

### HERITAGE TASTING ROOM

Join the wine club and your flight is on us!



## WINTER FLIGHT

\$25

A five-wine flight showing our classic Dundee Hills terroir

2022 Single Acre Aligoté	\$38   \$31   \$13
2021 Reserve Chardonnay	\$50   \$40   \$17
2022 Whole Cluster Pinot Noir	\$50   \$40   \$17
2019 Estate Pinot Noir	\$40   \$32   \$14



2018 Reserve Pinot Noir

# RESERVE FLIGHT

\$45

\$65 | \$52 | \$22

Expand your palate with these thoughtful selections.

	BOTTLE   CLUB   GLASS
2019 LaRue's Brut Rosé	\$65   \$52   \$22
2022 Reserve Chardonnay	\$50   \$40   \$17
2021 Classic Clone Pinot Noir 777	\$50   \$40   \$17
2019 Reserve Pinot Noir	\$60   \$48   \$20
2019 Helen's Pinot Noir	\$75   \$60   \$25



## WEEKDAY GETAWAYS

Enjoy a unique seasonal offering from our Culinary Team each Monday - Wednesday

Mug Monday | Brunswick Stew | \$15

Taco Tuesday | Chili Verde Pork Tacos | \$15

Wing Wednesday | Sriracha BBQ Wings | \$15



LIBATIONS



#### 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