

# WILLAMETTE VALLEY VINEYARDS

Please call 503-588-9463 to place your food and wine order for pick-up.  
Prefer curbside? Please inform our staff when placing your order.  
*Taking inspiration from our wines characteristics, our Winery Chef has prepared these menu items to highlight our current vintages.*

## **Willamette Valley BBQ Bacon Burger\* | \$16**

½ lb American wagyu beef, bbq mayo, white cheddar cheese,  
potato straws, pepper bacon, arugula, sea salt potato bun, truffle fries

Can be made Gluten Free upon request

*2018 Whole Cluster Pinot Noir, \$24*

\*For every burger sold we will donate \$3 to Marion Polk Food Share's Meals on Wheels program

## **Cuban Sandwich | \$16**

house cured pork, sliced ham, pickles, swiss cheese, dijon, and truffle fries

Can be made Gluten Free upon request

*2017 Estate Pinot Noir, \$32*

## **Thai Red Curry Steelhead | \$18**

sesame seeds, ginger, lemongrass, coconut milk, cream, microgreens,  
cucumber, sticky rice

Gluten Free

*2018 Pinot Gris, \$17*

## **Butternut Squash Risotto | \$16**

caramelized onion, roasted corn, wild mushroom, lemon fromage blanc,  
sage browned butter, chives

Gluten Free and Vegetarian; Can be made Vegan upon request

*2016 Tualatin Estate Pinot Noir, \$55*

## **Rigatoni Bolognese | \$16**

house italian sausage and ground beef, san marzano tomatoes,  
red bell peppers, cream, parmesan

*2016 Bernau Block Pinot Noir, \$65*

## **Spinach & Strawberry Salad | \$12**

white onion, enoki mushroom, five spiced almonds, chèvre, honey sesame vinaigrette  
add chicken | \$3

*2018 Estate Rosé of Pinot Noir, \$24*

## **Warm Dungeness Crab & Artichoke Dip | \$14**

anaheim pepper, white onion, parmesan, pita

Can be made Gluten Free upon request

*2017 Estate Chardonnay, \$30*

## **Scratch Soup of the Day | \$8**

## **Side of Fries | \$5**

## FEATURED WINES

Save 10% on 6 bottle purchases and 15% on case purchases.  
Wine Club Members and Owners receive your 20% and 25% discount.

2016 Bernau Block Pinot Noir	\$65.00	2017 Estate Chardonnay	\$30.00
2016 Tualatin Estate Pinot Noir	\$55.00	2018 Pinot Gris	\$17.00
2017 Estate Pinot Noir	\$32.00	2018 Riesling	\$14.00
2018 Whole Cluster Pinot Noir	\$24.00	2016 Griffin Creek Cabernet Sauvignon	\$48.00
2018 Estate Rosé of Pinot Noir	\$24.00	2016 Griffin Creek Syrah	\$48.00

## OTHER BEVERAGES

- Drift West Water Kefir | \$4
- San Pellegrino Sparkling Water | \$3
- EarthH<sub>2</sub>O Bottled Water | \$2
- Golden Brew Organic Green & Black Tea | \$3.50
- Humm Kombucha | \$5

Some of our menu items are served undercooked to preserve flavor and moisture. Undercooked seafood and meats, having never been frozen, may be hazardous to your health. Please notify your Tasting Room Associate if you would like them prepared differently.

