

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 (GF)*
Mixed Olives, Feta, Spiced Almonds | \$14 (V) (VG)*
Chef's Combination | \$26 (GF)*
Scratch Soup of the Day | \$10 (GF)*

FEATURED PAIRINGS

- Dungeness Crab & Artichoke Dip** | \$16
anaheim peppers, parmesan, onion, grilled pita (GF)*
Pairing Suggestion: 2016 Pinot Blanc
- Spring Harvest Salad** | \$15
roasted chicken, radish, haricot verts, baby greens, pea tendrils,
shaved parmesan, preserved meyer lemon,
tarragon vinaigrette (GF) (V)* (VG)*
Pairing Suggestion: 2015 Dijon Clone Chardonnay
- Coconut Squash Curry** | \$15
carrot, bell pepper, onion, citrus rice, frizzled onions (GF) (V) (VG)
add chicken | \$3
Pairing Suggestion: 2017 Riesling

- Harissa Chicken Lettuce Wrap** | \$16
roasted leeks, potato straws, citrus-dill yogurt, lemon (GF)
Pairing Suggestion: 2014 Griffin Creek Merlot

- Chardonnay Brined Turkey Panini** | \$16
pepper bacon, havarti, avocado guacamole, kettle chips (GF)*
Pairing Suggestion: 2014 Ribbon Ridge Pinot Noir, AVA Series

- Rigatoni Bolognese** | \$16
house italian sausage & ground beef, san marzano tomatoes,
red bell peppers, cream, parmesan
Pairing Suggestion: 2015 Griffin Creek Syrah

- Pinot Braised Pork Cheeks** | \$18
white cannellini bean, lacinato kale, tomato, lemon, basil, caper (GF)
Pairing Suggestion: 2015 Estate Pinot Noir

- Willamette Valley Estate Burger** | \$18
½ lb american wagyu beef, black pepper bacon, fried egg aioli,
white cheddar cheese, potato straws, arugula,
sea salt potato bun, 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

- Banana Cheesecake** | \$8
chocolate cookie crust, condensed milk, caramel,
roasted peanuts (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

(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.