

Daily Menu

Our menu is available daily from 11 am - 6 pm | Fridays until 7:30 pm
Please order at the Tasting Bar

Taking inspiration from our wine's characteristics and flavor profiles,
Chef DJ MacIntyre has crafted these food pairings to highlight
our current vintages.

BOARDS

Artisanal Cheese | \$19

Artisanal Charcuterie | \$19

Mixed Olives, Feta, 5-Spice Valencia Almonds | \$14

Chef's Combination | \$26

Scratch Soup of the Day | \$10

FEATURED PAIRINGS

Warm Dungeness Crab & Artichoke Dip | \$16

anaheim pepper, white onion, parmesan, pita

Can be made Gluten Free upon request

2017 Estate Chardonnay

Spinach & Strawberry Salad | \$15

white onion, enoki mushroom, five spiced almonds,

chèvre, honey sesame vinaigrette

add chicken | \$3

Gluten Free and Vegetarian; Can be made Vegan upon request

2018 Estate Rosé of Pinot Noir

Pesto Manilla Clams | \$17

basil, pine nuts, garlic, chili flake, white wine, grilled baguette

Can be made Gluten Free upon request

2017 Pinot Blanc

Butternut Squash Risotto | \$18

caramelized onion, roasted corn, wild mushroom,

lemon fromage blanc, sage browned butter, chives

Gluten Free and Vegetarian; Can be made Vegan upon request

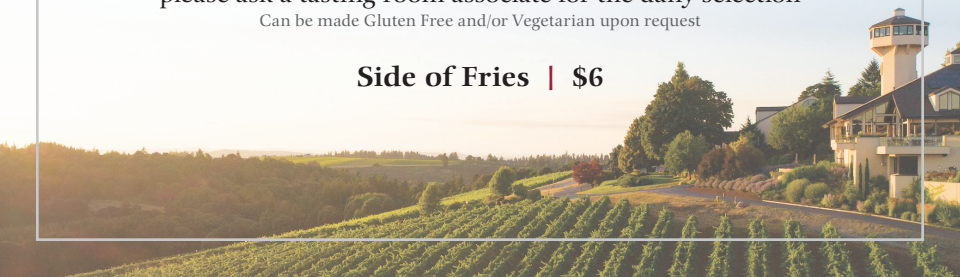
2016 Appellation Cuvée Pinot Noir

Artisan Flatbread | \$16

please ask a tasting room associate for the daily selection

Can be made Gluten Free and/or Vegetarian upon request

Side of Fries | \$6



Cuban Sandwich | \$18

house cured pork, sliced ham, pickles,
swiss cheese, dijon, and truffle fries

Can be made Gluten Free upon request

2017 Estate Pinot Noir

Rigatoni Bolognese | \$19

house italian sausage and ground beef, san marzano tomatoes,
red bell peppers, cream, parmesan

2015 Griffin Creek Merlot

Thai Red Curry Steelhead | \$21

sesame seeds, ginger, lemongrass, coconut milk, cream,
microgreens, cucumber, sticky rice

Gluten Free

2018 Griffin Creek Viognier

Willamette Valley BBQ Bacon Burger | \$18

½ lb american wagyu beef, bbq mayo, white cheddar cheese,
potato straws, pepper bacon, arugula, sea salt potato bun, truffle fries

Can be made Gluten Free upon request

2016 Bernau Block Pinot Noir

White Chocolate Mint Pot de Crème | \$8

vanilla whipped cream, chocolate shavings

Gluten Free and Vegetarian

2015 Quinta Reserva Port-Style Pinot Noir

KIDS MENU

12 and under

Grilled Cheese | \$6

Butter & Parmesan Pasta | \$6

OTHER BEVERAGES

Drift West Water Kefir | \$4

San Pellegrino Sparkling Water | \$3

EarthH₂O Bottled Water | \$2

Golden Brew Organic Green & Black Tea | \$3.50

Humm Kombucha | \$5

Oregon Craft Beer | \$5

WILLAMETTE VALLEY
VINEYARDS