

WILLAMETTE VALLEY
VINEYARDS

Lunch Specials

Taking inspiration from our wines' characteristics, our Winery Chef has prepared these menu items to highlight our current vintages. Available until 3 pm.

FISH AND CHIPS | \$19
curtido, tartar sauce, lemon, fries

Suggested Pairing: 2023 Bernau Block Chardonnay

TARRAGON PACIFIC SHRIMP | \$24
tomato, mascarpone, shallots, prosciutto, grilled baguette
Can be made Gluten Free

Suggested Pairing: 2024 Auxerrois

HERB GRILLED CHICKEN SANDWICH | \$16
lettuce, tomato, pickled onions, herb aioli,
ciabatta bun, french fries
Can be made Gluten Free

Suggested Pairing: 2024 Gamay 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 Péré Ami Umpqua Valley Blend

OTHER BEVERAGES

SEASONAL MOCKTAIL | \$8

COCA COLA BOTTLE | \$5

SAN PELLEGRINO FLAVORED SODA | \$5

FRENCH PRESS COFFEE | \$12

HOT TEA | \$8

Ask your server for current varieties

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