WILLAMETTE VALLEY
VINEYARDS

Pairings Menu

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

BREAD *with* HOUSE CULTURED BUTTER | $9

TRUFFLE FRIES | $10

FRENCH ONION SOUP | $15
gruyere, crostini, chives
Can be made Gluten Free
Suggested Pairing: 2022 Elton Pinot Noir

ARTICHOKE CRAB DIP | $18
blue crab, artichokes, parmesan, toasted baguette
Can be made Gluten Free
Suggested Pairing: 2024 Tualatin Estate Chardonnay

BACON WRAPPED DATES | $18
medjool dates, blue cheese, bacon, fennel honey
Gluten Free
Suggested Pairing: 2022 Elton Pinot Noir

CASCADIA BOARD | $47
cured meats and local cheese with
seasonal accoutrements and local artisan bread
Can be made Gluten Free
Suggested Pairing: 2022 Maison Bleue Voyageur Syrah

ROASTED RED PEPPER HUMMUS | $15
fire roasted capia peppers, crudite,
house pickles, traditional pita
Vegetarian, Can be made Gluten Free
Suggested Pairing: 2024 Estate Pinot Gris

LOADED POTATO SKINS | $12
caramelized onions, brisket, fontina, peppers, scallion
Gluten Free
Suggested Pairing: 2021 Domaine Willamette Brut

CRAB CAKES | $28
blue crab meat, trinity, cajun aioli, lemon
Gluten Free
Suggested Pairing: 2024 Estate Pinot Gris

FALL SALAD | $17
mixed greens, candied pecans, dried cranberries, apple,
blue cheese, maple vinaigrette
Vegetarian, Gluten Free
Suggested Pairing: 2024 Estate Pinot Gris

ADDITIONS

8 oz. grilled chicken	4 ea. pacific white shrimp	7 oz. plank roasted steelhead
$14	$9	$20

SHRIMP AND CHORIZO | $22
shrimp, chorizo, tomato, mascarpone, garlic, shallots,
toasted baguette
Can be made Gluten Free
Suggested Pairing: 2022 Maison Bleue Voyageur Syrah

GASOLINE ALLEY BURGER* | $26
½ lb. american wagyu beef, bbq aioli, cheddar cheese, onion
rings, pickled peppers, brioche bun, fries
upgrade to truffle fries | $2 add thick cut bacon | $2
Can be made Gluten Free
Suggested Pairing: 2018 Pambrun Merlot

FORAGED MUSHROOM RISOTTO | $25
butternut squash, chanterelle mushrooms, sage, parmesan
add pacific shrimp | $9 add chicken | $14 add steelhead | $20
Vegetarian, Gluten Free, Can be made Vegan
Suggested Pairing: 2023 Hannah Pinot Noir

STEELHEAD | $39
apple cider glaze, butternut squash puree, cannellini beans,
kale, foraged mushrooms
Gluten Free
Suggested Pairing: 2024 Tualatin Estate Chardonnay

BONE-IN PORK CHOP | $38
10 oz. bone-in pork chop, apple onion soubise, lardons,
brussels sprouts, maple dijon gastrique
Gluten Free
Suggested Pairing: 2021 Pambrun Cabernet Sauvignon

Sunday Special

All bottles 5% off

Purchase any 2 bottles at 5% off,
get a focaccia flatbread on us!

FOCACCIA FLATBREADS

fig spread, goat cheese, arugula, pickled peppers,
balsamic reduction
Suggested Pairing: 2021 Domaine Willamette Brut

or

pomodoro, italian sausage, fontina, basil, balsamic reduction
Suggested Pairing: 2022 Elton Pinot Noir

OTHER BEVERAGES

Ask your server for our cocktail, beer and other non-alcoholic beverages menu.

* Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness and may be served uncooked upon request