

EXPLORATION FLIGHT \$30

HISTORY
SAUVIGNON BLANC
2025

\$40 bottle
\$32 club
\$14 glass

CHEHALEM
PINOT BLANC
2024

\$35 bottle
\$28 club
\$12 glass

CHEHALEM
HOOD VIEW PINOT NOIR
2024

\$40 bottle
\$32 club
\$14 glass

STOLLER
WHOLE CLUSTER PINOT NOIR
2024

\$50 bottle
\$40 club
\$17 glass

STOLLER
HELEN'S PINOT NOIR
2022

\$75 bottle
\$60 club
\$25 glass

WINEMAKER'S FLIGHT \$30

STOLLER
LARUE'S BRUT ROSÉ
2020

\$65 bottle
\$52 club
\$22 glass

STOLLER
HOOD VIEW CHARDONNAY
2024

\$40 bottle
\$32 club
\$14 glass

STOLLER
HERITAGE CLONES PINOT NOIR
2024

\$50 bottle
\$40 club
\$17 glass

CHEHALEM
RIDGECREST PINOT NOIR
2022

\$50 bottle
\$40 club
\$17 glass

STOLLER
SINGLE ACRE SYRAH
2023

\$55 bottle
\$44 club
\$19 glass

BY THE GLASS

STOLLER	\$28 bottle
ROSÉ	\$22.40 club
2025	\$12 glass
CHEHALEM	\$28 bottle
ROSÉ	\$22.40 club
2025	\$12 glass
STOLLER	\$40 bottle
ESTATE CHARDONNAY	\$32 club
2023	\$14 glass
CHEHALEM	\$30 bottle
MOUNTAINS PINOT NOIR	\$24 club
2022	\$12 glass
HISTORY	\$45 bottle
RED BLEND	\$36 club
	\$15 glass

COCKTAILS

ELDERFLOWER SPRITZ | \$15

Estate Brut, Elderflower Liqueur, Lemon, Club Soda

APERITIVO SPRITZ | \$15

Ulrich Aperitivo, Estate Brut, Club Soda

NEW YORK SOUR | \$15

Broken Top Bourbon Whiskey, Simple Syrup, Lemon, Aquafaba, Pinot Noir Float

FROSÉ | \$12

Add Brut topper \$3

MOCKTAILS

GRAPEFRUIT ROSEMARY SPRITZ | \$10

BLAKE'S ZERO PROOF MARGARITA | \$10

*Ask us about our rotating beer selections

FOOD MENU

BOARDS \$25

CHARCUTERIE

Two salumi, three cheeses, croccantini

CHEESE

Four cheeses, seasonal fruit, jam

SAUSAGE & CHEDDAR

Warm Olympia Provisions sausage,
Tillamook slices and creamy havarti

DIPS \$20

ELOTE

Corn, cotija, jalapenos

ARTICHOKE

Served with toasted baguette

HUMMUS

Served with veggies and naan

CRAB DIP

Fresh herbs, lemon zest, chili flake

SNACKS

POPCORN | \$10

Truffle, cheese, or Old Bay

ALMONDS | \$6

OLIVES | \$8

ASSORTED PICKLES | \$10

SALADS \$15

BEET SALAD

Baby spring mix, pistachio, whipped goat cheese, caracara supremes
raspberry vinaigrette

CAESAR

Romaine wedge, housemade caesar dressing, croutons, and shaved parmesan

BURRATA

Arugula, fresh fruit, heirloom tomato, tarragon oil, lemon oil, balsamic reduction
Served with house made focaccia

*add chicken \$6 or Shrimp \$8

FLATBREADS \$17

MEXICANO

Spicy chorizo, cilantro, pickled onions, provlone blend, jalapenos and cotija

WILD MUSHROOM

Garlic confit, mushroom trio, shallot, fontina, truffle oil

CHICKEN ARTICHOKE

Chicken, artichoke hearts, pesto, fontina, capers, olives, and dill

FIG & PIG

Prosciutto, brie, fig preserve, granny smith apple, hot honey and arugula

BUFFALO CHICKEN

Garlic creme, house made buffalo sauce, mama lil's, red onions, scallions, provolone blend, housemade ranch drizzle

FORK & KNIFE

*TUNA TARTARE | \$25

Sashimi Grade Ahi, lemon zest, shallot, shishito, herbs, lemon infused oil

STEAK BITES | \$25

Teres Major bites served with house made chimichurri and horseradish sauce

CHARDONNAY SHRIMP | \$25

Bang Bang, chimichurri, cocktail sauces

MAC & CHEESE | \$14

Havarti, sharp cheddar, nutmeg

MEDITERRANEAN QUINOA BOWL | \$16

Cucumber, tomato, feta, pickled red onion, citrus tahini dressing

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server of any food allergies so we can best assist you*

DESSERT

COOKIES | \$4

BROWNIE | \$12

Served with Bonta Salted Vanilla gelato with red wine caramel