

WILLAMETTE VALLEY
VINEYARDS

Father's Day
WINE & BEER FEST

Featured Pairings

Tomato Fennel Soup | \$10

Gluten Free, Dairy Free and Vegan

Chop Chop Salad | \$18

romaine, tender greens, artichoke, roma tomato, white cheddar, black olives, roast chicken, bacon, parmesan, basil vinaigrette

Gluten Free; Vegetarian, Dairy Free or Vegan upon request

suggested pairing: 2023 Estate Rosé of Pinot Noir

White Bean Hummus | \$17

chili oil, crispy garlic and shallot, fresh vegetables, croccantini

Vegetarian, Dairy Free and Vegan; Gluten Free upon request

suggested pairing: 2022 Dry Riesling

Artisan Cheeses & Cured Meats | \$39

mixed olives, pickled grapes, valencia almonds, croccantini

Gluten Free upon request

suggested pairing: 2021 Elton Self-Rooted Pinot Noir

Braised Short Rib Mac-n-Cheese | \$24

green chili, corn salsa, cavatappi pasta, four cheese beer sauce

suggested pairing: 2018 Pambrun Merlot

Focaccia Club Sandwich | \$19

turkey, ham, bacon, basil aioli, red bell peppers, zucchini, portobello, cheddar, swiss, truffle fries

Gluten Free upon request

suggested pairing: 2023 Estate Rosé of Pinot Noir

Wood Fired Pizza

14" Hand Tossed Pizza | \$34

Gluten Free upon request

BBQ Chicken Pizza

red onion, red bell pepper, cilantro, fontina-parmesan mix, bbq sauce

Margherita Pizza

rich marinara sauce, mozzarella, basil leaves

Vegan upon request

Dessert

Vanilla Crème Brûlée | \$14

Gluten Free and Vegetarian

* Some of our menu items are served undercooked to preserve flavor and moisture. Undercooked seafood and meats, having never been frozen, may be hazardous to your health. Please notify your Tasting Room Associate if you would like them prepared differently.

Local Brewers

FEATURED BEERS	Brewery	ABV
Ché Limon Mexican Lager	Xicha	5.0%
Guayaba Golden Ale	Xicha	5.2%
Pineapple Tamarind Blonde Ale	Rogue & Xicha	4.5%
Orange U Lucky! Pale Ale	For Tomorrow We Die	5.5%
Tomorrow's IPA	For Tomorrow We Die	6.8%

Wine Selections

Use your \$15 Wine Credit on the Featured Wines
Father's Day Mix & Match Special!

**Ask an associate for details.*

FEATURED WINES *	Bottle	Member	Owner	Qty.
2023 Estate Pinot Gris	\$34.00	27.20	25.50	_____
2022 Tualatin Estate White Pinot Noir	\$55.00	44.00	41.25	_____
2022 Estate Pinot Noir	\$42.00	33.60	31.50	_____
2021 Père Ami Red Blend	\$45.00	36.00	33.75	_____
2020 Griffin Creek Tempranillo	\$60.00	48.00	45.00	_____

WILLAMETTE VALLEY VINEYARDS	Bottle	Member	Owner	Qty.
2021 Bernau Block Pinot Noir	\$75.00	60.00	56.25	_____
2020 Elton Pinot Noir	\$75.00	60.00	56.25	_____
2021 Tualatin Estate Pinot Noir	\$75.00	60.00	56.25	_____
2022 Tualatin Estate Chardonnay	\$56.00	44.80	42.00	_____
2022 Estate Chardonnay	\$42.00	33.60	31.50	_____
2022 Dry Riesling	\$35.00	28.00	26.25	_____
2023 Estate Rosé of Pinot Noir	\$34.00	27.20	25.50	_____
2022 Tualatin Estate Semi-Sparkling Muscat	\$30.00	24.00	22.50	_____
2022 Riesling	\$21.00	16.80	15.75	_____

DOMAINE WILLAMETTE	Bottle	Member	Owner	Qty.
2020 Méthode Traditionnelle Brut	\$79.00	63.20	59.25	_____
2020 Méthode Traditionnelle Brut Rosé	\$79.00	63.20	59.25	_____

GRIFFIN CREEK	Bottle	Member	Owner	Qty.
2021 Cabernet Sauvignon	\$60.00	48.00	45.00	_____
2019 Merlot	\$60.00	48.00	45.00	_____

ELTON	Bottle	Member	Owner	Qty.
2021 Self-Rooted Pinot Noir	\$81.00	64.80	60.75	_____
2018 Florine Pinot Noir	\$81.00	64.80	60.75	_____
2018 Chardonnay	\$79.00	63.20	59.25	_____

GUEST INFORMATION

Wine Club Member Owner

Name _____

Address _____

City _____ State _____ Zip _____

Phone _____ Date of Birth _____

Email _____

Please Ship Willamette Valley Vineyards wines can be shipped to all states except AR, DE, IN, MS, NH, NJ, RI, UT and WV. Limitations apply to: AL, LA and WY.

I'm interested in learning more about: _____ Ownership _____ Wine Club