

# OUR FOOD

Oui! Wine Bar + Restaurant

**FAMILY STYLE TASTING MENU** Chef's Choice for the table: FIVE COURSES \$39

**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 soppressata \$8

**POPCORN** arbequina olive oil, pecorino + chives \$8

**CHICKEN LIVER MOUSSE** wine poached green rhubarb, chives, dijon mustard + baguette \$15

**FROMAGE** Hannah (raw cow + sheep) Portland, OR) Bee Local smoked honey, Valencia almonds + apricot \$14

**CURRIED CARROT HUMMUS** chickpeas, cilantro, mint, spicy pickled raisins, nuts + flatbread \$13

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

**JAPANESE TURNIPS** meyer lemon vinaigrette, sesame-soy pickled onions, cashew cream + daikon radish sprouts \$14

**PEA SALAD** snap peas, hazelnuts, crispy soppressata, tarragon + fresh goat's cheese \$14

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

**PERSIAN CUCUMBERS** freekeh, beluga lentils, puffed grains, oil cured olives, harissa + smoked walnut butter \$14

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

**PASTA** orecchiette, arugula pesto, fresh sheep's cheese, pinenuts, garlic bread crumbs + 30 year aged balsamic \$19

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

**PORK LOIN** roasted zucchini, cranberry beans, agretti + smoked pickled onions \$26

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

**ETON MESS** strawberry-rhubarb compote, whipped cream, vanilla meringue + pistachio streusel \$9

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



## OUR EVENTS + SUCH

**FRIDAY JUNE 15, 5-7PM**

**DRINK CHENIN!**

Join us for a complimentary tasting of a wide variety of Chenin Blanc wines from around the globe! Stop by, learn, love and laugh about how awesome this grape is!

**SATURDAY JUNE 30, 4-6PM**

**GUEST WINEMAKER TASTING: MALOOF WINES**

Our Guest Winemaker tastings are complimentary and not to be missed! This month we welcome Ross & Bee of Maloof wines!

**JULY 3-10**

**2018 SUMMER BREAK!**

We give our staff a week off every summer to get outside or stay-cation inside! We will be closed for the week of 7.3 through 7.10 and look forward to seeing you at the wine bar again starting Wednesday, 7.11!

## 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 WINEMAKING

- **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.

**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 **2016 "CANCILLA 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.

HERVÉ VILLEMARDE

-**2016 VIN DE FRANCE BLANC (SAUVIGNON BLANC)**

L'ÉPICURIEUX

-**2016 "ZÉLEBRITÉ" MORGON (GAMAY NOIR)**

BRUNA

-**2014 "BANSIGNU" ROSSO (FIELD BLEND)**

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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