

Stoller

FAMILY ESTATE

HERITAGE TASTING ROOM



SPRING FLIGHT

\$25

Featuring a five-wine flight of our classic wines

BOTTLE | CLUB | GLASS

2022 Dundee Hills Estate Chardonnay \$40 | \$32 | \$15

2022 Dundee Hills Estate Pinot Noir \$40 | \$32 | \$15

2022 Classic Clones 777 Pinot Noir \$50 | \$40 | \$18

2022 Heritage Clones Pinot Noir \$50 | \$40 | \$18

Daily Selection



LEGACY FLIGHT \$45

Experience the legacy of the Stoller family story

BOTTLE | CLUB | GLASS

2018 LaRue's Brut Rosé \$65 | \$52 | \$22

2021 Reserve Chardonnay \$50 | \$40 | \$18

2017 Reserve Pinot Noir \$70 | \$56 | \$24

2019 Helen's Pinot Noir \$75 | \$60 | \$25

2019 Nancy's Pinot Noir \$75 | \$60 | \$25



BEVERAGES & LIBATIONS

La Croix sparkling water \$2

Seasonal beer \$8





FOOD MENU

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 | \$21

(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

Chef Becca's Famous Cookies | \$5

sea salt and chocolate chip