

OUR FLIGHTS

COLLECTIVE CLUB FLIGHT \$12

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

GERHING CELLARS
- 2016 VIOGNIER

WELSH FAMILY WINES
- 2015 BLAUFRÄNKISCH

LAELAPS
- 2014 CABERNET SAUVIGNON

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 half glasses 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!

PINOT PINOT PINOT FLIGHT \$10

This line-up of delicious small production pinot Noirs made right here at the collective

DIVISION **PINOT NOIR “UN”**

ORE WINERY **2014 “DUNDEE HILLS” PINOT NOIR**

STEDT **“JULON VINEYARD” PINOT NOIR**

FEATURED FLIGHT \$12

#DrinkChenin

DOMAINE DU PETIT COTEAU

N.V. SPARKLING VOUVRAY, LOIRE VALLEY, FRANCE

DIVISION-VILLAGES “L’ISLE VERTE”

2016 YAKIMA VALLEY, WASHINGTON

CHATEAU SOUCHERIE

2014 ANJOU, LOIRE VALLEY, FRANCE

RECOMMENDED PAIRING: Smoked Carrots

OUR EVENTS & SUCH

THURSDAY APRIL 20 Closed for a Private Event

SATURDAY APRIL 21, 4-6PM

Free Monthly Guest Winemaker Tasting:

TIMOTHY MALONE WINES

TUESDAY APRIL 27. 6:00PM

Cuisinières Spring Rosé Dinner

INQUIRE FOR RESERVATIONS

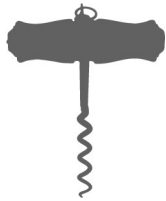
WEDNESDAY APRIL 26 Closed for a Private Event

JOIN THE COLLECTIVE CLUB!

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

LOOKING FOR A CATERED EVENT OFFSITE?

Ask about our Cuisinieres catering team!



OUR FOOD

CASTELVETRANO 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 peppers & 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

ASPARAGUS & RICOTTA TOAST Preserved Meyer lemon, olive oil & mint \$11

AGED CHEDDAR & MELTED LEEK TOAST Maple, espellette & pea shoots \$12

KALE SALAD Shaved beets, currants, pepitas, pickled red onion & sheep feta \$11

PEA SALAD Mint, fromage blanc, hazelnuts & crispy prosciutto \$12

SMOKED CARROTS Harissa, chickpeas, oil cured olives, feta & whipped yogurt-tahini \$13

ROASTED RAABS Golden raisins, capers, garlic breadcrumbs & Caesar vinaigrette \$12

LEMON ORECCHIETTE White beans, asparagus & our pancetta \$17

RISOTTO Green garlic pesto, slow poached egg, fromage blanc & pea shoots \$17

COQ AU VIN POT PIE Riesling braised chicken, our bacon, peas, mushrooms & thyme pastry \$18

PORK SHOULDER CONFIT Nettle crème fraiche, potatoes & rhubarb agrodolce \$19

HALF-BAKED CHOCOLATE CHIP COOKIE Caramel ice cream & Jacobsen sea salt \$11

ALMOND-LEMON MADELEINES Rhubarb compote \$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

SEWINECOLLECTIVE.COM INSTAGRAM **@SEWINECOLLECTIVE**

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