



Chef's suggested pairings with each course: \$25 per person



Sparkling Wines

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

White Wines

Substance Chardonnay, Columbia Valley, Washington Lightly oaked, creamy mouth-feel, fruity finish	10		35
Illahe Grüner Veltliner, Dallas, Oregon Ripe fruit notes balanced by herbal and spicy undertones	10		35
Illahe Viognier, Dallas, Oregon Our favorite Luddite vineyard – they use horses and canoes! Wet stone, lavender, and spice makes this a standout.	10		38
Tyee Gewürtztraminer, Corvallis, Oregon Floral, spicy with restraint and balance; unblended – a wonderful find!	10		38
Reichsgraf Von Kesselstatt Riesling, Germany Well-balanced and floral	10		38

Rosé

Sass at Walnut Ridge Gamay Noir Rosé, Willamette Valley Lots of bright, fresh fruit	9		30
Terrapin Cellars Rosé of Tempranillo, Salem, Oregon Citrus notes with a clean finish	9		30

Red Wines

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

Chef's Inspiration: The Pamplemousse	10
A refreshing aperitif of Sour Gal Moscato d'Asti, Cardamaro Vino Amaro, and grapefruit.	

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

Dessert Wines

Seven of Hearts Riesling Ice Princess Sweet Wine, Willamette Valley, Oregon	9
44-year-old vines; fruit, rich flavors, and bright acidity balance the sweetness of this eiswein style beauty	
Rojo Clásico Vermouth, Spain	10
Lustau Deluxe Cream Sherry, Spain	10
Burmester Ten-Year-Old Tawny Port, Portugal	12

Non-Alcoholic Beverages

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

Tazo Organic Iced Tea – Black or Green	4
San Pellegrino Sparkling Fruit Soda – Limonata or Blood Orange	4
Dry Soda – Cucumber or Lavender	6
Fentimans Botanically Brewed Soda – Curiosity Cola or Rose Lemonade	6
San Pellegrino Sparkling Mineral Water – Large Size, 1-liter bottle	6
Duche de Longueville French Sparkling Cider – 750-milliliter bottle	15
Very dry, lovely with food	

– MORE WINES ON REVERSE SIDE –

\$15 Corkage Fee