

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

- 2015 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

LOOP DE LOOP 2016 “FOUR WINDS VINEYARD”

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 2016 CHARDONNAY “UN”

DIVISION 2015 PINOT NOIR “DEUX”

DIVISION 2015 PINOT NOIR “QUATRE”

OLD WORLD TRIO FLIGHT \$13

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

CHÉREAU CARRÉ 2016 MUSCADET “L'PTIT LOUP”

CÉDRICK BARDIN 2016 POUILLY-FUMÉ

DOMAINE DE LA ROCHE BLEUE 2016 “LA GUIQUETTE”

OUR EVENTS & SUCH

THURSDAY NOVEMBER 16, 6-8:00PM

LE NOUVEAU EST ARRIVÉE!

Complimentary Tasting of US and French nouveau wines.

SATURDAY NOVEMBER 18, 3-6:00PM

2017 URBAN THANKSGIVING

Taste 30 wines from our resident winemakers
Advance tickets \$15 @ <https://2017-urban-thanksgiving.eventbrite.com> (\$20 at the door)
Food truck if you're hungry!

SUNDAY DECEMBER 10, 4-7:00PM

SEWC HOLIDAY PAULÉE

Wine, Food, Festivities. Oh, and DISCOUNTS for your holiday shopping needs! What more could you ask for? Details are in the works.

Reserve your spot: email craig@sewinecollective.com

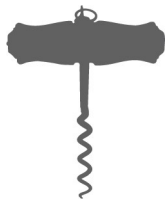
BOOKING A HOLIDAY PARTAAAY?

DO YOU HAVE A GROUP OF UP TO 16 GUESTS?

DO YOU HAVE A LARGER GROUP TO PLAN FOR?

We have options for you!

Email info@sewinecollective.com



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

RED KURI SQUASH HUMMUS chickpeas, harissa, oil cured olives, mint, sheep feta & za'atar garlic toast \$13

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

PROSCIUTTO TOAST kale pesto, pickled pepper relish, aged balsamic & fontina cheese \$11

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

RADICCHIO SALAD smoked blue cheese, shaved delicata squash, apple & our maple bacon \$13

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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