

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 “SEVEN HILLS”

TAP FLIGHT \$10

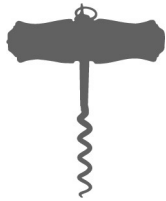
Our wines on tap system allows us to bring you artisan wines from great producers at a wonderfully reduced cost.

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 2015 “DUNDEE HILLS”

STEDT 2015 “JULON VINEYARD”

FOUNDERS' FLIGHT \$15

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

DIVISION-VILLAGES 2016 “L'ISLE VERT” CHENIN BLANC

DIVISION 2015 CHARDONNAY “DEUX”

DIVISION 2015 PINOT NOIR “UN”

OUR EVENTS & SUCH

WEDNESDAY SEPTEMBER 6, 6-8:00PM

Wine & Watercolors:

WITH MAIJA REBECCA HAND DRAWN

MONDAY SEPTEMBER 4, 4-9:00PM

OPEN FOR LABOR DAY-HAPPY HOUR ALL DAY

ANTICIPATING THE END OF SEPTEMBER

HARVEST IS COMING

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 anticipating

LITTLE T BAGUETTE arbequina olive oil & Jacobsen sea salt \$5

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

PICKLES seasonal vegetables & fruits from our farmers \$8

CULTURED BOARD cheeses curated by The Cheese Bar \$15

CURED BOARD housemade charcuterie & PDX salamis \$15

CULTURED & CURED BOARD cheeses & charcuterie \$28

FIG & RICOTTA TOAST focaccia toast, smoked honey, mint & 30 year balsamic \$12

SPICED LAMB MEATBALLS cucumber, mint, labneh & za'atar garlic toast \$15

TOMATO & CUCUMBER SALAD olives, feta, garlic bread croutons & pepperoncini aioli \$12

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

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

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

LIL' EGGPLANT whipped tahini, haricots verts, sungold tomatoes, chickpeas & mint \$13

SWEET CORN RISOTTO basil-pistachio pesto, tomatoes & pistachio- pecorino crumble \$19

TORCHIO PASTA wine braised veal & pork ragu, tongues of fire beans, garlic breadcrumbs & pecorino \$20

LETTUCE WRAPS peanut & kaffir lime chicken, rice, fish sauce candied peanuts & accoutrements \$22

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

MINI PAVLOVAS whipped cream, almonds & pinot noir cherry preserves \$8

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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