

Wine Shop Menu

Taking inspiration from our wines' characteristics, our Winery Chef has prepared these menu items to highlight our current vintages.

Starters

TRUFFLE FRIES | \$9

WHIPPED FETA with HONEY & PISTACHIOS | \$10

FORAGED MUSHROOM BISQUE | \$15

trumpet mushroom, crème fraîche

Gluten Free

Suggested Pairing: 2020 Tualatin Estate Pinot Noir

CASCADIA BOARD | \$46

cured meats and local cheese with
seasonal accouterments and local artisan bread

Cheese Board Only | \$34

Can be made Gluten Free

Suggested Pairing: 2020 Elton Pinot Noir

PLANK ROASTED MUSHROOMS | \$17

lemon, thyme, garlic, arugula

Vegan, Gluten Free, Dairy Free

Suggested Pairing: 2022 Estate Pinot Noir

TARRAGON SHRIMP | \$19

mascarpone, shallots, tomato, crispy prosciutto, grilled baguette

Can be made Gluten Free

Suggested Pairing: 2022 Estate Chardonnay

WINTER SQUASH SALAD | \$16

baby greens, kale, dried cranberries, quinoa, red onion,
pinot poached pear, blue cheese, walnut vinaigrette

add chicken \$7

Gluten Free, Vegetarian or Can be made Vegan

Suggested Pairing: 2021 Elton Chardonnay

GASOLINE ALLEY BURGER* | \$19

1/3 american waygu beef, pickled onion straws,
pepper bacon, monterey jack, fried egg-aioli,
salted potato bun, truffle fries

Can be made Gluten Free

Suggested Pairing: 2019 Griffin Creek Cabernet Franc

* Consuming raw or undercooked meat, seafood or eggs
may increase risk of foodborne illness.