



## 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 Brut	\$40   \$32   \$14
2023 Dundee Hills Estate Chardonnay	\$40   \$32   \$14
2022 Reserve Chardonnay	\$50   \$40   \$17
2021 Estate Pinot Noir	\$40   \$32   \$14
2021 Classic Clone Pinot Noir 777	\$50   \$40   \$17



### RESERVE FLIGHT \$45

Expand your palate with these thoughtful selections.

BOTTLE | CLUB | GLASS

2019 LaRue's Brut Rosé	\$65   \$52   \$22
2021 Reserve Chardonnay	\$50   \$40   \$17
2019 Helen's Pinot Noir	\$75   \$60   \$25
2018 Reserve Pinot Noir	\$65   \$52   \$22
2022 Single Acre Syrah	\$55   \$44   \$18

## JULY FEATURED SIX PACK

2021 Reserve Chardonnay

~~\$300 retail~~ \$180 special



### LIBATIONS

La Croix \$2

Seasonal beer \$8



# FOOD MENU

## BOARDS FOR THE TABLE

gluten free upon request

Charcuterie and Cheese | \$30

assortment of 3 artisan cheeses  
and 3 cured meats

## 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

Tzatziki | \$15

greek yogurt, cucumber, herbs  
with toasted naan and veggies

## 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

Caprese | \$15

fresh mozzarella, tomato, basil, balsamic glaze

## 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