



Immerse yourself in a lounge that visually reinvents itself every night. VISTA Cocktail Lounge is an ever-changing visual and cocktail experience that boasts hair-raising skyline views of international cities from across the globe.

Watch the clouds roll into Dubai.

View fireworks over New York City.

Enjoy a rainstorm in Shanghai.

Your next visit could take you to Rio, Hong Kong or London. VISTA captures your visual sense with interactive features that take guests on a worldly journey. For a moment, VISTA provides a break from ordinary, static atmospheres of other lounges with its ever changing LCD content found in 180 degree panoramic views. As city views transition from one location to the next, patrons wonder in excitement, guessing which international destination they'll be virtually whisked away to next.

Through its digital content, guests enjoy ever-changing panoramic views of the world's most breathtaking cosmopolitan skylines while sipping on uniquely-crafted cocktails created by the lounge's own master mixologists. Enjoy a scene of New York while sipping on a Manhattan - the perfect drink to match your metropolitan view. VISTA's mixology menu reflects the libations found within these culturally-centric cities - the same cities that can be found on the LCD screens circumventing the venue.

So, sip, savor and soak in the city.

SPECIALTY COCKTAILS

French 75

Bombay Sapphire gin, St-Germain, lemon,
honey, pear, egg white, Champagne

\$20

Pineapple Mule

Skyy Pineapple vodka, lime, ginger beer, pineapple

\$16

Vista Mojito

Captain Morgan Silver rum, Licor 43,
passion fruit, mint, soda, lime

\$16

Smoke & Spice Margarita

El Silencio mezcal, chili liqueur, agave,
lime, corazon puree

\$19

Cucumber Refresher

Hendrick's gin, Pavan Liqueur de France,
lime, cucumber, sparkling wine

\$20

Blueberry Collins

Absolut Elyx vodka, St-Germain, mint,
lemon, muddled blueberries

\$18

Around the Corner

Jameson Caskmates Irish whiskey,
cocoa nib sweet vermouth, vanilla liqueur,
chocolate bitters

\$18

Pear Fizz

Grey Goose La Poire vodka, St-Germain,
lime, egg white, soda

\$20

Wake Me Up

Belvedere vodka, OM Dark chocolate liqueur,
coffee liqueur, espresso, rock candy

\$16

PUNCH BOWLS \$95

Piña Colada Mojito

Pineapple & coconut vodkas, lime,
mint, soda

Dragon Berry Spritz

Bacardi Dragonberry rum, watermelon,
lemon, strawberries, sparkling wine

Party Down South

Southern Comfort, pineapple,
orange, lime, ginger, bitters, soda

Sangria

Vino Tinto, vodka, peach, brandy,
passion fruit, orange, cinnamon

BEER

Heineken	Pale Lager	\$9
Modelo	Lager	\$8
Stella Artois	Pale Lager	\$9
Blue Moon	Witbier	\$8
Fat Tire	Amber / Ale	\$9
Amstel Light	Light Lager	\$9
Dogfish Head	IPA	\$11
Chimay Grand Réserve (Blue)	Dark Ale	\$9
Strongbow	Cider	\$9

REFRESHMENTS

Red Bull Sugarfree, Editions	\$9
FIJI Water 500 mL	\$9
Perrier	\$9

HAPPY HOUR SUN. - THUR. 5PM-7PM

Heineken	\$6
Belvedere Red Bull	\$12
Sangria	\$8
Newton Cabernet Sauvignon	\$8
Cloudy Bay Sauvignon Blanc	\$8
Old Fashioned	\$16

Please inform your server of any food allergies. Consuming raw or undercooked meat, poultry, seafood, or shellfish may increase risk of food borne illnesses.

8.25% sales tax applicable. Failure to meet contracted table minimums will be assessed as a table fee. Contracted table minimums do not include tax and gratuity.

