

WILLAMETTE VALLEY
VINEYARDS

Lunch Specials

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

FISH AND CHIPS | \$19

kohlrabi slaw, tartar sauce, lemon, fries

Suggested Pairing: 2024 Estate Pinot Gris

TARRAGON PACIFIC SHRIMP | \$24

tomato, mascarpone, shallots, prosciutto, grilled baguette

Can be made Gluten Free

Suggested Pairing: 2023 Estate Chardonnay

HERB GRILLED CHICKEN SANDWICH | \$16

lettuce, tomato, pickled onions,
herb aioli, ciabatta bun, french fries

Can be made Gluten Free

Suggested Pairing: 2023 Whole Cluster Pinot Noir

WATERFRONT BURGER | \$24

1/3 lb. american wagyu beef, peppered bacon,
white cheddar, caramelized onions, fried egg-aioli,
arugula, brioche bun, french fries

Can be made Gluten Free

add truffle fries | \$3

Suggested Pairing: 2022 Griffin Creek Cabernet Sauvignon

OTHER BEVERAGES

SEASONAL MOCKTAIL | \$8

COCA COLA BOTTLE | \$5

SAN PELLEGRINO FLAVORED SODA | \$5

FRENCH PRESS COFFEE | \$12

HOT TEA | \$4

Ask your server for current varieties

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