

**CLASSIC COCKTAILS**  
Authentic, Classic, Cool

**Gin Martini**

Plymouth Gin. Shaken and Served Up with a Lime Twist

**Manhattan**

R1 Rye Whisky, Sweet Vermouth, Tillen Farms Maraschino Cherries

**Old Fashioned**

Knob Creek Bourbon, Fresh Orange, Soda, Fee Brothers Orange Bitters, Tillen Farms Maraschino Cherry

**Moscow Mule**

Russian Standard Vodka, Ginger Beer, Fresh Squeezed Lime Juice.

**Mint Julep**

Woodford Reserve Bourbon, Mint, Simple Syrup

**Sangria**

Red Wine and Seasonal Fruit, Brandy, Vanilla-Cinnamon Simple Syrup

14

12

12

11

12

9

**VISTA LOUNGE COCKTAILS**  
Authentic, Intuitive, Crafted

**Hummingbird**

Hum Botanical Spirit, Malibu Rum, Lemon, Soda

**Wildberry Acai-Mojito**

Acai Berry Vodka, Seasonal Berries, Mint, Lime

**Passion Fruit Tea Martini**

Ciroc Vodka, Passion Fruit Tea, Guava Fruit Puree

**Hendricks Rose**

Hendricks Gin, Cucumber, Rose Extract

**Chocolate Raspberry Martini**

Chocolate Raspberry Stoli, Chocolate Liqueur

**Prickly Pear Margarita**

Don Julio Silver Tequila, Organic Lime Mix, Prickly Pear Cactus Syrup

**Chopin Fire Martini**

Chopin Wheat Vodka, Vodka Infused blue cheese stuffed olives

**Basil Gimlet**

Ketel One Vodka, Basil, Lime

12

13

14

12

14

12

13

12

**Authentic**

*Intuitive*

**Crafted**

**House Wine**

Red Wine and Seasonal Fruit, Brandy, Vanilla-Cinnamon Simple Syrup

**Sangria**

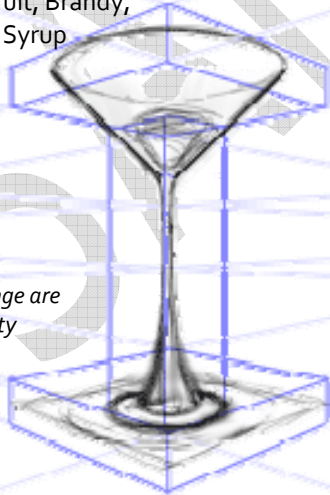
Red Wine, Brandy, Seasonal Fruit, Cinnamon

6

5

**HAPPY HOUR**  
Served Daily from 3PM - 6pm

*\*All tabs left open in the lounge are subject to an 18% gratuity*



**SUSHI HOUR**  
Served Daily from 4PM – 6pm

<b>California Roll</b>	6
<b>Philly Roll</b>	6
<b>Spicy Tuna Roll</b>	6
<b>Spicy Crab</b>	6
<b>Veggie Roll</b>	5
<b>Edamame</b>	4
<b>Seaweed Salad</b>	4
<b>Squid Salad</b>	4

**Sangria** 25  
Red Wine and Seasonal Fruit, Brandy,  
Vanilla-Cinnamon Simple Syrup

**Margarita** 32  
Traditional Margarita made with our own  
margarita mix of fresh lime juice and  
organic agave nectar.

**DRAFT BEER**  
Fresh from the Tap

**Domestic Beer** 6  
Coors Light

**Imports & Premium Beer** 7  
Guinness  
Blue Moon  
Four Peaks "Kiltlifter"  
Sam Adams Seasonal Selection  
Stella Artois

**BOTTLE BEER**  
Ice Cold Bottles

**Domestic** 6  
Budweiser, Bud Light, Coors Light, MGD,  
Miller Lite, Michelob Ultra

**Import / Premium** 7  
Amstel Light, Asahi, Corona Extra,  
Corona Light, Bass Ale, Duval  
Newcastle Brown Ale, Heineken, Heineken Light,  
Fat Tire, Samuel Adams Boston Lager,  
Sam Adams Light, Sapporo, Sierra Nevada  
Pale Ale

**Local** 7

Nimbus IPA (Tucson, AZ)  
Oak Creek Amber (Sedona, AZ)  
**Piper, Sonoma Brut**  
Sonoma, California

**Moët & Chandon White Star** 20 | 8  
Epernay, France

**Veuve Clicquot Brut, Yellow Label** 13  
Reims, France

**Dom Pérignon Brut** 27  
Epernay, France

**SPARKLING**  
Light to Medium Body

"Once, during Prohibition, I was forced to live for d

~ W.C. Fields ~

Conundrum

12 | 48

California

Château Ste. Michelle, Riesling

9 | 36

Columbia Valley, Washington

Casa Lapostolle, Sauvignon Blanc

9 | 36

Maipo Valley, Chile

Cloudy Bay, Sauvignon Blanc\*

16 | 64

Marlborough, New Zealand

Chateau St. Jean, Fume Blanc\*

15 | 58

Petite Etoile - Sonoma, California

Kris, Pinot Grigio

9 | 36

Delle Venezie, Italy

Santa Margherita, Pinot Grigio\*

18 | 70

Alto Adige, Italy

BV, Century Cellars

8 | 30

California

Belle Glos "Meiomi"

10 | 38

Central Coast, California

Erath

13 | 55

Oregon

BLUSH

Light

Beringer, White Zinfandel

7.5 | 30

California

Columbia Crest "Grand Estates"

8 | 32

Columbia Valley, Washington

Merryvale Vineyards "Starmont"

12 | 42

Napa Valley, California

Stags' Leap Winery

16 | 64

Napa Valley, California

Cakebread Cellars\*

21 | 82

Napa Valley, California

Enomatic Wine Machine

Eho comes from the Greek word for wine.

