



Please ask about the chef's wine pairings.

– \$15 Corkage Fee –



## Sparkling Wines

	GLASS	HALF BOTTLE	BOTTLE
<b>Chapuy Champagne Grand Cru Blanc de Blancs, France</b>		35	
<b>Toffoli Prosecco Superiore Conegliano Valdobbiadene, Italy</b> Crisp, touch of acidity, pairs wonderfully with food.	8	15	30
<b>Elio Perrone "Sour Gal" Moscato d'Asti, Italy</b> Soft and sweet, lightly effervescent.	8		30

## White Wines

<b>Substance Chardonnay, Columbia Valley, Washington</b> Lightly packed, creamy mouth-feel, fruity finish.	10		35
<b>Averaen Chardonnay, Willamette Valley, Oregon</b> Lovely balance, citrus notes.	10		35
<b>Château L'Ermitage, Costières de Nîmes Blanc, France</b> Crisp, medium-bodied, dry, with a clean finish.	9		34
<b>Illahe Viognier, Dallas, Oregon</b> Our favorite Luddite vineyard – they use horses and canoes! Wet stone, lavender, and spice makes this a standout.	10		38
<b>Tyee Gewürtztraminer, Corvallis, Oregon</b> Floral, spicy with restraint and balance. Unblended – a wonderful find!	10		38
<b>Reichsgraf Von Kesselstatt Riesling, Germany</b> Well-balanced and floral.	10		38

## Rosé

<b>Boedecker Reflection Rosé of Pinot Noir</b> Dry, 100% Pinot noir grape, very food-friendly.	9		30
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## Red Wines

<b>Podre San Giovanni Montepulciano, Italy</b>		15	
<b>Luminous Pinot Noir, Yamhill-Carlton, Oregon</b>		30	
<b>Gougenheim Malbec, Argentina</b> Black raspberry and vanilla; full-bodied with a long finish; great value.	8		30
<b>Château de St. Cosme Côte du Rhône Rouge, France</b> Centuries-old winery, biodynamic since the 1970s. 100% Syrah, big mouth-feel, lots of fruit, but dry.	10		35
<b>Terrapin Cellars Pinot Noir, Salem, Oregon</b> Berry and cola notes with a round mouthfeel. Made for food!	10		38
<b>Gifford Hirlinger State Line Red, Walla Walla, Washington</b> Terrific blend of Oregon and Washington grapes. Spends time in oak, but is all about the fruit.	10		38
<b>Rich Table Wine, Columbia Valley, Washington</b> The talented and lauded winemaker Andrew Rich produced this fruity yet spicy Cabernet Sauvignon.	10		38
<b>Easton Zinfandel, Amador County, California</b> Big, juicy fruit and spice, creamy feel, French oaked and nicely balanced.	10		38

– MORE CHOICES ON REVERSE SIDE –



## Beer, Cider & Other Libations

GLASS    BOTTLE

<b>Chef's Inspiration: Apple-Ginger Switchel</b>	<b>10</b>
A refreshing blend of Le Pere Jules Pommeau de Normandy, prosecco, ginger kombucha, and mint.	

<b>Rainier</b> – the iconic Pacific Northwest lager, 16-oz. “tall-boy,” <b>Seattle, Washington</b>	<b>5</b>
<b>Fuzztail Hefeweizen</b> – American-style pale wheat beer. <b>Sunriver Brewing, Bend, Oregon</b>	<b>6</b>
<b>Buoy</b> Czech-style Pilsner, <b>Astoria, Oregon</b>	<b>6</b>
<b>Fort George “The Optimist” I.P.A., Astoria, Oregon</b>	<b>6</b>
<b>North Coast Brewing Old Rasputin</b> Russian Imperial Stout, <b>Fort Bragg, California</b>	<b>7</b>
<b>AVID Cider Company Blackberry Currant, Bend, Oregon</b>	<b>7</b>

## Dessert Wines

<b>Seven of Hearts Riesling Ice Princess Sweet Wine, Willamette Valley, Oregon</b>	<b>9</b>
44-year-old vines. Fruit, rich flavors, and bright acidity balance the sweetness of this eiswein style beauty.	
<b>Rojo Clásico Vermouth, Spain</b>	<b>10</b>
<b>Burmester Tawny Port, Portugal</b>	<b>8</b>
<b>Burmester Ten-Year-Old Tawny Port, Portugal</b>	<b>12</b>

## Non-Alcoholic Beverages

<b>Chef's Inspiration: Ruby's Garden Mocktail</b>	<b>7</b>
Cranberry base, citrus & herbal notes.	

<b>Tazo Organic Iced Tea – Black or Green</b>	<b>4</b>
<b>San Pellegrino Sparkling Fruit Soda – Limonata or Blood Orange</b>	<b>4</b>
<b>Dry Soda – Cucumber or Lavender</b>	<b>6</b>
<b>Fentimans Botanically Brewed Soda – Curiosity Cola</b>	<b>6</b>
<b>G.T. Dave's Ginger Kombucha</b>	<b>6</b>
<b>San Pellegrino Sparkling Mineral Water – Large Size, 1-liter bottle.</b>	<b>6</b>
<b>Duche de Longueville French Sparkling Cider – 750-milliliter bottle.</b>	<b>15</b>
Very dry, lovely with food.	

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