

# VISTA BY 71ABOVE

## MEZZE FOR THE TABLE

54 per person

**Olives** - Chile de Arbol, Garlic, Citrus, Fennel Pollen

**Cilantro Humus** - Roasted Poblano & Jalapeño, Garlic, Cumin, White Soy

**Muhammara** - Walnuts, Pomegranate Molasses, Roasted Peppers, Cinnamon, Sumac, Lemon,

**Moutabel** - Grilled Eggplant, Portabello Mushroom, Lebni, White Soy, Za'tar Salsa Macha

**Cabbage Salad** - Savoy Cabbage, Radish, Almonds Mint Vinaigrette

**Fattoush Salad** - Lettuces, Heirloom Tomatoes, Cucumber, Radish, Red Onion, Fennel, Pita Chips, Sumac Vinaigrette

**Tzatziki** -Yogurt, Cucumber, Lemon, Jalapeno, Dill, Mint

**Lebni** - Crispy Shallots, Chives, Lime, Garlic

**Marinated Feta** - Orange, Coriander, Paprika Honey, Oregano

**Pickles** - Cucumbers, Tokyo Turnips, Heirloom Carrots, Yellow Cauliflower, Radish

**Additional Mezze 13 ~ Additional Pita 4**

## SUPPLEMENTAL ITEMS

19

**Chikufte Tartare** – Organic Beef, Bulgur Wheat, Parsley

**Yellowfin Crudo** - Fennel, Cara Cara Orange, Olive Oil

## DESSERT

12

**Ashta** - Pudding, Crushed Pistachio, Honey, Dried Strawberries

**Executive Chef Javier Lopez**

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

18% Service Charge added to all checks and paid out to all hourly employees –

Any additional tip would be shared by your service team.

If your service experience does not merit the Service Charge, our Management would be pleased to remove it from your check.

# VISTA BY 71ABOVE

## SPECIALITY COCKTAILS 16

### TAMARIND SOUR

El Silencio Mezcal, Tamarind,  
Angostura Amaro, Lemon, Lime,  
Xocotl Mole Bitters

### DOWNTOWN

Toasted Hazelnut Old Forester Bourbon,  
Pierre Ferrand Cognac, Giffard Abricot

### PALISADES

Corazon Silver Tequila, Licor 43  
Italicus Rosolio di Bergamotto  
Meyer Lemon, Lime, Harissa-Salt Rim

### HOLLYWOOD

Jalapeño Grey Goose Vodka,  
Lillet Blanc, Grapefruit Cordial, Lime

### PENICILLIN

Scotch, Lemon Juice, Honey,  
Ginger, Laphroig Scotch

### SUMAC G & T

Sumac Bombay Sapphire East Gin,  
Indian Tonic, Lime, Rose

## CRAFT BEER SELECTIONS

**IPA**, St. Archer 9

**ALE**, Bell's Two Hearted 8

**PILSNER**, Sudwerk People's Pilsner 8

**BROWN ALE**, Figueroa Mountain Davy's 9

**N/A**, Lagunita's N/A IPA 8

## WINES BY THE GLASS

### SPARKLING

**Brut**, Schramsberg *Mirabelle*, North Coast 18

**Brut**, Taittinger *La Francaise*, Champagne 23

**Rosé**, Veuve Clicquot, Champagne 35

### WHITE WINE

**Riesling**, Robert Weil *Tradition*, Rheingau 14

**Pinot Grigio**, Alois Lageder, Alto Adige 12

**Coda di Volpe**, Mastroberardino *Lacryma Christi*,  
Campania 15

**Vermentino**, Banfi, Tuscany 12

**Albariño**, Lagar D Cervera, Rías Baixas 14

**Sauvignon Blanc**, Habit, Santa Barbara 16

**Viognier Blend**, Font du Vent *Les Promesses*,  
Côtes-du-Rhône 12

**Chardonnay**, Hanzell *Sebella*, Sonoma County 16

**Chardonnay**, Domaine Ferret Pouilly-Fuissé,  
Burgundy 23

### ROSÉ

**Syrah Blend**, Château Gassier *Esprit Gassier*,  
Côtes-du-Provence 14

### RED WINE

**Pinot Noir**, Résonance, Willamette Valley 17

**Pinot Noir**, Au Bon Climat, Santa Barbara 15

**Sangiovese**, Volpaia Chianti Classico, Tuscany 17

**Merlot**, Aleksander, Paso Robles 20

**Malbec**, Mendel, Mendoza 14

**Cabernet Sauvignon**, Raymond Somm *Selection*  
North Coast 14

**Cabernet Sauvignon**, Chappellet *Mt. Cuvée*,  
Napa Valley 21