

OUR FOOD

Oui! Wine Bar + Restaurant

FAMILY STYLE TASTING MENU Chef's Choice for the table:
CHOOSE Dinner for \$35 per person –**OR**– Feast for \$50 per 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, pickled peppers + crispy prosciutto \$8

POPCORN arbequina olive oil, pecorino + chives \$8

CHICKEN LIVER MOUSSE quince-cranberry chutney, pear, mustard + baguette \$15

FROMAGE CHAUD Tomino Langherino (cow + sheep, IT) wine poached figs, candied hazelnuts + apple \$14

VADOUVAN CURRY HUMMUS cilantro-jalapeño chutney, chickpeas, pickled raisins, herbs + flatbread \$13

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

CARROTS sunflower seed butter, beluga lentils, spelt crumbs, mint + fresh sheep's cheese \$14

SWEET POTATOES lime yogurt, herbs, crispy spiced pita + chickpea fattoush \$14

ROASTED RAABS carrot romesco, blue cheese, scallions, Bee Local smoked honey + valencia almonds \$13

CACIO E PEPE RISOTTO tellicherry black pepper, pecorino romano + garlic frico \$19

POTATO PIEROGI braised lamb shank ragu, seeds, dill, horseradish cream + pickled onion \$24

ROASTED HALF CHICKEN fingerling potatoes, garlic confit, manzanilla olives + smoked chile aioli \$27

PORK LOIN roasted fennel, Calabrian chile, lemon, farro, pinenuts + 30 year aged balsamic \$26

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

YOGURT + HONEY PANNA COTTA rosé apple puree, streusel, seed brittle + bee pollen \$9

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



OUR EVENTS + SUCH

SATURDAY MARCH 10, 4-6PM

COMPLIMENTARY DISTRIBUTOR TASTING

PDX Wine: Wines of California

WEDNESDAY MARCH 21, 6-8PM

TASTING GROUP

In Deep with New California- A guided trip through California's best and brightest winemakers of the New Cali frontier.

SATURDAY MARCH 24, 4-6PM

COMPLIMENTARY GUEST WINEMAKER TASTING

Our complimentary Guest Winemaker tastings deserve somewhat of a legendary status. This month we welcome Mellen Meyer and their fantastic bubbles!

FRIDAY MARCH 30, 4-6PM

COMPLIMENTARY GUEST WINEMAKER TASTING

Here is your chance to meet French winemaker, Sebastien Congretel of L'Epicurieux and sample some of his amazing wines.

PINOT PINOT PINOT FLIGHT \$15

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 **2015 "EOLA SPRINGS VINEYARD"**

FOUNDERS' FLIGHT \$15

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

DIVISION **2016 ROSÉ OF PINOT NOIR**

DIVISION **2016 GAMAY NOIR "CRU"**

DIVISION **2016 PINOT NOIR "DEUX"**

OLD WORLD FLIGHT \$13

A flight of red & white wine meant to highlight some of our favorite regions from the "Old World."

MAURICE SCHOECH

-2014 "VIELLE VIGNES" ALSACE (PINOT AUXERROIS)

TENUTA DI VALGIANO

-2012 "PALISTORI ROSSO" TUSCANY (SANGIOVESE)

LES DEMOISELLES DE FALFAS

-2016 "CÔTES DE BOURG" (MERLOT/CAB SAUVIGNON)

OUR FLIGHTS

COLLECTIVE CLUB FLIGHT \$12

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

STEDT

-2016 ARROWMATIC DRY GEWÜRZTRAMINER

ORE WINERY

- 2016 SANGIOVESE "SAM'S VALLEY VINEYARD"

GERSING CELLARS

- 2015 CABERNET SAUVIGNON "WILLARD FARMS"

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.

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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