

WILLAMETTE VALLEY  
VINEYARDS

*Pick up Pairings Menu*

Available 11 am – 6 pm Daily

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.*

**Side of Fries | \$6**

**House Made Soups | \$10** quart  
butternut squash and carrot curry bisque,\*  
creamy mushroom or clam chowder

All soups are Gluten Free. Reheat at home. \*Vegetarian

**White Bean, Roast Garlic and Fontina Dip | \$8**

traditional greek pita

Can be made Gluten Free upon request

*2018 Estate Chardonnay, \$30*

**Fall Harvest Salad | \$10**

mixed greens, roasted squash, grilled chicken, quinoa,  
pumpkin seeds, dried cranberries, blue cheese, walnut vinaigrette

Gluten Free, Vegetarian and Vegan

*2019 Estate Rosé of Pinot Noir, \$24*

**Kalbi Vegetable Stir Fry | \$15**

bell pepper, red onion, snap peas, carrot, winter squash, spinach,  
scallions, cilantro, sesame, tamari, white sticky rice  
add shrimp | \$4

Vegetarian, can be made Vegan upon request

*2018 Estate Pinot Noir, \$32*

**Pinot Braised Lamb Ragout | \$18**

heirloom tomato, mushrooms, rosemary, tarragon creme fraiche,  
pappardelle pasta

*2015 Pambrun Cabernet Sauvignon, \$70*

**Northwest Steelhead Burger | \$17**

artichoke tartar, caper, lemon, portland chevre,  
pickled onions, microgreens, sea salt potato bun and truffle fries

Can made Gluten Free upon request

*2017 Tualatin Estate Chardonnay, \$45*

**Willamette Valley BLT Burger\* | \$18**

½ lb american wagyu beef, tomato onion jam, smoked gouda, pepper bacon,  
arugula, basil aioli, sea salt potato bun and truffle fries

Can be made Gluten Free upon request

*2017 Bernau Block Pinot Noir, \$65*

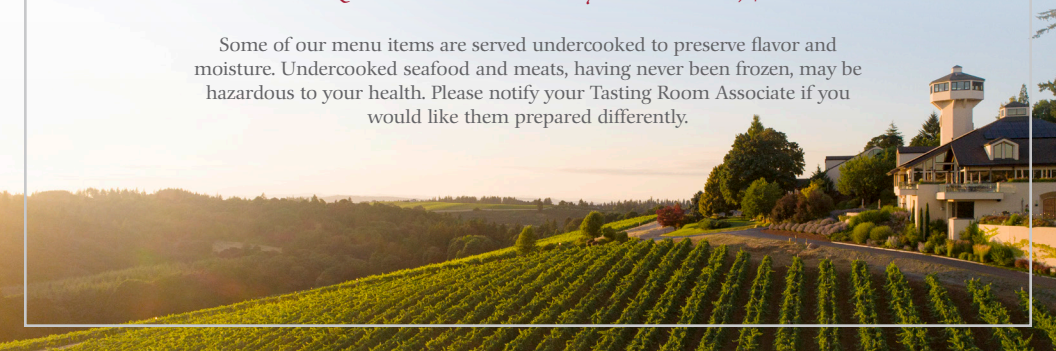
**Drunken Turtle Bar for Two  
and a Pint of Honey Bourbon Ice Cream | \$15**

pecans, chocolate, caramel, vanilla wafer, candy crunch,  
blueberry sauce, honey-bourbon ice cream

Vegetarian

*2016 Quinta Reserva Port-Style Pinot Noir, \$50*

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.



# Pinot and Pie

Available Thursday and Friday from 3 – 6 pm

Enjoy a 14" pizza (or 12" for gluten-free) paired with a bottle of Estate Wine for \$48 or \$40 for Wine Club Members and Owners.

## Meat Pizza

sausage, mushrooms, kalamata olive, basil, fontina, marinara

## Margherita

mozzarella, basil, marinara

## Garlic Shrimp and Chèvre

parmesan, fontina, mozzarella, fried garlic, parsley, herbed extra virgin olive oil

# Weekend Wine Pairing Meals

Available for pick-up on  
Saturday and Sunday from 3 – 6 pm.

Please place your order before noon on the day you wish to pick up.  
*Each meal serves 2 people.*

## Four Cheese Manicotti | \$60 / \$55 Members & Owners *paired with 2019 Whole Cluster Pinot Noir*

stuffed with ricotta and parmesan cheese, fresh herbs and scallions, baked in a marinara sauce and topped with fontina and mozzarella cheeses. Served with a baby green salad, Silver Falls Bakery "olive and walnut" bread loaf and chocolate salted caramel truffles.

## Smoked Blackberry Brisket | \$90 / \$75 Members & Owners *paired with 2017 Hannah Pinot Noir*

sliced brisket with a blackberry barbecue sauce, creamy russet hash with leeks and steamed haricot verts. Served with a baby green salad and chocolate salted caramel truffles.

## FEATURED WINES

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

2017 Bernau Block Pinot Noir	\$65.00	2018 Estate Chardonnay	\$30.00
2017 Tualatin Estate Pinot Noir	\$55.00	2019 Pinot Gris	\$17.00
2018 Estate Pinot Noir	\$32.00	2019 Riesling	\$14.00
2019 Whole Cluster Pinot Noir	\$24.00	2016 Griffin Creek Cabernet Sauvignon	\$48.00
2019 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
- EartH<sub>2</sub>O Bottled Water | \$2
- Golden Brew Organic Green & Black Tea | \$3.50
- Humm Kombucha | \$5

