

OUR FOOD

Oui! Wine Bar + Restaurant

FAMILY STYLE TASTING MENU Chef's Choice for the table: \$39 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, Calabrian chile + crispy sopressata \$8

POPCORN arbequina olive oil, pecorino + chives \$8

CHICKEN LIVER MOUSSE pinot noi poached rhubarb, chervil, dijon mustard + baguette \$15

FROMAGE Mekkerstee Gouda (goat, NL) sweet & sour cherries + almond caramel popcorn \$14

CURRIED CARROT HUMMUS cilantro-jalapeño chutney, chickpeas, pickled raisins, herbs + flatbread \$13

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

ASPARAGUS meyer lemon kosho vinaigrette, sesame-soy pickled onions, cashew cream + daikon radish sprouts \$14

PEA SALAD snap peas, hazelnuts, crispy sopressata, tarragon + fresh sheep's cheese \$14

SPRING GREENS pecorino, chives, garlic breadcrumbs + lemon vinaigrette \$7

ROASTED CARROTS sunflower seed butter, green garlic confit, beluga lentils, mint + dill \$14

ENGLISH PEA RISOTTO slow cooked egg, pecorino romano + crispy prosciutto \$21

LAMB RAGU orecchiette pasta, harissa, oil cured olives, mint, lemony labneh + za'atar \$23

ROASTED HALF CHICKEN crushed potatoes, Calabrian chiles, picholine olives, capers + olive oil whipped feta \$27

PORK LOIN goat cheese polenta, arugula + green garlic pistou + green rhubarb salsa verde \$26

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

CREAM CHEESE PANNA COTTA spiced carrot butter, walnut streusel, wine poached currants + seed brittle \$9

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



OUR EVENTS + SUCH

THE MONTH OF MAY

OREGON WINE MONTH AT SEWC!

Join us in May in celebrating Oregon's official state-wide month of wine tasting, wine learning and wine loving.

THURSDAY MAY 25, 6PM

TASTING GROUP: THAT GROWS IN OREGON?!?

Have you ever tasted Oregon Mençia? How about Savagnin Rose grown and made right here?! Discover these wines and 6 more! Seating is limited.

\$25 TICKET REFUNDABLE WITH 2 BOTTLE PURCHASE.

See your server for more information.

SATURDAY MAY 26, 3-6PM

#VINLANDIA 2018

Join us for the Collective's exclusive wine tasting event of the Spring with our winemakers!

\$15 ADVANCE TICKETS CAN BE PURCHASED ON OUR WEBSITE.

SUNDAY JUNE 3, 6PM

2018 ROSÉ SPRING DINNER

Chef Althea Grey Potter has a feast paired with rosé planned for pairings! Ask your server for menu and ticket info. **TICKETS ARE \$85/GUEST INCLUDING WINE.**

PINOT PINOT PINOT FLIGHT \$18

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-VILLAGES 2017 ROSÉ OF GAMAY

DIVISION-VILLAGES 2017 "BÉTON"

DIVISION 2016 PINOT NOIR "DEUX"

OLD WORLD FLIGHT \$15

A flight of red & white wine meant to highlight some of our favorites regions of the world.

CAMILE + LAURENT SCHALLER

-2015 PETIT CHABLIS BURGUNDY (CHARDONNAY)

L'ÉPICURIEUX

-2016 "VIN DE CHA CHA" RÉGNIÉ (GAMAY NOIR)

CHÂTEAU LA CANORGUE

-2015 CÔTES DU LUBERON RHÔNE (GRENACHE/SYRAH)

OUR FLIGHTS

COLLECTIVE CLUB FLIGHT \$14

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

WELSH FAMILY WINES

- 2017 GEWÜRZTRAMINER, WILLAMETTE VALLEY

STEDT

- 2016 GAMAY NOIR

51WEEKS WINMAKING

- 2016 "SUPER CASCADIAN" (PT. VERDOT/PINOT NOIR)

TAP FLIGHT \$12

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 winemakers.

SURPRISE FLIGHT \$14

An ever-changing flight of 3 wines selected by our fabulous bar staff!

Don't like surprises?!? Take control of the style of this flight for + \$5 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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