

# DAILY MENU

Our menu is available daily from 11 am - 6 pm | Fridays 11 am - 7:30 pm  
Please order at the Tasting Bar.

## BOARDS

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

**Artisanal Charcuterie | \$19** (GF)\*

**Mixed Olives, Feta, 5-Spice Valencia Almonds | \$14** (V) (VG)\*

**Chef's Combination | \$26** (GF)\*

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

## FEATURED PAIRINGS

**Warm Artichoke Dip | \$12**

anaheim pepper, white onion, parmesan, pita (GF)\* (V)

*Pairing Suggestion: 2017 Estate Chardonnay*

**Spinach Salad | \$16**

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

*Pairing Suggestion: 2018 Estate Rosé of Pinot Noir*

**Pesto Manilla Clams | \$17**

basil, pine nuts, garlic, chili flake, white wine, grilled baguette (GF)\*

*Pairing Suggestion: 2017 Pinot Blanc*

**Coconut Curry Squash Bowl | \$16**

heirloom squash, carrots, bell pepper, onion,  
lemon citrus rice, frizzled onions (GF)\* (V)\* (VG)\*

add chicken | \$3

*Pairing Suggestion: 2018 Riesling*

**Artisan Flatbread | \$16**

please ask the tasting room staff for the current selection (GF)\* (V)\*

**Cuban Sandwich | \$17**

house cured pork, sliced ham, pickles, swiss cheese,  
dijon, kettle chips (GF)\*

*Pairing Suggestion: 2017 Estate Pinot Noir*

**Garden Capellini Pasta | \$18**

tomatoes, squash, artichoke hearts, garlic, basil,  
white wine, lemon zest, chili flake, sea salt (V)

add gulf white shrimp | \$3

*Pairing Suggestion: 2016 Dijon Clone Chardonnay*

**Steelhead with Kale & Lentils | \$21**

cocoa dusted steelhead, baby kale, white onion, bacon,  
housemade bbq sauce, autumn lentils (GF)\*

*Pairing Suggestion: 2016 Bernau Block Pinot Noir*

**Willamette Valley BBQ Bacon Burger | \$18**

½ lb american wagyu beef, bbq mayo, white cheddar cheese,  
potato straws, pepper bacon, arugula, sea salt potato bun, truffle fries (GF)\*

*Pairing Suggestion: 2015 Griffin Creek Grenache*

**Side of Fries | \$6**

## DESSERTS

**White Chocolate Mint Pot de Crème | \$8**

vanilla whipped cream, chocolate shavings (GF) (V)\*

*Pairing Suggestion: 2014 Quinta Reserva Port-Style Pinot Noir*

## KIDS MENU

**Grilled Cheese | \$5** (GF)\*

**Butter & Parmesan Pasta | \$5** (V)\*

San Pellegrino Limonata & Aranciata | \$3  
Earth<sub>2</sub>o Bottled Water | \$1.50

Golden Brew Organic Green & Black Tea | \$3.50  
Oregon Craft Beer | \$4

(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.