

OUR FOOD

designed to share; plates will be served as they are prepared.
Oui! Wine Bar + Restaurant

FAMILY STYLE TASTING MENU Chef's Choice for the table: FIVE COURSES \$39/person

CASTELVETRANO OLIVES applewood smoked olive oil \$6

VALENCIA ALMONDS sea salt + rosemary \$6

LITTLE T BAGUETTE whipped butter, smoked maple syrup, espelette + Jacobsen sea salt \$6

DEVILED EGG FLIGHT smoked trout, beets, Calabrian chile + crispy soppressata \$8

POPCORN arbequina olive oil, pecorino + chives \$8

CHICKEN LIVER MOUSSE blueberry- shallot chutney, chives, dijon mustard + baguette \$15

MANILA CLAMS roasted poblano cream sauce, smoked onions, picholine olives, cilantro + griddled garlic bread \$16

FROMAGE St. Nectaire, FR (cow) rosemary hazelnut caramel corn, crostini + seasonal fruits \$14

CURRIED CARROT HUMMUS chickpeas, cilantro, mint, spicy pickled golden raisins, nuts + flatbread \$14

KALE shaved beets, currants, pepitas, pickled red onion + sheep feta \$13

CAULIFLOWER charred eggplant + black garlic puree, capers, currants, pickled celery, pinenuts + parsley \$14

PLUMS za'atar granola, haricots verts, smoked walnut butter, sheep feta, oil cured olives + mint \$14

BEETS fromage blanc, lovage pistou, beluga lentils, sunflower seeds + sourdough breadcrumbs \$13

FORAGED MUSHROOM RISOTTO cave-aged gruyere, cracked black pepper + thyme \$23

STEWED HEIRLOOM PEPPERS soft polenta, fresh corn, fried sage + whipped ricotta \$22

ROASTED HALF CHICKEN autumn greens, grapes, pancetta, hazelnuts, sourdough croutons + chicken demi glace \$27

FRENCH GARLIC SAUSAGE braised cranberry beans, delicata squash, herbes de provence + tart apple \$26

HALF-BAKED CHOCOLATE CHIP COOKIE brown sugar ice cream, caramel, cocoa nib honeycomb + Jacobsen sea salt \$12

ALMOND GINGERBREAD MADELEINES pumpkin- espresso crème anglaise + Willamette Valley honey \$9

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



OUR EVENTS + SUCH

SEPTEMBER-NOVEMBER 2018

2018 HARVEST CHECK-IN

Throughout harvest, on Saturdays at 3pm, join us at Oui! Wine Bar + Restaurant for the return of our Harvest Check-In. A winemaker will be on-hand to share their knowledge and process with you while you wine and dine at Oui! Come get a front-row seat to all the action of Harvest 2018!

THURSDAY, NOVEMBER 15TH, 5-7PM

BEAUJOLAIS NOUVEAU 2018

Nouveau est arrivé! Please join us as we celebrate the end of harvest with a complimentary tasting of nouveau wines with some of our favorite friends from near and far!

HOLIDAY PARTIES + PRIVATE EVENTS

2018 HOLIDAY SEASON IS JUST AROUND THE CORNER!

Are you looking for a fantastic location for a holiday party or private event? The SE Wine Collective is available for private events and we have a variety of options available from passed hors d'oeuvres to seated multi-course dinners and everything in between!

OUR FLIGHTS

COLLECTIVE CLUB FLIGHT \$14

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

LAELAPS

- 2017 RIESLING, YAMHILL-CARLTON

STEDT

- 2016 "IMPULSE" GAMAY NOIR, EOLA-AMITY

GERSING CELLARS

- 2016 "BRIO" NEBBIOLO, RED MOUNTAIN

TAP FLIGHT \$12

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 winemakers.

SURPRISE FLIGHT \$14

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

Don't like surprises?!? Take control of the style of this flight for + \$5 extra.

PINOT PINOT PINOT FLIGHT \$18

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

ESPER **2014 "JOHNSON VINEYARD"**

LAELAPS WINES **2016 "NEMARNIKI VINEYARD"**

WELSH FAMILY **2016 "CANCILLA VINEYARD"**

FOUNDERS' FLIGHT \$15

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

DIVISION-VILLAGES **2017 ROSÉ OF GAMAY**

DIVISION-VILLAGES **2017 "BÉTON" CAB FRANC BLEND**

DIVISION **2015 PINOT NOIR "TROIS"**

OLD WORLD FLIGHT \$16

A flight of red and white wine meant to highlight some of our favorite regions of the world.

CAMILLE + LAURENT SCHALLER
-2016 CHABLIS (CHARDONNAY)

COMPLEMEN'TERRE
-2017 MUSCADET (MELON DE BOURGOGNE)

CLAUS PREISINGER
-2015 "KALKSTEIN" BURGENLAND (BLAÜFRANKISCH)

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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