

WELCOME

\$20 Tasting

waived with two bottle purchase

club members, please enjoy a complimentary tasting flight or glass of dundee hills tier wine

10% off when you purchase six or more bottles

2019 DUNDEE HILLS CHARDONNAY

retail: \$25 club: \$20 glass: \$10

aged in a mix of stainless steel, concrete and neutral oak

2018 RESERVE CHARDONNAY

retail: \$40

club: \$32

glass: \$14

classic style aged in french oak

2019 DUNDEE HILLS PINOT NOIR

retail: \$35

club: \$28

glass: \$12

a mosaic of pinot from our entire estate

2018 RESERVE PINOT NOIR

retail: \$50 club: \$40 glass: \$16

a barrel selection from our favorite sections of the vineyard

2018 HISTORY RED BLEND

retail: \$40 club: \$32 glass: \$14

from some of the best and oldest vineyards in the state of washington



DELI SANDWICHES | \$16



BOARDS | \$30

all boards served w/ seasonal accompaniments, olives & panzanella crackers (serves 2) gluten free crackers available upon request

CHARCUTERIE & CHEESE

assortment of 3 artisan cheese selections and 3 cured meats

CHEESE

assortment of 5 artisan cheese selections

FOR THE KIDS

STOLLER SNACK PACK | \$10

cheddar, cheese curds, crackers, fresh fruit and/or vegetables, almond butter, jam

HONEST JUICE BOX | \$2

organic juice box, no added sugar assorted flavors

KOMBUCHA | \$5

brew dr. - portland, or assorted flavors

WATER | \$5

pellegrino, sparkling - lombardy, italy (1 liter) acqua panna, still - tuscany, italy (1 liter)

CURRENT RELEASES

	DUNDEE HILLS	BTL/CLUB,	/GLASS		SINGLE ACRE	BTL/CLUB
2019	Chardonnay	\$25 / 20	\$10	2019	Riesling	\$30 / 24
2017	Willamette Valley Chardonnay	\$35 / 28		2018	Late Harvest Riesling - 350ml	\$35 / 28
2019	Pinot Noir	\$35 / 28	\$12			
2018	Pinot Noir	\$35 / 28				
					CLUB EXCLUSIVE	
	ESTATE			2019	Chardonnay	\$45 / 36
NV	Brut Sparkling	\$40 / 32	\$14	2019	Yamhill-Carlton Pinot Noir	\$40 / 32
				2019	Eola-Amity Hills Pinot Noir	\$40 / 32
	RESERVE			2017	Estate "Carbonic" Pinot Noir	\$35 / 28
2018	Chardonnay	\$40/32	\$14			
2018	Pinot Noir	\$50/40	\$16		LARGE FORMAT	
				2017	LaRue's Brut Rosé (1.5L)	\$155 / 124
				2016	LaRue's Brut Rosé (1.5L)	\$170 / 136
	LEGACY			2020	Pinot Noir Rosé (1.5L)	\$60 / 48
2016	LaRue's Blanc de Blancs	\$75 / 60		2020	Pinot Noir Rosé (3L)	\$130 / 104
2017	LaRue's Brut Rosé	\$65 / 52		2016	Reserve Chardonnay (1.5L)	\$105 / 84
2018	Elsie's Chardonnay	\$65 / 52		2015	Reserve Chardonnay (1.5L)	\$110 / 88
2018	Helen's Pinot Noir	\$75 / 60		2016	Reserve Pinot Noir (1.5L)	\$125 / 100
2017	Helen's Pinot Noir	\$75 / 60		2015	Reserve Pinot Noir (1.5L)	\$135 / 108
2018	Nancy's Pinot Noir	\$75 / 60		2015	Helen's Pinot Noir (1.5L)	\$165 / 132
2017	Ruth's Pinot Noir	\$100 / 80		2015	Nancy's Pinot Noir (1.5L)	\$175 / 140

served on french baguette w/ mixed green salad, chips & cookie

we are unable to perform modifications gluten free bread available upon request +\$2

NATURAL TURKEY

avocado, basil aioli, arugula

PIT-SMOKED HAM dijon aioli, double crème brie

SEASONAL VEGGIE

seasonal pesto, fromage blanc, local vegetables pesto contains nuts

FLATBREADS | \$13

gluten free bread available upon request +\$2

- DRAKE FARMS CHICKEN seasonal pesto, feta, herbs
 - BRIE & PROSCIUTTO roasted fruit, fresh thyme
- TOMATO & STRAWBERRY local berries, tomatoes,
 - local berries, tomatoes, pinot reduction, arugula

BEER & CIDER | \$5

rotating oregon selection

SAN PELLEGRINO | \$3

assorted flavors