

DAILY MENU

Our menu is available daily from 11 am - 6 pm | Fridays 11 am - 8 pm
Please order at the Tasting Bar.

BOARDS

Artisanal Cheese | \$19 (GF)* (V)

Artisanal Charcuterie | \$19

Mixed Olives, Feta, Spicy Marcona Almonds | \$14 (V) (VG)*

Chef's Combination | \$24

Scratch Soup of the Day | \$10 (GF)*

FEATURED PAIRINGS

Roasted Garlic & Parmesan Dip | \$12

grilled pita (V)

Pairing Suggestion: 2016 Pinot Blanc

Spinach Salad | \$16

herb-roasted chicken, golden beets, pickled onions, hazelnuts,
blue cheese, cranberries, maple vinaigrette (GF) (V)* (VG)*

Pairing Suggestion: 2015 Dijon Clone Chardonnay

Spaghetti Squash with Tomato Eggplant Ragout | \$16

san marzano tomatoes, cremini mushrooms,
capers, shaved parmesan (GF)* (V) (VG)*

add chicken | \$3

Pairing Suggestion: 2013 Griffin Creek Merlot

Thai Chicken Lettuce Wrap | \$16

peanuts, pickled onion, basil, shredded carrots, lime (GF)

Pairing Suggestion: 2017 Riesling

Cuban Sandwich | \$16

house-cured pork, sliced ham, pickles,

swiss cheese, dijon, kettle chips (GF)*

Pairing Suggestion: 2014 McMinnville Pinot Noir, AVA Series

Salmon Ravioli | \$16

lemon-dill cream sauce, smoked steelhead, fried capers

Pairing Suggestion: 2016 Estate Chardonnay

Local Cider Brined & Roasted Pork Loin | \$18

autumn lentils, bbq sauce, lacinato kale, pork belly,

spiced butternut squash-pepita relish (GF)

Pairing Suggestion: 2016 Estate Pinot Noir

Willamette Valley Mushroom Burger | \$18

½ lb American Wagyu beef, cremini mushrooms, porcini spread,
fontina cheese, arugula, sea salt potato bun and truffle fries (GF)*

Pairing Suggestion: 2015 Bernau Block Pinot Noir

Weekend Artisan Flatbreads | \$14

available Friday-Sunday

please ask our Tasting Room staff for the current selections

Side of Fries | \$6

DESSERTS

Pinot Noir Chocolate Cake | \$8

berry coulis, whipped cream (GF) (V)*

Pairing Suggestion: 2014 Quinta Reserva Port-Style Pinot Noir

KIDS MENU

Grilled Cheese | \$5 (GF)*

Pasta | \$5

pasta with butter and parmesan (V)*

San Pellegrino Limonata & Aranciata | \$3

Earth₂O Bottled Water | \$1.50

Golden Brew Organic Green & Black Tea | \$3.50

Oregon Craft Beer | \$4

Burst's Chocolate Truffles | \$2

(GF) Gluten-Free

(V) Vegetarian

(VG) Vegan

*Symbol denotes that the meal can be modified to fit those special requests.
Please tell your server which special requests you'd like during ordering.