

OUR FOOD

Oui! Wine Bar + Restaurant

FAMILY STYLE TASTING MENU Chef's Choice for the table \$35 per person

CASTELVETRANO OLIVES applewood smoked olive oil \$5

VALENCIA ALMONDS sea salt + rosemary \$5

LITTLE T BAGUETTE whipped butter, smoked maple syrup, espelette + sea salt \$5

DEVILED EGG FLIGHT smoked trout, beets, pickled peppers + crispy prosciutto \$7

POPCORN arbequina olive oil, pecorino + chives \$7

CHICKEN LIVER MOUSSE quince-cranberry chutney, pear, mustard + baguette \$15

STEAK TARTARE french onion pickled shallot, farm yolk + cave-aged gruyere frico \$17

SPICED LAMB MEATBALLS beet muhamarra, pickled cauliflower, mint, labneh + za'atar flatbread \$15

KALE SALAD shaved beets, currants, pepitas, pickled red onion + sheep feta \$12

FARRO SALAD pinenuts, crispy prosciutto, spigarello, pickled sultanas, pecorino + lemon vinaigrette \$13

ROASTED SWEET POTATOES lime yogurt, herbs + crispy spiced pita + chickpea fattoush \$13

FENNEL + CELERY SALAD red grapefruit, walnuts, smoked blue cheese, tarragon + olio nuovo \$12

LEEK + SPINACH RISOTTO goat's milk cheddar, cream, slow cooked egg + pistachio \$19

POTATO GNOCCHI spicy linguica meatballs, kale + spigarello pesto + garlic breadcrumbs \$21

ROASTED HALF CHICKEN crispy potatoes, manzanilla olives, herbs + smoked chile aioli \$25

BOUEF POT PIE wine braised beef, root vegetables, mushrooms + horseradish - cheddar pastry \$23

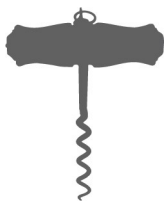
STEELHEAD TROUT beluga lentils, celery root puree, watercress + leek ash \$25

FROMAGE Isle of Mull cheddar (Neal's Yard, UK) pear butter, hazelnuts, pear + brown butter grahams \$14

HALF-BAKED CHOCOLATE CHIP COOKIE brown sugar ice cream, caramel, cocoa nib honeycomb + Jacobsen sea salt \$11

GINGERBREAD whiskey butterscotch, espresso - cardamom ice cream + pistachio streusel \$8

CHEF **ALTHEA GREY POTTER** SOUS CHEF **DAN VELISEK**



OUR EVENTS + SUCH

TUESDAY 1/16 THROUGH TUESDAY 1/23

WINTER BREAK

We love to give our team a break during the winter months so they can enjoy a week away from the winery to get ready for another excellent year at SEWC.

SATURDAY FEBRUARY 3, 2-5:00PM

FRANC & BEANS

Each participant will prepare a chili to pair with their wine. We will have a professional judging and peoples choice award for best Chili. Guests will receive a 2oz pour of franc and a serving of chili from each winery. Tickets are \$20 advance through brownpapertickets.com or \$25 at the door

SUNDAY FEBRUARY 11, 4-6:00PM

WINE CLUB SALON

We are hosting a very special Salon party at the Winery on Saturday, February 11th from 3-5pm and Continuation Club Members are invited! Contact Clubs@SEWineCollective.com to RSVP.

JOIN THE COLLECTIVE WINE CLUB!

COMPLIMENTARY tastings

HAPPY HOUR all day everyday

DISCOUNTS on our entire wine list

Ask your server for more details

OUR FLIGHTS

COLLECTIVE CLUB FLIGHT \$12

A sampling of our current collective wine club releases
- Ask your server about club perks.

JAMES RAHN

- 2016 GAMAY NOIR "WILLARD FARMS VINEYARD"

ORE WINERY

- 2016 SANGIOVESE "GRIFFIN CREEK VINEYARD"

GERSING CELLARS

- 2015 "DE CÔTÉ" MERLOT

TAP FLIGHT \$10

Our wines on tap system allows us to bring you artisan wines from great producers at a wonderfully reduced cost.

Enjoy 3 tastes of wine from collective members and some of our favorite local winemakers.

SURPRISE FLIGHT \$15

An ever-changing flight of 3 half glasses selected by our fabulous bar staff!

Don't like surprises?!? Take control of the style of this flight for + \$10 extra.

PINOT PINOT PINOT FLIGHT \$15

This line-up of delicious small production pinot Noirs made right here at the collective

VINCENT WINE COMPANY 2015 "RIBBON RIDGE"

LAELAPS WINES 2015 "NEMARNIKI VINEYARD"

WELSH FAMILY 2015 "EOLA SPRINGS VINEYARD"

FOUNDERS' FLIGHT \$15

Wines by Collective founders and Division Winemaking Company winemakers Kate Norris & Tom Monroe.

DIVISION 2015 CHARDONNAY "UN"

DIVISION 2017 "NOUVEAU NOUVEAU" GAMAY NOIR

DIVISION 2016 PINOT NOIR "DEUX"

OLD WORLD FLIGHT \$13

A flight of red & white wine meant to highlight some of our favorite regions from the "Old World."

MICHEL AUTRAN

-2015 CHENIN BLANC "CIEL ROUGE," VOUVRAY

LA BOUTANCHE

-2016 TROLLINGER "TROCKEN" WÜRTTEMBERG

DOMAINE DE LA CHANTELEUSERIE

-2013 CABERNET FRANC, BOURGUEIL

A GRATUITY OF 18% WILL BE GRACIOUSLY ADDED TO PARTIES OF 8 OR MORE. WE ACCEPT 4 CARDS MAXIMUM PER CHECK. MERCI!

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