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WINE

RED

BY THE GLASS

Newton Cabernet Sauvignon	\$15
Justin Cabernet Sauvignon	\$22
Napa Valley Merlot	\$18
Acacia Pinot Noir	\$18

BY THE BOTTLE

Nickel & Nickel Cabernet Sauvignon	\$225
Duckhorn Vineyards Merlot	\$125
Quintessa	\$275
Opus One	\$500

WHITE

BY THE GLASS

Santa Margherita Pinot Grigio	\$16
Cloudy Bay Sauvignon Blanc	\$18
Joseph Phelps Chardonnay	\$18
Newton Chardonnay	\$16

BY THE BOTTLE

Far Niente Chardonnay	\$125
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CHAMPAGNE

BY THE GLASS

Veuve Clicquot Yellow Label	\$25
Perrier-Jouët Grand Brut	\$18
Moët & Chandon Rosé Impérial	\$20

BY THE BOTTLE

Dom Pérignon	\$650
Dom Pérignon Rosé	\$850
Veuve Clicquot Yellow Label	\$350
Moët & Chandon Rosé Impérial	\$325
Moët & Chandon Impérial	\$275
Perrier-Jouët Belle Epoque Brut	\$550
Perrier-Jouët Belle Epoque Rosé	\$750

CLASSIC COCKTAILS

Hemingway Daiquiri

Bacardi rum, maraschino, lime, grapefruit

\$16

Old Fashioned

Angel's Envy bourbon, marasca cherries, orange peel, cinnamon, aromatic bitters

\$22

Brown Derby

Maker's 46 bourbon, grapefruit juice, honey syrup

\$16

Aviation

Nolet's gin, crème de violette, lemon

\$18

Negroni

Bombay Sapphire gin, Campari, sweet vermouth

\$18

Manhattan

Woodford Reserve Rye whiskey, sweet vermouth, aromatic bitters

\$18

Mai Tai

Mount Gay Black Barrel rum, Grand Marnier, almond, lime

\$18

Paloma

Patrón Silver tequila, grapefruit juice, lime, simple syrup, soda

\$16

Last Word

Beefeater gin, Chartreuse, maraschino, lime

\$18

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VODKA

Grey Goose & Flavors	France	\$450
Grey Goose vx	France	\$995
Belvedere	Poland	\$450
Absolut Elyx	Sweden	\$450
Cîroc & Flavors	France	\$450
Ketel One & Flavors	Netherlands	\$425
Absolut	Sweden	\$425

GIN

Bombay Sapphire	England	\$450
Hendrick's	Scotland	\$450
Plymouth	England	\$450
Tanqueray	England	\$425

RUM

Bacardi 8 yr	Puerto Rico	\$450
Bacardi Superior	Puerto Rico	\$425
Bacardi Limón	Puerto Rico	\$425
Bacardi o	Puerto Rico	\$425
Bacardi Dragonberry	Puerto Rico	\$425
Mount Gay	Barbados	\$425
Captain Morgan Spiced	Jamaica	\$425

TEQUILA

Patrón Silver	Mexico	\$450
Patrón Reposado	Mexico	\$450
Patrón Añejo	Mexico	\$450
Roca Patrón Silver	Mexico	\$650
Roca Patrón Reposado	Mexico	\$650
Roca Patrón Añejo	Mexico	\$650
Gran Patrón Platinum	Mexico	\$995
Piedra	Mexico	\$895
Avión Silver	Mexico	\$425
Don Julio 1942	Mexico	\$795
Herradura Silver	Mexico	\$425
Herradura Reposado	Mexico	\$425

COGNAC

Hennessy v.s	France	\$525
Hennessy V.S.O.P Privlège	France	\$575
Hennessy x.o	France	\$750
Rémy Martin Louis XIII	France	\$7,500

WHISKEY

Jack Daniel's	USA	\$425
Jameson	Ireland	\$475
Crown Royal	Canada	\$425
Crown Royal Reserve	Canada	\$475

BOURBON

Maker's Mark	USA	\$450
Knob Creek	USA	\$450

SCOTCH

Glenmorangie Extra Mature	Scotland	\$550
Glenmorangie 10 yr	Scotland	\$475
The Glenlivet 18 yr	Scotland	\$550
The Macallan 12 yr	Scotland	\$475
The Macallan 18 yr	Scotland	\$895
Johnnie Walker Black	Scotland	\$450
Johnnie Walker Blue	Scotland	\$1,250
Dewar's 12 yr	Scotland	\$425

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