

LEGACY ROOM

Welcome and thank you for joining us in the Legacy Room, where the Stoller story began

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 \$14
2019 Estate Pinot Noir	\$40 \$32 \$14
2021 Whole Cluster Pinot Noir	\$50 \$40 \$17
2018 Reserve Pinot Noir	\$65 \$52 \$22

LEGACY FLIGHT | \$55

Experience the legacy of the Stoller family story

	BOTTLE CLUB GLASS
2018 LaRue's Blanc de Blancs	\$80 \$64 \$27
2010 Flaisia Chardanna	#CE #E2 #22
2019 Elsie's Chardonnay	\$65 \$52 \$22
2019 Nancy's Pinot Noir	\$75 \$60 \$25

2019 Helen's Pinot Noir	\$75 \$60 \$25
2019 Ruth's Pinot Noir	\$100 \$80 \$28

ADD-ON LEGACY PAIRINGS | \$20

Elevate your flight with food pairings from our culinary team





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