Enomatic is a state-of-the-art wine preservation and serving system that uses inert gas to displace the air in open bottles of wine and preserve it for up to 30 days. This allows us to serve our guests the very best wines, by the glass.

\* Look for wines that are marked on the menu!

OTHER WINE

Light to Medium Body

PINOT NOIR

Light Bodied Red

Wine makes daily living easier, less hurried

~ Benjamin Franklin

**CABERNET SAUVIGNON**

Full Bodied Reds

- Louis Martini**  
*Napa Valley, California*
- Estancia**  
*Paso Robles, California*
- Truchard**  
*Napa Valley, California*
- Stag's Leap Cellars "Artemis"**

8 | 30

12 | 48

17 | 67

120

OTHER REDS  
Medium to Full Bodied

- Columbia Crest "Grand Estates"**  
*Columbia Valley, Washington*
- Bonterra**  
*Mendocino County, California*
- Northstar**  
*California*
- Grgich Hills Estates**  
*Rutherford, California*

8 | 30

10 | 40

15 | 60

95

- Rosemount, Shiraz**  
*Australia*

8 | 32

SHARED PLATES  
Menu Available from 11 am to 11

- Chips & Salsa** 9  
Fire roasted Salsa, Tortilla Chips and House Made Guacamole
- Roasted Garlic Hummus** 9  
Served with Garden Vegetables and Pita Bread
- Spinach and Artichoke Dip** 12  
Warm Pita and Tortilla Chips
- Ranchero Pulled Pork Tacos** 11  
Cilantro and Cabbage Slaw, Pico de Gallo
- Crispy Fingerling Potatoes** 7  
Garlic Chipotle Cream
- Buffalo Wings** 11  
Celery, Carrot, Ranch and Blue Cheese Dressing
- Classic Turkey Club** 13  
Roast Turkey, Crisp Bacon, Tomato, Lettuce on Toasted White Bread
- Marriott Burger\*** 14

\*These items are served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of foodborne illness, especially if you have certain medical conditions. In regards to

VIST

**PIZZA**  
From the Oven

<b>Eel Spicy Tuna Roll*</b>	<b>12</b>
<i>Fresh Water Eel, Cucumber, Topped with Spicy Tuna and Eel Sauce</i>	
<b>Salmon Lover*</b>	<b>13</b>
<i>Spicy Salmon, Cucumber, Topped with Salmon and Spicy Aioli</i>	
<b>R-n-R Roll*</b>	<b>13</b>
<i>Fresh Tuna, Shrimp Tempura, Cream Cheese, Avocado, Cucumber, Eel Sauce and Masago</i>	
<b>AZ Sunset*</b>	<b>11</b>
<i>Fresh Tuna, Asparagus, Rolled in Tempura Crunches with Su-miso and Sriraha Chili Sauce</i>	
<b>JW</b>	<b>14</b>
<i>Soy Paper, Spicy tuna, Avocado, Shrimp Tempura, Cucumber, Mango Salsa and Sriracha Chili Sauce</i>	
<b>Desert Blossom</b>	<b>14</b>
<i>Soy Paper, Cream Cheese, Crab, Tempura Asparagus, Jalapeño and Spicy Aioli</i>	
<b>Southwest Roll*</b>	<b>15</b>
<i>Spicy Tuna, Cucumber, Cilantro, Topped with Yellowtail, Jalapeño, Ponzu Sauce</i>	
<b>Sonoran Roll*</b>	<b>13</b>

<b>SUTATA</b> Starters	<b>Edamame</b>   Maldon Sea Salt	<b>5</b>
	<b>Miso Soup</b>   Tofu, Dashi, Green Onion	<b>5</b>
	<b>Seaweed Salad</b>   Sesame Vinaigrette	<b>5</b>
	<b>Squid Salad</b>   Japanese Veg, Soy Dressing	<b>5</b>
	<b>Cucumber Salad</b>   Suno Mono	<b>5</b>
<b>SASHIMI</b> 4OZ Fish	<b>Ahi Tuna-Maguro*</b>	<b>10</b>
	<b>Yellowtail-Kampachi*</b>	<b>10</b>
	<b>Salmon-Sake*</b>	<b>10</b>
<b>NIGIRI</b> Fish with Rice	<b>Fresh Water Eel - Unagi</b>	<b>5</b>
	<b>Ahi Tuna - Maguro*</b>	<b>5</b>
	<b>Yellowtail - Kampachi*</b>	<b>5</b>
	<b>Salmon - Sake*</b>	<b>5</b>
	<b>Shrimp - Ebi</b>	<b>5</b>
	<b>Masago – Smelt*</b>	<b>5</b>
	<b>Salmon Egg*</b>	<b>5</b>
<b>TE-MAKI</b> Hand	<b>Scallop*</b>	<b>6</b>
	<b>Spicy Yellowtail*</b>	<b>6</b>
	<b>Spicy Salmon*</b>	<b>6</b>
	<b>Spicy Tuna*</b>	<b>6</b>
	<b>California</b>	<b>6</b>
<b>KURASHIKKU</b> Traditional Rolls	<b>Fresh Water Eel</b>	<b>6</b>
	<b>Cucumber</b>	<b>3</b>