

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 + crostini \$15

FROMAGE Cabriolait, BEL (raw goat) sunflower seed shortbread, 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

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

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

BEET 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 rutabaga, 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

\$1 FROM THE LAVA CAKE WILL BE DONATED TO THE EASTERN CONGO INITIATIVE AS PART OF THE CHOCOLATE FOR CONGO BENEFIT SPONSORED BY THEO CHOCOLATE

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

MONTHLY WINE TASTING: GALAXY WINES

SATURDAY, FEBRUARY 9TH, 4-6PM

Just in time to stock up for Valentines Day - come join us for a complimentary tasting hosted by one of our favorite distributors, Galaxy Wines. Big reds and bubbles will be on the menu!

CONTINUATION SALON

SUNDAY, FEBRUARY 10TH, 4-6 PM

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.

TASTING GROUP: THE WINES OF FÈLSINA

THURSDAY, FEBRUARY 21ST, 6-7:30 PM

Expect to dive deep not only into tasting, terroir and vitification, but also the history and an understanding of the farming and economic situations in Tuscany in the 1960's and the effects of the American wine-drinking market on the region. Tickets are \$30/person and are refundable with two bottles from the tasting. To RSVP email elissa@sewinecollective.com.

PINOT PINOT PINOT FLIGHT \$18

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

LOOP DE LOOP **2015 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"**

WOMEN WINEMAKERS FLIGHT \$18

A flight celebrating wines made by female winemakers from near and far!

LAELAPS

-2017 WILLAMETTE VALLEY (RIESLING)

ANNE-SOPHIE DUBOIS

-2017 "L'ALCHIMISTE" FLEURIE (GAMAY NOIR)

INCONNU

-2017 "KITSUNE" CLARKSVILLE (MERLOT/CAB SAUV)

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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