

WILLAMETTE VALLEY
VINEYARDS

Lunch Menu

Taking inspiration from our wines’ characteristics, our Winery Chef has prepared these menu items to highlight our current vintages.

BREAD with BUTTER | \$9

ROASTED NUTS | \$7

CITRUS MARINATED OLIVES | \$9

POTATO WEDGES with
CARAMELIZED ONION DIP | \$11

FRIED BRUSSELS with BACON LARDONS,
MUSTARD VINAIGRETTE | \$12

SMOKED TOMATO BISQUE | \$15
pumpkin seed pesto, croutons
Can be made Gluten Free

Suggested Pairing: 2023 Bernau Block Chardonnay

ARTISAN CHEESE BOARD | \$39
seasonal accoutrement and local artisan bread
Can be made Gluten Free

Suggested Pairing: 2023 Bernau Block Chardonnay

CASCADIA BOARD | \$47
cured meats and local cheese with
seasonal accoutrement and local artisan bread
Can be made Gluten Free
Suggested Pairing: 2022 Bernau Estate Pinot Noir

WEST COAST OYSTERS
half dozen | \$21 dozen | \$40
mignonette, fresno hot sauce
Gluten Free
Suggested Pairing: 2023 Estate Pinot Gris

TARRAGON PACIFIC SHRIMP | \$22
tomato, mascarpone, shallots, prosciutto, grilled baguette
Can be made Gluten Free
Suggested Pairing: 2023 Auxerrois

FISH AND CHIPS | \$18
house dill tartar sauce, lemon, fries
Suggested Pairing: 2023 Tualatin Estate Chardonnay

CAESAR SALAD | \$15

romaine, garlic croutons, house caesar dressing, parmesan
add pacific shrimp | \$12 add chicken | \$9 add salmon | \$18
Can be made Gluten Free

Suggested Pairing: 2023 Dry Gewurztraminer

STRAWBERRY SALAD | \$17
spring greens, red onion, strawberries, puffed wild rice
goat cheese, strawberry balsamic vinaigrette
add pacific shrimp | \$12 add chicken | \$9 add salmon | \$18
Gluten Free
Suggested Pairing: 2023 Pinot Gris

HERB GRILLED CHICKEN SANDWICH | \$16
lettuce, tomato, pickled onions,
herb aioli, sesame brioche bun, french fries
Suggested Pairing: 2022 Elton Self-Rooted Pinot Noir

WATERFRONT BURGER | \$24
1/3 lb american waygu beef, peppered bacon,
monterrey jack, mama lil’s peppers, potato chips, fried egg-aioli,
romaine, sesame brioche bun, french fries
Suggested Pairing: 2021 Maison Bleue Voyageur Syrah

CAVATAPPI | \$24
tomato, garlic, artichoke heart, basil, squash,
sea salt, parmesan, cream sauce
add pacific shrimp | \$12 add chicken | \$9 add salmon | \$18
Can be Vegan, Vegetarian and Dairy Free
Suggested Pairing: 2023 Bernau Block Chardonnay

Dessert

DARK CHOCOLATE CHEESECAKE | \$17
strawberry puree, chocolate mikado
Gluten Free

SPICED RUM CARROT CAKE | \$17
brown butter-orange frosting, pistachio gelato
Gluten Free and Vegetarian

ICE CREAM and SORBET | \$6
ask your server for daily selections

OTHER BEVERAGES

CRAFT COCKTAILS | \$14 DRAFT BEER | \$8 FRENCH PRESS COFFEE, TEA, SPARKLING WATER
Ask your server for current varieties

* Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.