



NOVEMBER FLIGHT \$25

Featuring a five-wine flight of our classic wines

	BOTTLE GLASS 5oz
2021 Reserve Chardonnay	\$50 \$17
2021 Estate White Pinot Noir	\$40 \$15
2022 Winemaker's Series Whole Cluster Pinot Noir	\$50 \$17
2017 Reserve Pinot Noir	\$70 \$24

Daily Selection

LEGACY FLIGHT Experience the legacy of the Store	
	BOTTLE GLASS 5oz
2018 LaRue's Brut Rosé	\$65 \$22
2017 LaRue's Blanc de Blancs	\$80 \$30
2017 Reserve Pinot Noir	\$70 \$24
2019 Helen's Pinot Noir	\$75 \$25
2019 Nancy's Pinot Noir	\$75 \$25



BEVERAGES & LIBATIONS

La Croix	\$2	Cascadia Coffee	\$5
sparkling water		cold brew, nitro	
Mountain Valley sparkling water 1L	\$8	Seasonal beer	\$8

One tasting fee waived with a two-bottle purchase of flight wines or wine club sign-up



Weathervane Club receives 10% off all bottles Heritage, Legacy, and Sparkling Club receives 20% off all bottles



BOARDS FOR THE TABLE

served with traditional accoutrements gluten free upon request

Charcuterie and Cheese | \$30 assortment of 3 artisan cheeses and 3 cured meats

Lox | \$30

cold-smoked salmon, tarragon and leek cream cheese, house-made pickled red onion, caper berries

Crudité | <mark>\$21</mark>

(G) seasonal offerings from the Stoller garden, local and regional farmers, herb crema dipping sauce

DIPS

Hummus Dip | \$12

house-made classic chickpea hummus, smoked paprika, crudités, toasted naan

Tillamook Pimento Cheese Dip | \$13

(G) medium and sharp Tillamook cheddars, house-made aioli, kettle-style potato chips

Crab Dip | \$17

Dungeness crab, whipped cream cheese, leeks, tarragon

SANDWICHES

gluten free, + \$2

Turkey Breast | \$12 house-made basil aioli, smashed avocado

Pit-Smoked Ham | \$12

house-made Dijon aioli, double crème brie

Vegan Veggie | \$12 (V) vegan pesto, avocado,

roasted seasonal vegetables

FOR THE KIDS

Stoller Snack Pack | \$12 cheddar or cheese curds, crackers, fresh fruit

and/or vegetables, almond butter, jam

Honest Juice Box | \$2

organic juice box, no added sugar, assorted flavors