

VISTA SKY LOUNGE MENU

Please enjoy our ingredients grown, raised and caught by the finest suppliers in our industry that share our commitment to serving great food.

SMALL PLATES

STUFFED GRAPE LEAVES, TZATZIKI DIP 14

SHRIMP COCKTAIL 17

CRISPY SPINACH & CHEESE PIES 14

CHEESE SAGANAKI 15

Cast iron baked Greek cheese, lemon juice

CRISPY CALAMARI 17

Mediterranean calamari, marinara sauce

SUSHI GRADE OCTOPUS 24

Chargrilled, pickled onions, roasted peppers, fava puree, evoo

AMERICAN CLASSICS

- BBQ OR BUFFALO WINGS 16
- CHICKEN FINGERS & FRIES 17
- LOBSTER MAC & CHEESE 22
 - LOBSTER ROLL 23

TACOS 21

- SHRIMP TACOS, SPICY AIOLI
- CHICKEN TACOS, AVOCADO AIOLI
- STEAK TACOS, CHIMICHURRI SAUCE

THE DIPS 21 / OR 8 EA

Choose three

- TZATZIKI, BABAGANOUSH, HUMMUS, CARP ROE MOUSSE, SPICY FETA, FAVA

SIDE DISHES

GUACAMOLE & TORTILLA CHIPS 11

RICE PILAF OR ROASTED LEMON POTATOES 6

FRENCH FRIES OR SWEET FRIES 8

MIXED GRILLED VEGETABLES 9

TRUFFLE HAND CUT FRIES, PARMESAN, HERBS 11

DESSERTS

- NEW YORK STRAWBERRY CHEESECAKE 11
 - TIRAMISU 11
 - LAVA CHOCOLATE CAKE 13

SALADS

GREEK SALAD 17

Cherry tomatoes, cucumbers, red onions, olives, peppers, Dodonis barrel feta cheese, oregano, red wine vinegar, evoo

CAESAR SALAD 14

Romaine hearts salad, classic Caesar dressing, herbed croutons

ARUGULA SALAD 14

Red apples, Manouri cheese, almonds, balsamic vinaigrette

BURGERS & SANDWICHES

CHOICE OF: FRIES OR FIELD GREEN SALAD

VISTA SIGNATURE BURGER 24

Caramelized onions, American cheese, paprika aioli

VEGGIE BURGER 18

Wild mushrooms, beefsteak tomatoes, lettuce, spicy aioli

GRILLED CHICKEN WRAP 21

Wild mushrooms, caramelized onions, roasted peppers, field greens, basil aioli

ENTREES

WILD MUSHROOMS TRUFFLE ORZOTTO 24

Sautéed wild Mushrooms, confit cherry tomatoes, feta mousse

SEAFOOD PASTA 30

Sautéed wild Shrimp, calamari, mussels, cherry tomato, white wine & tomato herbed sauce

LOBSTER PASTA 37

Main lobster braised in tomato sauce & Santorini island white wine, herbs

MEZZI RIGATONI CARBONARA 26

Parmigiano reggiano, egg, pancetta & light cream sauce, black pepper, parsley

WILD SCOTTISH SALMON 30

Grilled vegetables, rice pilaf

CHICKEN KEBOB 25

Free range chicken breast grilled kebob & vegetables, fresh cut fries, tzatziki dip

STEAK TAGLIATA 38

Peppercorn Brandy cream sauce, truffle Fries

FILLET MIGNON 39

Peppercorn brandy cream sauce, truffle Fries

LAMB CHOPS 40

Chargrilled, rosemary marinated, roasted lemon potatoes

CRAFT COCKTAILS 18

VISTA FIREWORKS

Monkey 47 gin, pomegranate juice, simple syrup, lime

ROSA PALOMA

Sauza blue agave tequila, grapefruit, lime, club soda

BON VOYAGE

Hendricks Gin, muddled cucumber, St. Germaine, basil, lime, club soda

OCEAN BLUE

Coconut rum, blue curacao, cream of coconut, pineapple juice

CHIOS SKYLINE

Skinos Masticha, cucumber juice, basil, lemon juice

LYCHEE FIGTINI

Figenza fig vodka, Martini dry, lychee, lime juice

PASSION MARGARITA

Codigo 1530 Reposado tequila, Cointreau, lime juice, passion fruit

STRAWBERRY MOJITO

Bacardi, muddled strawberries, lime juice, sprite, mint

HENNY COLADA

Hennessy, Cream of coconut, pineapple juice

MYKONOS MULE

Figenza fig vodka, Passion fruit Puree, ginger beer

MOCKTAILS 12

- VIRGIN MOJITO
- VIRGIN PINA COLADA

SANGRIAS 16 / 55

WHITE - RED

MINT LEMONADE 7

BUBBLES

- PROSECCO 14 / 52
- MOET, BRUT 150
- MOET, NECTAR ROSE 170
- DOM PERIGNON, BRUT 450
- ACE OF SPADES, BRUT 590

BEERS 10

CORONA, STELLA, HEINEKEN, BLUE MOON, LAGUNITAS, N/A

ROSE WINES

- GRENACHE, COTE DES ROSES, FR 16 / 56
- GRENACHE, WHISPERING ANGEL 95

WHITE WINES

- SAUVIGNON BLANC, BRANCOTT, NZ 16 / 56
- PINOT GRIGIO, ANTINORI, IT 15 / 54
- RIESLING, CHATEAU MICHELLE, US 15 / 54
- CHARDONNAY, LE GRAND NOIR, FR 16 / 56

RED WINES

- MERLOT, VELVET DEVIL, US 14 / 52
- PINOT NOIR, EOS, US 15 / 54
- SUPER TUSCAN, RUFFINO, IT 15 / 54
- CABERNET SAUVIGNON, LE GRAND NOIR, FR 16 / 56