

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 | \$26

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

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

Coconut Squash Curry | \$15

carrot, bell pepper, onion, citrus rice, frizzled onions (GF) (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: 2017 Founders' Pinot Noir

Rigatoni Bolognese | \$16

house italian sausage & ground beef, san marzano tomatoes,

red bell peppers, cream, parmesan

Pairing Suggestion: 2015 Griffin Creek Syrah

Local Cider Brined & Roasted Pork Loin | \$18

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

spiced apple-pepita relish (GF)

Pairing Suggestion: 2015 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

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.