

Tasting Flights

Signature Pairing

Wine | \$25 | Food | \$20 | Wine & Food | \$45

2025 White Pinot Noir - Celilo Vineyard

salmon and pimento spread on crostini with pickled shallot and fried capers

2023 Chardonnay - Celilo Vineyard

spiced pear & kohlrabi soup

2022 Bayernmoor Estate Pinot Noir

quinoa salad with spiced pork sausage & pistachios

2022 Cabernet Sauvignon - Columbia Valley

grass-fed beef meatball in housemade cranberry-chili sauce over garlic mashed potato

Nothing But Pinot Pairing

Wine | \$25 | Food | \$20 | Wine & Food | \$45

2025 White Pinot Noir - Celilo Vineyard

salmon and pimento spread on crostini with pickled shallot and fried capers

2023 Bayernmoor Estate Pinot Noir - Précocé

apple & butternut squash soup

2022 Bayernmoor Estate Pinot Noir

quinoa salad with spiced pork sausage, mushroom, & pistachios

2024 Mavella Pinot Noir - Celilo Vineyard

japanese chicken curry over miso polenta cake

Sip & Scoop Pairing

Wine | \$25 | Ice Cream | \$20 | Wine & Food | \$45

2025 Albariño - Destiny Ridge Vineyard

avocado, mint, & pineapple sorbet

2025 White Pinot Noir - Celilo Vineyard

tomato, pineapple, & tarragon sorbet

2022 Chardonnay - Celilo Vineyard

guava & cream cheese swirl ice cream

2022 Bayernmoor Estate Pinot Noir

thyme & cherry ice cream

Clouds on the Cliffs Tasting | \$35

assortment of light, bright flavors - whites & pinot noir

Bayernmoor Big & Bold Tasting | \$35

all red featuring pinot noir & beyond

One wine tasting fee (food not included) is waived with a **\$45**

BOTTLE PURCHASE or four with a **WINE CLUB SIGN UP**

Shared Food Menu

Cheese & Charcuterie Board | \$32

Three seasonal cheeses & two cured meats with accompaniments

Cheese Only | \$25

Suggested Pairing: '22 Bayernmoor Estate Pinot Noir

Burrata & Grilled Bread | \$22

roasted mushrooms, fig jam, & balsamic reduction

Suggested Pairing: '24 Mavella Pinot Noir

Squash & Bean Salad | \$18

roasted squash, cannellini beans, bacon, & currants in smoky dressing

Suggested Pairing: '23 Malbec - Red Mountain

Roasted Potatoes | \$16

smashed & roasted fingerling potatoes with seasonal sauce

Suggested Pairing: '25 Rosé

Meatballs | \$22

turkey meatballs on whipped butternut squash with a brown butter-sage sauce

Suggested Pairing: '22 Washington State Pinot Noir

Seasonal Panini | \$17

rotating seasonal ingredients

Seasonal Dip | \$13

Seasonal Soup | \$8/\$12

Spiced Nuts | \$8

Herbed Olives | \$8

Paired Ice Cream & Wine | \$15

a scoop of custom ice cream with a half glass of wine