

HERITAGE TASTING ROOM Join the wine club and your flight is on us!



SPRING FLIGHT

A five-wine flight showing our classic Dundee Hills terroir

	BOTTLE CLUB GLASS
Non-Vintage Brut	\$40 \$32 \$14
2022 Reserve Chardonnay	\$50 \$40 \$17
2019 Estate Pinot Noir	\$40 \$32 \$14
2021 Classic Clone Pinot Noir 777	\$50 \$40 \$17
2021 Heritage Clones Pinot Noir	\$50 \$40 \$17



BOTTLE | CLUB | GLASS

RESERVE FLIGHT \$4

Expand your palate with these thoughtful selections.

2019 LaRue's Brut Rosé	\$65 \$52 \$22
2021 Reserve Chardonnay	\$50 \$40 \$17
2017 Reserve Pinot Noir	\$70 \$56 \$24
2019 Helen's Pinot Noir	\$75 \$60 \$25
2022 Single Acre Syrah	\$55 \$44 \$18

APRIL FEATURED THREE PACK

2017 Reserve Pinot Noir

\$210 retail

\$140 this month only



La Croix \$2 Seasonal beer \$8



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