

OUR FLIGHTS

COLLECTIVE CLUB FLIGHT \$12

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

51 WEEKS

- 2016 LONESOME SPRINGS (MARSANNE/VOIGNIER)

WELSH FAMILY WINES

- 2015 BLAUFRÄNKISCH

LAELAPS

- 2014 CABERNET SAUVIGNON

TAP FLIGHT \$10

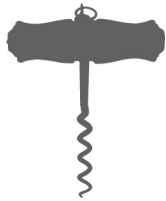
Our wines on tap system allows us to bring you artisan wines from great producers at a wonderfully reduced cost.

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 2015 RIBBON RIDGE

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 "DEUX"

DIVISION 2016 ROSÉ OF PINOT NOIR

DIVISION 2015 PINOT NOIR "UN"

OUR EVENTS & SUCH

MONDAY JULY 17, 6-8:00PM

Book Release, Signing & Tasting:

BARBARA SMITH RANDALL

WEDNESDAY JULY 19, 6-8:00PM

Wine & Watercolors:

WITH MAIJA REBECCA HAND DRAWN

SATURDAY JULY 29, 4-6:00PM

Free Guest Winemaker Tasting:

STATERA CELLARS

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 \$5

DEVEILED 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 \$15

CULTURED BOARD cheeses curated by The Cheese Bar \$15

CURED BOARD housemade charcuterie & PDX salamis \$15

CULTURED & CURED BOARD cheeses & charcuterie \$28

PEACH & RICOTTA TOAST focaccia toast, smoked olive oil, basil & 30 year balsamic \$12

EGGPLANT & OLIVE TOAST focaccia toast, espellette, mint & smoked olive oil \$12

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

KALE SALAD shaved beets, currants, pepitas, pickled red onion & sheep feta \$12

FARRO SALAD apricot, pickled cherries, green beans, almonds, Stilton & rosemary vinaigrette \$12

ROASTED CARROTS basil vinaigrette, savory sunflower & chia granola & whipped goat cheese \$13

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 RIB CHOPS crispy potatoes, wild arugula, pickled cipollini onions & smoked chile aioli \$25

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

FROZEN CITRUS TART honey graham crust, Hood strawberry coulis & basil \$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

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