

# DAILY MENU

Our menu is available daily from 11 am - 6 pm | Fridays & Saturdays 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

**Black Bean Hummus | \$12**

assorted locally grown vegetables (GF)\* (V) (VG)\*

*Pairing Suggestion: 2017 Estate Chardonnay*

**Local Salad Greens | \$16**

roasted chicken, radish, haricot verts, frisée, snap peas,  
microgreens, shaved parmesan, preserved meyer lemon,  
tarragon 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 Gris*

**Mango-Chile Chicken Lettuce Wrap | \$16**

ancho chile, mango-blueberry salsa, cilantro, taro root straws, lime (GF)\*

*Pairing Suggestion: 2017 Riesling*

**Artisan Flatbread | \$16**

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

**Caprese Panini | \$17**

heirloom tomato, mozzarella, basil, pepper bacon,  
balsamic-pesto mayo, kettle chips (GF)\*

*Pairing Suggestion: 2015 Dundee Hills Pinot Noir, AVA Series*

**Garden Capellini Pasta | \$18**

heirloom tomatoes, summer squash, artichoke hearts, garlic, basil,  
white wine, lemon zest, chili flake, sea salt (GF) (V) (VG)\*  
add gulf white shrimp | \$3

*Pairing Suggestion: 2016 Dijon Clone Chardonnay*

**Thai Red Curry Steelhead | \$21**

sesame seeds, ginger, lemongrass, coconut milk, cream,  
thai basil, cucumber, sticky rice (GF)\*

*Pairing Suggestion: 2016 Griffin Creek Viognier*

**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: 2017 Estate Pinot Noir*

**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)\*

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

San Pellegrino Limonata & Aranciata | \$3  
Earth<sub>2</sub> 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.