

WILLAMETTE VALLEY  
VINEYARDS

Lunch 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 | \$6

ROASTED SPICED NUTS | \$7

CITRUS MARINATED OLIVES | \$9

TRUFFLE FRIES *with* GARLIC AIOLI | \$11

CRAB DIP *with* PITA, CITRUS, CHIVES | \$14

SOUP DU JOUR | \$15

CASCADIA BOARD | \$46

cured meats and local cheese with  
seasonal accoutrements and local artisan bread

Cheese Board | \$38

*Can be made Gluten Free*

*Suggested Pairing: 2021 Bernau Estate Pinot Noir*

WEST COAST OYSTERS | \$21

½ dozen, mignonette, house hot sauce

*Gluten Free, Dairy Free*

*Suggested Pairing: 2022 Estate Chardonnay*

ROASTED VEGETABLES *with* MINT TAHINI | \$11

*Vegan, Gluten Free*

*Suggested Pairing: 2022 Estate Rosé of Pinot Noir*

PACIFIC WHITE SHRIMP | \$18

garlic, habanero, lemon, white wine, grilled baguette

*Can be made Gluten Free*

*Suggested Pairing: 2019 Elton Chardonnay*

CRAB ARANCINI | \$18

mascarpone, parmesan, curry aioli

*Suggested Pairing: 2022 Estate Chardonnay*

SMOKED SALMON CAESAR SALAD | \$17  
romaine, garlic croutons, house caesar dressing, parmesan

*Can be made Gluten Free*

*Suggested Pairing: 2022 Estate Rosé of Pinot Noir*

SPRING SALAD | \$16

mixed greens, apple, pickled red onion, pecans,  
sheep's milk cheese, basil, strawberry vinaigrette  
add chicken | \$9 add shrimp | \$9 add salmon | \$13

*Gluten Free, Vegetarian, can be made Vegan*

*Suggested Pairing: 2022 Estate Chardonnay*

CLAMS | \$19

basil pesto, tomato, garlic, lemon zest  
white wine, grilled baguette

*Can be made Gluten Free*

*Suggested Pairing: 2021 Bernau Estate Pinot Noir*

MAHI MAHI TACOS | \$20

radish, cilantro, chipotle crema, pickled onion

*Suggested Pairing: 2019 Elton Chardonnay*

PAPPARDELLE *with* RABBIT RAGÙ | \$32

house made pasta, ricotta, parmesan, basil

*Suggested Pairing: 2021 Bernau Block Pinot Noir*

WATERFRONT MUSHROOM BURGER | \$19

⅓ lb american waygu beef, peppered bacon,  
sautéed mushrooms, brie, arugula,  
brioche bun, truffle fries

*Suggested Pairing: 2020 Griffin Creek Tempranillo*

Dessert

MOCHA CHEESECAKE | \$14

espresso, dark chocolate, crème de café

*Gluten Free and Vegetarian*

FLOURLESS CHOCOLATE TORTE | \$13

chantilly cream, berry coulis

*Gluten Free and Vegetarian*

ICE CREAM *and* SORBET | \$6

ask your server for daily selections

OTHER BEVERAGES

CRAFT COCKTAILS | \$14

DRAFT BEER | \$8

FRENCH PRESS COFFEE, TEA, SPARKLING WATER, GINGER BEER

Ask your server for current varieties

\* Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.