

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

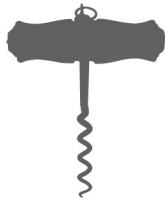
Our wines on tap system allows us to bring you artisan wines from great producers at a wonderfully reduced cost.

Enjoy 3 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.



PINOT PINOT PINOT FLIGHT \$15

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

VINCENT WINE COMPANY 2014 EOLA-AMITY HILLS

ORE WINERY 2014 DUNDEE HILLS

STEDT 2015 "JULON VINEYARD"

FOUNDERS' FLIGHT \$15

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

DIVISION 2015 CHARDONNAY "UN"

DIVISION 2016 ROSÉ OF PINOT NOIR

DIVISION 2015 PINOT NOIR "UN"

OUR EVENTS & SUCH

SATURDAY JUNE 17, 4-7:00PM

#DRINKCHENIN

AN INTERNATIONAL CELEBRATION OF THE GREATEST WHITE VARIETAL ON EARTH!

WEDNESDAY JUNE 21, 6-8:00PM

The Tasting Group:

FEATURING ALICE FEIRING

THURSDAY JULY 13, 6-8:00PM

The Tasting Group:

ROSÉ ALL DAY WITH KATHERINE COLE

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

SPICED LAMB MEATBALLS cucumber, mint, labneh & za'atar garlic toast \$14

CULTURED BOARD cheeses curated by The Cheese Bar \$15

CURED BOARD housemade charcuterie & PDX salamis \$15

CULTURED & CURED BOARD cheeses & charcuterie \$28

STRAWBERRY & RICOTTA TOAST focaccia toast, Oregon strawberries, basil & 30 year balsamic \$12

CHICKEN SALAD TOAST spelt toast, tarragon, pickled onion, walnuts & petit greens \$12

FARM LETTUCES chives, breadcrumbs, pecorino & lemon vinaigrette \$7

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 ZUCCHINI summer herb aioli, nasturtium, dill & savory spelt granola \$12

BUCATINI zucchini spirals, basil & pistachio pesto, our ricotta & pecorino-pistachio crumble \$16

PARISIAN GNOCCHI veal sugo, cream, fava beans, herbs & garlic breadcrumbs \$18

LETTUCE WRAPS beef brisket, rice, chile mayo, daikon-carrot kimchi & accoutrements \$21

LAMB OSSO BUCCO chickpea & polenta panisse, carrot puree & mint salsa verde \$22

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

CHAMOMILE PANNA COTTA Oregon strawberries, berry compote & toasted oat brittle \$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

LIKE US FACEBOOK.COM/SEWINECOLLECTIVE