

Stoller

FAMILY ESTATE



FALL FLIGHT \$25

A five-wine flight showing our classic Dundee Hills terroir

BOTTLE | CLUB | GLASS

Non-Vintage Estate Brut	\$40 \$32 \$14
2022 Reserve Chardonnay	\$50 \$40 \$17
2022 Whole Cluster Pinot Noir	\$50 \$40 \$17
2021 Estate Pinot Noir	\$40 \$32 \$15
2021 Heritage Clones Pinot Noir	\$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
2021 Helen's Pinot Noir	\$75 \$60 \$25
2018 Reserve Pinot Noir	\$65 \$52 \$22
2022 Single Acre Syrah	\$55 \$44 \$18

SEPTEMBER FEATURED SIX PACK

2021 Estate Pinot Noir

~~\$240 retail~~

\$150 special



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

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