

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 Bucheron, FR (goat) almond-cocoa nib popcorn, pinot noir-ginger marmalade + winter citrus \$14

CURRIED CASHEW HUMMUS pickled golden raisins, scallion, mint, vadouvan onions + 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

GARNET YAMS harissa, oil cured olives, roasted chickpeas, mint, za'atar + whipped tahina \$14

BEETS + CITRUS pistachio dukkah, sheep feta, spiced beet muhamarra + mint \$14

GREEN GARLIC RISOTTO green garlic + pine nut pesto, pecorino frico + sous vide egg \$19

RYE SPÄTZLE whipped brown butter + celery root, roquefort blue cheese, dill, maple syrup + rye breadcrumbs \$21

BASQUE STEW chorizo, wine braised beef, chickpeas, potatoes, green olive + parsley gremolata \$24

FRENCH GARLIC SAUSAGE black beluga lentils, sourdough breadcrumbs, tarragon + smoked pickled onions \$25

ROASTED HALF CHICKEN rosemary + garlic polenta, winter greens, capers, golden raisins + anchovy aioli \$27

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

PARSNIP + CURRANT CAKE date butterscotch, salted maple walnut clusters + miso-brown butter cream cheese icing \$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

GUEST WINEMAKER TASTING: TELAYA WINES

SATURDAY, MARCH 16TH, 4-6PM

Come join us for a complimentary tasting and explore the wines of our neighbors to the east! Telaya wines produce old-world inspired wines sourced from Idaho and Washington vineyards that are sure to tickle your taste buds!

GUEST DISTRIBUTOR TASTING: PETIT MONDE

SATURDAY, MARCH 23RD, 4-6PM

Petit Monde Wine Merchant is a direct importer of fine artisanal French and Italian wines. These wines, produced by small family estates, are handcrafted with great personal care, from sustainable farming to natural winemaking.

2019 FRANC + BEANS

SUNDAY, MARCH 31ST, 2-5PM

The concept is simple: Invite some great Cabernet Franc producers to pour their wine, and pair them with Portland chefs who will put their best chili up to the challenge. Add you all in the mix and it's a party! Advance tickets are \$20 and are available online through our website. Please see your server for more details.

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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