

OUR FLIGHTS

COLLECTIVE CLUB FLIGHT \$12

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

51 WEEKS

- 2016 LONESOME SPRINGS (MARSANNE/VIIGNIER)

WELSH FAMILY WINES

- 2016 BLAUFRÄNKISCH

LAELAPS

- 2014 CABERNET SAUVIGNON “SEVEN HILLS”

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”

ORE WINERY 2015 “DUNDEE HILLS”

STEDT 2015 “JULON VINEYARD”

FOUNDERS' FLIGHT \$15

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

DIVISION 2015 CHARDONNAY “DEUX”

DIVISION 2016 ROSÉ OF PINOT NOIR

DIVISION 2015 PINOT NOIR “UN”

OLD WORLD TRIO FLIGHT \$13

A flight meant to highlight some of our favorite regions from the “Old World.” **FEATURE: LOIRE**

CÉDRICK BARDIN 2016 POUILLY-FUMÉ

DOMAINE DE LA ROCHE BLEUE 2016 “LA GUIQUETTE”

CHÂTEAU DE BRÉZÉ 2016 “CLOS MAZURIQUE”

OUR EVENTS & SUCH

THURSDAY NOVEMBER 16, 6-9:00PM

NOUVEAU!

SATURDAY NOVEMBER 18, 3-6:00PM

2017 URBAN THANKSGIVING

SUNDAY DECEMBER 10, 4-7:00PM

SEWC HOLIDAY PAULÉE

JOIN THE COLLECTIVE CLUB!

complimentary tastings
happy hour all day everyday
discounts on our entire wine list
ask your server for more details

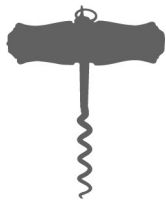
BOOKING A HOLIDAY PARTY?

DO YOU HAVE A GROUP OF UP TO 16 GUESTS?

We have great options to meet all of your holiday party needs in the Wine Bar. Ask about our large party reservations or email info@sewinecollective.com

DO YOU HAVE A LARGER GROUP TO PLAN FOR?

We have the space for you with catering, event planning and the best wine in town! Email kate@sewinecollective.com for more information.



OUR FOOD

ABRIDGED HARVEST MENU

Take a look into the cellar – see all that activity?!?

The 10 Collective winemakers are making your wine – ‘tis the season for harvest!

To make room for all the grapes (140 tons!) we have reduced our kitchen equipment and space significantly. Chef Althea Grey Potter is offering a concise menu that, as always, pairs beautifully with the wines we offer.

We hope you enjoy these dishes and the view into the busy winery, and look forward to our relaunch of the full restaurant menu in November!

CASTELVETRANO OLIVES applewood smoked olive oil \$5

MARCONA ALMONDS sea salt & rosemary \$5

LITTLE T BAGUETTE arbequina olive oil & Jacobsen sea salt \$5

DEVILED EGG FLIGHT smoked trout, beets, mama lil's peppers & crispy prosciutto \$7

POPCORN arbequina olive oil, pecorino & chives \$7

CULTURED BOARD cheeses curated by The Cheese Bar \$15

CURED BOARD housemade charcuterie & PDX salamis \$15

CULTURED & CURED BOARD cheeses & charcuterie \$28

SMOKED CARROT & HAZELNUT HUMMUS chickpeas, mint, goat cheese & za'atar garlic toast \$11

WHIPPED RICOTTA fried rosemary & sage, caramelized apples, smoked honey & candied hazelnuts \$13

PROSCIUTTO PANINI butternut squash puree, pear & herbed young pecorino \$11

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

BROCCOLI SPIGARELLO CAESAR pecorino, garlic bread crumbs & marinated borlotti beans \$12

CHOCOLATE POT DE CRÈME caramel, whipped cream & hazelnut-cocoa nib brittle \$8

CHEF **ALTHEA GREY POTTER**

A GRATUITY OF 18% WILL BE GRACIOUSLY ADDED TO PARTIES OF 8 OR MORE

WE ACCEPT 4 CARDS MAXIMUM PER CHECK

THANK YOU

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