

OUR FOOD designed to share; plates will be served as they are prepared.
Oui! Wine Bar + Restaurant

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

CASTELVETRANO OLIVES applewood smoked olive oil \$6

VALENCIA ALMONDS sea salt + herbes de provence \$6

LITTLE T BAGUETTE whipped butter, smoked maple syrup, espelette + Jacobsen sea salt \$6

DEVILED EGG FLIGHT smoked trout, beets, pickled chile + crispy soppressata \$8

POPCORN arbequina olive oil, pecorino + chives \$8

CHICKEN LIVER MOUSSE quince-cranberry chutney, chives, dijon mustard + baguette \$15

FROMAGE Cabriolait, BEL (raw goat) almond + sea salt caramel corn, pinot noir-ginger marmalade + winter citrus \$14

SMOKED CARROT HUMMUS beluga lentils, almonds, mint, smoked pickled onions, picholine olives + flatbread \$14

TROUT RILLETTES dill, capers, pickled winter vegetables + lovage Old Bay potato chips \$15

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

SHAVED BRUSSELS SPROUTS walnuts, pecorino, fried sage, crispy soppressata + lemon vinaigrette \$14

DELICATA SQUASH harissa, oil cured olives, roasted chickpeas, mint, za'atar granola + labneh \$14

KALEIDOSCOPE KALETTES fromage blanc, farro, pinenuts, capers, pickled golden raisins + Willamette Valley honey \$14

BUTTERNUT SQUASH RISOTTO goat cheese, cracked black pepper, pinenuts, 30 year balsamic + fried sage \$21

RYE SPÄTZLE smoked gruyere + mustard mornay, cider braised cabbage + garlic breadcrumbs \$21

SMOKED PORK BELLY French green lentils, tarragon, garlic breadcrumbs, celery + grapefruit \$24

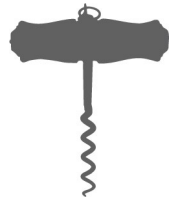
LAMB + CHICKPEA RAGU roasted baby turnips, vadouvan curry, turmeric cashew cream + mint \$24

ROASTED HALF CHICKEN rosemary + garlic polenta, radicchio, picholine olives + sheep feta \$27

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

OLIVE OIL + GRAPEFRUIT CAKE grapefruit curd, citrus streusel + olio nuovo ice cream \$9

CHEF **ALTHEA GREY POTTER** SOUS CHEF **BEN GUERRA**



OUR FLIGHTS

COLLECTIVE CLUB FLIGHT \$14

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

STEDT

- 2017 "EMBODY" PINOT GRIS

WELSH

- 2016 BJORNSON VINEYARD, PINOT NOIR

LAELAPS

- 2015 SEVEN HILLS VINEYARD, CABERNET SAUVIGNON

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.

OUR EVENTS + SUCH

WINTER BREAK CLOSURE

JANUARY 29TH-FEBRUARY 5TH

After a busy holiday season the staff at SE Wine Collective and Oui! Wine bar will be taking a well deserved break. We will resume regular service on Wednesday, February 6th at 4pm. See you then!

CONTINUATION SALON

SUNDAY, FEBRUARY 10TH, 4-6PM

Exclusive party for our Continuation Club members, to join the club or to upgrade your Introduction membership contact us at clubs@sewinecollective.com! See your server for more details.

IN THE DARK: BLIND TASTING GROUP SERIES

THURSDAY, FEBRUARY 28TH, 6-8PM

This is the first of a series of interactive blind tasting groups that will be held at the SE Wine Collective this year. Tickets are \$25 per person and is refundable with the purchase of two bottles from the tasting. Please visit our website for full details on the tasting group. Email elissa@sewinecollective.com to make a reservation. Seating is limited so hurry!

PINOT PINOT PINOT FLIGHT \$18

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

ESPER **2014 YAMHILL-CARLTON**

ORE WINERY **2016 "DUNDEE HILLS"**

GERHING **2016 "TACET" EOLA-AMITY HILLS**

FOUNDERS' FLIGHT \$15

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

DIVISION **2017 "UN" CHARDONNAY**

DIVISION **2017 ROSÉ OF PINOT NOIR**

DIVISION **2016 PINOT NOIR "CINQ"**

OLD WORLD FLIGHT \$16

A flight of red and white wine meant to highlight some of our favorite regions of the world.

VON WINNING
-2016 PFALZ (RIESLING)

CLOS DE LA ROILETTES
-2017 FLEURIE (GAMAY NOIR)

DOMAINE MUCYN
-2015 CROZES-HERMITAGE (SYRAH)

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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