVEN MAC & CHEESE 9
add lobster tail +mp and/or cheez-it crust +3

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



CLASSIC COCKTAILS

*Our cocktails are handmade from scratch.
Each one draws inspiration from a classic cocktail
with our own thoughtful variation.*

B.A.D. LEMON DROP

tito's vodka, jar sessions blueberry aigre-doux,
pallini limoncello, fresh lemon,
blueberry sugar rim 16

BEE'S KNEES

fords london dry gin, lavender honey syrup,
fresh lemon 15

JV'S BEE'S KNEES with casamigos reposado 19

BLACK MANHATTAN

old forester 100 proof rye,
ramazzotti amaro, carpano classico,
angostura bitters, orange bitters, lemon oil 17

DAIQUIRI

bacardi superior rum, amaro montenegro,
fresh lime, chamomile syrup 16

PALOMA

21 seeds cucumber jalapeño tequila,
fresh lime, simple, q mixers grapefruit 16

PICKLED TOMATO GIMLET

fords london dry gin,
jar sessions pickled tomatoes,
fresh lime, demerara syrup 15

SEASONAL 75

tito's vodka, seasonal fruit, fresh lemon,
simple, prosecco 16

SMOKED APPLE BUTTER OLD FASHIONED

old forester 100 proof bourbon,
jar sessions smoked apple butter,
orange oleo saccharum, black walnut bitters 15

THE "JUSTIN" MARGARITA

rosaluna mezcal, stirrings ginger liqueur,
fresh lime, simple, hot pepper tincture 16

VISTRO SPRITZ

tito's vodka, marie brizard elderflower,
citrus shrub, fresh lemon, prosecco 15

MOCKTAILS & MORE

BASIL CITRUS SOUR

fresh lemon, fresh lime, basil syrup, q mixers soda 9

HIBISCUS MULE

fresh lime, hibiscus syrup, q mixers hibiscus ginger beer 9

TROPICAL DREAM

fresh lime, pineapple juice, q mixers tropical ginger beer 9

SPARKLING LAVENDER LEMONADE 8

LEMONADE 6

ROOT BEER 8

VANILLA CREAM SODA 8

WINE

glass / bottle

SPARKLING & ROSÉ

NV Brut, Laurent-Perrier 187mL, Champagne, Fr..... 30
NV Blanc de Blancs, Pierre Moncuit "Delos Grand Cru," Champagne, Fr 148
NV Cava, Portell, Catalonia, Sp..... 15 / 60
NV Champagne Brut, Charles Ellner Grande Reserve 375 mL, Epernay, Fr 60
2022 Rosé of Gamay, Thierry Delaunay "Le Grand Ballon," Touraine, Fr..... 11 / 44
NV Rosé of Pinot Noir Brut, Camille Braun Cremant, Alsace, Fr 18 / 72

WHITE

2022 Chardonnay, Bacchus, CA 15 / 60
2021 Chardonnay, Grgich Hills Estate, Napa Valley, CA..... 100
2020 Chardonnay, Peay, Sonoma Coast, CA..... 145
2021 Chardonnay, Vignerons Réunis "Cuvée Réserve," Bourgogne, Fr 17 / 68
2021 Chardonnay, Domaine Bachelier "Réserve du Sanglier," Chablis, Fr..... 120
2021 Chenin Blanc, Jean Michel Gautier "Demi-Sec," Vouvray, Fr 56
2021 Melon de Bourgogne, Domaine des Quatre Routes,
Muscadet Sèvre-et-Maine, Fr..... 12 / 48
2022 Pinot Grigio, Wilhelm Walch "Prendo," Trentino-Alto Adige, It 12 / 46
2022 Sauvignon Blanc, Ant Moore "Estate Series," Marlborough, NZ..... 13 / 52
2022 Sauvignon Blanc, François le Saint "Silex," Sancerre, Fr 90
2022 Sauvignon Blanc/Semillon, Château La Gabarre, Bordeaux, Fr 13 / 52
2022 Viognier, Alexandria Nicole Cellars, Columbia Valley, WA..... 15 / 60

RED

2018 Bordeaux Blend, Château Barreyre, Bordeaux Superieur, Fr 18 / 72
2018 Bordeaux Blend, Château Maurac, Haut-Medoc, Fr..... 89
2019 Bordeaux Blend, Château Rocher-Bonregard, Pomerol, Fr 120
2019 Bordeaux Blend, Château St Georges 375mL, St Georges-St Emilion 60
2020 Cabernet Franc, Domaine Dozon, Chinon Fr..... 92
2021 Cabernet Sauvignon, Honig, Napa Valley, CA 144
2021 Cabernet Sauvignon, Cultivar, North Coast, CA..... 75
2022 Cabernet Sauvignon, Silver Ghost, Napa Valley, CA 108
2021 Cabernet Sauvignon, Sinegal, Napa Valley, CA..... 35 / 140
2021 Cabernet Sauvignon, Brea, Paso Robles, CA..... 20 / 80
2018 Cabernet Sauvignon, Scherrer, Alexander Valley, CA 145
2019 Malbec, Chateau Armandiere "Ancestrale," Cahors, Fr 56
2020 Malbec, Gouguenheim, Mendoza, Arg..... 14 / 56
2021 Meritage Blend, Hayes Valley, Central Coast, CA 60
2021 Pinot Noir, Domaine de Rochebin, Bourgogne, Fr 18 / 72
2021 Pinot Noir, Domaine Gille, Côte de Nuits-Villages, Fr 140
2019 Pinot Noir, Ron Rubin, Russian River Valley, CA 16 / 64
2019 Pinot Noir, Suzor "The Tower," Yamhill-Carlton, OR 115
2019 Pinot Noir, Porter Creek, Russian River Valley, CA 136
2021 Pinot Noir, Sandhi, Sta Rita Hills, CA..... 30 / 120
2020 Rhône Blend, Domaine Chamfort, Vacqueyras, Fr 96
2020 Syrah, Domaine Chevalier "Les Voleyses," Crozes-Hermitage, Fr 17 / 68
2020 Syrah, Presqu'île, Santa Maria Valley, CA..... 110
2022 Zinfandel, Valrav, Sonoma, CA 16 / 64

Pricing and vintage are subject to change. Reserve list is available upon request.

BEER

Alaskan Amber Ale (5.3%)..... 8
Allagash White (5.3%) 10
Black Horizon Lager (4.8%)..... 12
BuckleDown IPA (7%) 11
Bud Light (4.2%) 6
Krombacher N/A (0.5%)..... 8
Michelob Ultra (4.2%) 6
Miskatonic Pilsner (4.9%)..... 13
Pipeworks Pale Ale (6%) 11

Ask your server about our draft selections!