

Stoller

FAMILY ESTATE

HERITAGE TASTING ROOM

Join the wine club and your flight is on us!



SUMMER FLIGHT \$25

A five-wine flight showing our classic Dundee Hills terroir

BOTTLE | CLUB | GLASS

Non-Vintage Estate Brut	\$40 \$32 \$15
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



RESERVE FLIGHT

Expand your palate with these thoughtful selections.

2022 Single Acre Pinot Blanc	\$35 \$28 \$12
2021 Reserve Chardonnay	\$50 \$40 \$16
2019 Reserve Pinot Noir	\$60 \$48 \$20
2018 Reserve Pinot Noir	\$65 \$52 \$22
2021 Single Acre Syrah	\$50 \$40 \$16



LIBATIONS

La Croix	\$2	Seasonal beer	\$8
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FOOD MENU

BOARDS FOR THE TABLE

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