

WILLAMETTE VALLEY
VINEYARDS

Pairings Menu

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

SMALL PAIRINGS

Mixed Olives, Feta, Valencia Almonds | \$18

Bread & Butter | \$8

Scratch Soup of the Day | \$10

Truffle Fries | \$10

Featured Pairings

Cascadia Board | \$47

cured meats, artisan cheeses, seasonal accoutrements, croccantini
Gluten Free upon request

suggested pairing: 2022 Elton Self-Rooted Pinot Noir

Southwest Bay Shrimp Artichoke & Bacon Dip | \$18

pasilla pepper, parmesan, white onion, traditional greek pita
Gluten Free upon request

suggested pairing: 2024 Kittyhawk Pinot Noir

Green Goddess Hummus | \$18

marinated cucumber, fresh vegetables, traditional greek pita
Vegan; Gluten Free upon request

suggested pairing: 2025 Estate Rosé of Pinot Noir

Loaded Cornbread | \$16

green onions, tillamook cheddar cheese, candied bacon,
jalapeño, honey, sour cream
Gluten Free

suggested pairing: 2023 Estate Pinot Noir

Yellow Curry Salad | \$18

6 oz. marinated chicken breast, hearty greens, cabbage, green onion,
carrot, cherry tomatoes, green beans, basil, mint, peanuts,
sweet-n-sour coconut dressing

Gluten Free, Dairy Free

Turn into a Wrap with Truffle Fries | \$6

suggested pairing: 2024 Griffin Creek Viognier

Smoked Salmon & Rhubarb Salad | \$26

brown sugar smoked salmon, poached rhubarb, citrus segments,
cucumber, feta, tender greens, poppy seed dressing

Gluten Free; Dairy Free upon request

suggested pairing: 2024 Pinot Blanc

Pan Seared Prawns | \$28

cherry tomatoes, garlic, shallot, parsley, pistachio, lemon,
white wine, butter, parmesan, baguette

Gluten Free or Dairy Free upon request

suggested pairing: 2024 Tualatin Estate White Pinot Noir

Tuscan White Bean Fettuccine | \$19

basil, spinach, garlic, cherry tomatoes, lemon zest,
parmesan cream sauce, panko gremolata

Vegetarian; Vegan upon request

Add Prawns | \$15

suggested pairing: 2024 Estate Pinot Gris

Red Curry Steelhead* | \$38

sticky rice, cucumber salsa, micro greens

Gluten Free

suggested pairing: 2023 Estate Chardonnay

Ibérico Pork Hanger Steak* | \$36

fig glaze, quinoa, bell peppers, green beans, shallot, basil, mint,
ginger-scallion sauce, micro greens

Gluten Free

suggested pairing: 2023 Bernau Block Pinot Noir

American Beer Cheese & Bacon Smash Burger | \$26

½ lb. american wagyu beef patty, pepper bacon, beer cheese, caramelized onions,
mayonnaise, roma tomato, dill pickles, salted potato bun, truffle fries

Gluten Free upon request

suggested pairing: 2022 Père Ami Umpqua Valley Blend

Dessert

Huckleberry Trifle | \$16

poppy seed butter cake, huckleberry curd, mascarpone

Ice Creams & Sorbet | \$8

Ask about our current selections

Wood Fired Flatbread

Available Thursday to Sunday

Pinot & Pie Special:

Enjoy a complimentary flatbread with the purchase of four bottles of eligible wines. Ask an associate for their favorite pairing!

Meatlover's Flatbread | \$26

garlic sausage, bacon, pepperoni, mozzarella-parmesan mix, house marinara
Gluten Free upon request

Ultimate Veggie Flatbread | \$26

artichoke, red onions, bell peppers, sliced green olives, mushrooms, spinach, mozzarella-parmesan mix, house marinara
Gluten Free upon request

KIDS MENU (12 AND UNDER)

Hummus & Fresh Vegetables | \$7.50

Butter & Parmesan Pasta | \$6

Grilled Cheese | \$6

Kids Pizza | \$8

NON-ALCOHOLIC

Craft Sodas | \$6

San Pellegrino Sparkling Water 1L | \$9

Bottled Water | \$3

CRAFT BEER | \$9

Breakside Brewery | Wanderlust IPA

Portland, OR | ABV 6.5% | IBU 64

Pelican Brewery | Beach Beer

Pacific City, OR | ABV 4.5% | IBU 20

* Some dishes may include common allergens or be served lightly cooked to preserve flavor; consuming raw or undercooked meats or seafood may increase health risks. Please share any dietary needs with your Tasting Room Associate.

DJ MacIntyre

Wine & Culinary Director



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