

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!

Chateau Soucherie, Anjou

2014 LOIRE VALLEY, FRANCE

Agnés & René Mosse, Anjou

2015 LOIRE VALLEY, FRANCE

Michel Autran, Vouvray

2014 LOIRE VALLEY, FRANCE

\$12

RECOMMENDED PAIRING
SMOKED CARROTS

Our Food

Castelvetro olives 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

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 & melted leek toast MAPLE, ESPELLETTE & PEA SHOOTS \$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

Risotto GREEN GARLIC PESTO, SLOW POACHED EGG, FROMAGE BLANC & PEA SHOOTS \$17

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

Pork shoulder confit CRÈME FRAICHE, ROASTED POTATOES & RHUBARB AGRODOLCE \$19

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

Dark chocolate financiers HAZELNUTS & CANDIED KUMQUAT \$7

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

Guest Winemaker Tasting: Eisold Smith

Friday March 17th 5-7pm

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!

Wine & Watercolors at SE Wine Collective

Wednesday March 29th 6-8pm

MAIJA KELLNER ROSE IS HOSTING A WINE & WATERCOLOR EVENT AT SE WINE COLLECTIVE!

\$50 PER PERSON. INCLUDES MATERIALS & TWO GLASSES OF WINE (ADDITIONAL WINE CAN BE PURCHASED).

Nominate Us! -

Willamette Week – Best of Portland

IT'S THAT TIME OF YEAR AGAIN AND WE ARE EXCITED TO HAVE YOU BE PART OF THE PROCESS IN GETTING #SEWC NOMINATED FOR SOME #WEEK BEST OF PDX CATEGORIES!

TAKE A MOMENT TO NOMINATE SOUTHEAST WINE COLLECTIVE FOR THE FOLLOWING: BEST RESTAURANT, BEST CHEF - ALTHEA GREY POTTER - SOUTHEAST WINE COLLECTIVE, BEST WINE BAR, BEST DATE BAR, BEST WINE SHOP & BEST VINEYARD!

Cheers!

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