

Our Flights

Collective Club \$12

A SAMPLING OF OUR CURRENT COLLECTIVE WINE CLUB RELEASES – ASK YOUR SERVER ABOUT CLUB PERKS

Welsh Family Wines

– 2015 CHARDONNAY

James Rahn

– 2015 PINOT MEUNIER

Willful Wines

– 2014 WALLA WALLA RED

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 SAMPLES OF WINE FROM COLLECTIVE MEMBERS AND SOME OF OUR *favorite local* WINEMAKERS

Surprise!!! \$15

AN EVER-CHANGING FLIGHT OF 3 HALF GLASSES SELECTED BY OUR FABULOUS BAR STAFF!

Happy Hour
4-6pm *Everyday!*

\$2 OFF GLASSES & 250ML

Pinot Pinot Pinot \$15

THIS LINE-UP OF DELICIOUS SMALL PRODUCTION PINOT NOIRS MADE RIGHT HERE AT THE COLLECTIVE

Division

– 2015 PINOT NOIR “UN”

Ore Winery

– 2014 “DUNDEE HILLS” PINOT NOIR

Gersing Cellars

– 2015 “MADRONA HILL” PINOT NOIR

FEATURED FLIGHT

Drink Chenin!

Domaine du Petit Coteau

N.V. SPARKLING VOUVRAY

Les Terres Blanches

2014 CLOS BEL AIR, LOIRE

Château Moncontour

2015 VOUVRAY “SEC”

\$12

RECOMMENDED PAIRING
SMOKED CARROTS

Our Food

Castelvetro olive APPLEWOOD SMOKED OLIVE OIL \$5

Marcona almonds SEA SALT & ROSEMARY \$5

Little t baguette ARBEQUINA OLIVE OIL & JACOBSEN SEA SALT \$4

Deviled egg flight SMOKED TROUT, BEETS, MAMA LIL'S & CRISPY PROSCIUTTO \$7

Freshly baked gougeres AGED WHITE CHEDDAR, GARLIC & THYME \$7

Popcorn ARBEQUINA OLIVE OIL, PECORINO & CHIVES \$7

Moroccan lamb meatballs ALMOND, MINT & PARSLEY GREMOLATA & GARLIC TOAST \$13

Our Ricotta cheese WINTER CITRUS, ROSEMARY WALNUTS, ESPELETTE & OLIO NUOVO \$14

Cultured board CHEESES CURATED BY THE CHEESE BAR \$15

Cured board HOUSEMADE CHARCUTERIE & PDX SALAMIS \$15

Cultured & Cured Board CHEESES & CHARCUTERIE \$28

Pork ragu & ricotta toast CHILE & FENNEL BRAISED PORK & PARSLEY PESTO \$13

Aged cheddar & caramelized onion toast PEAR, RADICCHIO & SMOKED HONEY \$12

Kale salad SHAVED BEETS, CURRANTS, PEPITAS & SHEEP FETA \$11

Brussels sprouts salad PECORINO, WALNUTS, FRIED SAGE & CRISPY PROSCIUTTO \$12

Smoked carrots HARISSA, CHICKPEAS, OLIVES, FETA & WHIPPED YOGURT-TAHINI \$13

Roasted cauliflower MUHAMARRA, WALNUTS, CAPERS, MINT & RUBY GRAPEFRUIT \$12

Carbonara STROZZAPRETTI, MASCARPONE, EGG YOLK & OUR BACON \$17

Farro risotto TALLEGIO, PORCINI, SLOW POACHED EGG, PARMESAN CRISP & RADICCHIO \$17

Coq au vin pot pie RIESLING BRAISED CHICKEN, BACON, MUSHROOMS & THYME PASTRY \$17

Half-baked chocolate chip cookie CARAMEL & SEA SALT ICE CREAM \$11

Dark chocolate financiers HAZELNUTS & CANDIED KUMQUAT \$7

\$1 from each dessert will be donated to the Eastern Congo Initiative as part of the Chocolate for Congo benefit sponsored by Theo Chocolate

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

Our Events & Such

Chocolate for the Congo

All of February

\$1 FROM EACH DESERT WILL BE DONATED TO THE EASTERN CONGO INITIATIVE AS PART OF THE CHOCOLATE FOR CONGO BENEFIT SPONSORED BY THEO CHOCOLATE.

Guest Winemaker Tasting: Franny Beck

Saturday February 18th 3-5pm

EACH MONTH, WE HOST TWO FREE TASTINGS TO HIGHLIGHT SOME OF OUR FAVORITE WINEMAKERS AND IMPORT BOOKS IN PORTLAND

PURCHASE ANY OF THE BOTTLES POURED DURING THE TASTING AND RECEIVE 10% OFF THEIR BOTTLE OFF PRICE!

Tasting Group - Intro Into Natural Wines

Thursday March 2nd 6-7pm

WE ARE TAKING RSVPS FOR OUR NEXT TASTING GROUP “INTRODUCTION INTO NATURAL WINES” WITH PROFESSOR DEBORAH HEATH

14th Annual SE Area Art Walk

Saturday/Sunday March 4th & 5th 10-5pm

NEARLY 70 ARTISTS WILL PROVIDE A BLAZE OF COLORS, SHAPES, TEXTURES, AND VISUAL STIMULI IN SE PORTLAND NEIGHBORHOODS FOR THE ANNUAL SE AREA ARTWALK ON SATURDAY AND SUNDAY, THE FIRST WEEKEND OF MARCH.

Cheers!

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